



Restaurant Week Menu

January 14th - 20th

Choice of one Appetizer, one Main Course and one Dessert.

Lunch \$22 per Person • \$35 per Person

Appetizers • First Course

Sopa de Tomate con Mahón a la Parrila

Tomato Soup, Basil Oil, Mahon Grilled Cheese

Ensalada de Cítricos de Invierno con Vinagreta de Naranja Sanguina

Winter Citrus, Salad Greens, Blood Orange Dressing

Nabos Asados con Mantequilla Especiada y Jamón Crujiente

Butter-Braised Turnips, Charred Parsnip Sauce, Serrano Ham

Marmitako de Guetaria

Tuna, Potato and Bell Pepper Stew with Smoked Paprika

Platos Principales • Second Course

Pollo Asado con Patatas Panaderas

Roasted Chicken, White Wine Poached Potatoes

Pargo a la Parrilla con Piperrada

Grilled Red Snapper, Roasted Peppers, Onion, Sherry Vinegar

Solomillo de Cerdo a la Pimienta Verde con Acelgas Rehogadas

Grilled Pork Tenderloin, Collard Greens, Green Peppercorn Sauce

Lomito de Vaca, Coles Salteadas y Espuma de Queso de Cabra

Grilled hanger steak, Braised Brussels Sprouts, Goat Cheese Foam

Postres • Dessert

Flambeado de Frutas de Temporada con Galleta de Chocolate

Winter Fruit Flambe, Chocolate Shortbread

Mouse de Chocolate, Arroz Crujiente, Naranja y Nubes

Chocolate Mousse, Crispy Rice, Marshmallow, Orange

Flan de la Casa

House-made Traditional Spanish Custard

Churros con Chocolate

Traditional Spanish Fried Dough, Chocolate Mousse