



PROPOSED MENU - \$29 / GUEST

TO START WITH - GOOD FOR SHARING

Aceite oliva 100% Arbequina con pan artesano - 100% Arbequina olive oil and artisan bread

Croquetas de bacalao & jamón Ibérico - Cod & Ibérico ham croquettes

Tortilla de patata - Spanish omelette

MAIN ENTRÉE OPTIONS - PICK ONE OF YOUR CHOICE

Solomillo de cerdo - Pork tenderloin

Baked with mushrooms sauce, panadera potatoes

OR

Paella de mariscos - Seafood paella

Calasparras Spanish rice, mussels, calamari, shrimp, clams, langoustine, Spanish saffron

OR

Lenguado fresco en salsa verde - Fresh flounder in green sauce

Fresh flounder cooked in green sauce, with mashed potatoes, shrimp and clams

DULCE DULCE...

Flan Casero - Homemade flan

OR

Crema Catalana - Creme Brûlée

Award Winning "2019 Best Spanish Restaurant in Coral Gables" by The Coral Gables Magazine
Award Winning "2016 Outstanding Restaurant Dining Room" by The City of Coral Gables & its Chamber