



Family Style Dinner
10-20 Guests | Seated Dinner in Private Dining Room, Standard Dining
Prices Listed Per Person

BILBAO | \$120.00

PAN CRISTAL
toasted bread, tomato, olive oil

MIXED BABY GREEN SALAD
globe carrots, breakfast radish,
heirloom tomato with preserved
lemon dressing

SHRIMP AL AJILLO
wild shrimp, espelette, sobrasada

SHELLFISH BOMBA RICE
sofrito, prawns, clams, mussels,
saffron, alioli

CARNE ESPECIAL
Chef's Choice Beef Cut, piquillo
pepper puree

PATATAS BRAVAS
crispy kennebec potatoes, alioli,
smoked paprika

TARTA DE QUESO
Burned Basque Cheesecake

SAN SEBASTIAN | \$140.00

PAN CRISTAL
toasted bread, tomato, olive oil

MIXED BABY GREEN SALAD
globe carrots, breakfast radish,
heirloom tomato with preserved
lemon dressing

SHRIMP AL AJILLO
garlic, espelette, sobrasada

CHARRED OCTOPUS
pimentón, potato espuma, olive oil,
lemon puree

PANZA DE CERDO
pork belly, membrillo, persimmon,
black garlic

PRAWN BOMBA RICE
shellfish bomba rice, prawns,
sofrito, alioli

LOMO BAJO
Spanish galician beef striploin

PATATAS BRAVAS
crispy kennebec potatoes, alioli,
smoked paprika

SEASONAL SQUASH
honey, manchego, pumpkin seeds,
brown butter

TARTA DE QUESO
burnt basque cheesecake

LASARTE | \$160.00

PAN CRISTAL
toasted bread, tomato, olive oil

CHEF'S CHOICE IBERICO
MEATS & QUESOS
Cured Meats and Spanish Cheeses

MIXED BABY GREEN SALAD
globe carrots, breakfast radish,
heirloom tomato with preserved
lemon dressing

CHARRED OCTOPUS
pimentón, potato espuma, olive oil,
lemon puree

EUROPEAN SEA BASS
brown butter, marcona almond,
preserved lemon

SHELLFISH BOMBA RICE
Sofrito, clams, mussels, prawns,
alioli

PATATAS BRAVAS
crispy kennebec potatoes, alioli,
smoked paprika

LOMO BAJO
Spanish Galacian Striploin

IBERICO PORK CHOP
Sherry Gastrique

FLAN
Valencia Orange

TARTA DE QUESO
Burned Basque Cheesecake

Prices are exclusive of a 18% service charge, 7% admin fee and 7.75% sales tax.