EASTER BRUNCH MENU

STARTERS

Fluke Crudo | 29
Patatas Bravas | 18
Spanish Omelette | 17
Pulpo con Papa Alina | 17
Old-fashioned Pancakes with Fruit Compote | 14

SOUPS and SALADS

Sopa de Ajo | 19 garlic soup with lamb

Sopa Castellana | 18 chickpea, spinach soup

Mediterranean Salad | 17

Melon con Jamon | 17

MEATS

served with rosemary fries and roasted peppers

16oz Dry Age Ribeye | 115

8oz Lamb Chops | 29 + 13 for 4oz

Charcuterie Board | 43

FISH

served with rotena style potato and salad

Grilled Tuna | 58 sesame, soy, three pepper seasoning

Bacalao Al Pil Pil | 52 pil pil sauce

PAELLA

Marisco | 72
Squid Ink | 98
Costilla | 79
Pollo | 64
Xuleta | 150
Verduras | 76

SIDES

Fried Broccolini | 17
Gem Lettuce | 10

DESSERTS

Spanish Flan | 12
Pineapple | 12
Chocolate Mousse Tart | 14
Seasonal Fruit with Sorbet | 12

DRINKS

Aigua De València 21 | 75 pitcher
Gin, Cava, 21 Seeds Valencia Orange, Torres Magdala Mediterranean, Alchemy 100% Valencia Orange Juice

Mediterranean Margarita | 21
Casaminos Reposado, 21 Seeds Valencia Orange, Torres Magdala Mediterranean Orange, Amontillado Sherry

EASTER DINNER MENU

DRINKS

Mediterranean Margarita | 21
Casaminos Reposado, 21 Seeds Valencia Orange, Torres Magdala Mediterranean Orange, Amontillado Sherry

Tour of Spain Wine Flight | 58
Odyssey of Spain renown regions, 4-selection palate treats of award-winning wines

STARTERS

Fluke Crudo | 29
Patatas Bravas | 18
Spanish Omelette 17
Pulpo con Papa Alina | 17

TAPAS

Croquettas de Jamon Iberico | 19
Croquettas de Atun | 19
Oxtail Brioche | 22
Tomato Tartare | 27

RACIONES

Bellota | 45
Charcuterie Board | 43
Tuna Belly | 31
Tuna Porterhouse Carpaccio | 37

SOUPS and SALADS

Sopa de Ajo | 19 garlic soup with lamb
Sopa Castellana | 18 chickpea, spinach soup
Mediterranean Salad | 17
Melon con Jamon | 17

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DESSERTS

Spanish Flan | 12
Pineapple | 12
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Seasonal Fruit with Sorbet | 12

PRE FIXE | 93 per person

1st Course
Choice of:

Tomato Tartare
Fluke Crudo
Octopus

2nd Course
Choice of:

Sopa de Ajo
Sopa Castellana

3rd Course
Meats served with fries and Italian pepper
Choice of:

Ribeye 10oz
Pork Chop 10oz
Bacalao Al Pil Pil

Dessert
Choice of:

Spanish Flan
Chocolate Mousse Tart
Seasonal Fruit with Sorbet