



\$85 MENU

TAPAS FRIAS / COLD TAPAS

EL GRAN PLAT CAP CHEF'S GRAND SELECTION OF CURED MEATS AND IBÉRIAN CHEESES WITH MEMBRILLO,

MARCONA ALMONDS, EXTRA VIRGIN OLIVE OIL TORTAS, AND PAN DE CRISTAL CON TOMATE

TORTILLA DE ESPINACAS SPINACH TORTILLA WITH CANA DE CABRA, RAISIN, PINENUT

ENSALADA DE KALE LACINATO KALE WITH FRESH GARBANZOS, GRILLED STRAWBERRIES, COCOA CROUTONS

AND WARM SHERRY VINEGAR DRESSING

SALMON AHUMADO SMOKED SALMON WITH QUESO FRESCO, AND TRUFFLE HONEY

TAPAS CALIENTES / HOT TAPAS

CROQUETAS DE POLLO CHICHARON CRUSTED CHICKEN AND ENGLISH PEA CROQUETAS

WITH CURED CARA-CARA ORANGE

PULPO A LA PARILLA WOOD GRILLED OCTOPUS, WITH FINGERLING POTATOES, AND PIMENTÓN OLIVE OIL

GAMBAS AL NEGRO OLIVE OIL POACHED HEAD-ON GULF PRAWNS WITH BLACK GARLIC AND CHILI SAUCE

ALBONDIGAS A LA FERIA GRILLED DUCK AND PORK MEATBALLS

WITH TART CHERRY AND TEMPRANILLO SALSA AND CRISP SHALLOTS

RACIONES Y VERDURAS/ LARGER, FAMILY STYLE

PAELLA, THE CLASSIC MADE WITH BOMBA RICE, JAMÓN SERRANO-SHELLFISH BROTH, GULF SHRIMP, CLAMS,

CHORIZO, WITH BROCOLINI, ASPARAGUS AND LEMON AIOLI

PLUMA ACORN FED, SPANISH IBÉRIICO DE BELLOTA PORK SHOULDER LOIN WITH HONEY-CHILI GLAZE

"GAUCHO" BISTEC WOOD GRILLED BONE IN 32OZ. NATURAL BEEF RIBEYE WITH AROMATIC MOORISH PEPPER

VIERDURAS A LA CATALANE VINEYARD GREENS CATALAN STYLE, CAPER-RAISIN PUREE

WITH RAISINS, PINE NUTS, AND GARLIC

SETAS AL AJILO WILD AND CULTIVATED MUSHROOMS WITH GARLIC, CHILI, AND SHERRY

POSTRE/ DESSERT

MANCHEGO CHEESECAKE WITH CARAMEL POPCORN

CHURRO "FANTASIA" CRISPY SPANISH DOUGHNUTS WITH DRINKING CHOCOLATE AND MIXED BERRY POWDER