

Restaurant Week 2022

January 14-23, 2022

Dinner \$35

5:00 PM

First Course

Select one:

Sopa del Dia-house made soup of the day

Sopa de Alcachofas-Potato and artichoke cream soup, crispy jamon

Ensalada de Escarola- Frisee and blood orange salad, goat cheese, Marcona almonds, garlic vinaigrette

Bodega Cesar- Romaine hearts, garlic croutons, house Cesar dressing, heirloom cherry tomatoes, shaved Manchego

Second Course / Tapas Sampler

Acietunas Alinadas- imported Spanish olives marinated in herbs and citrus

Datiles- chorizo stuffed dates, house cured pancetta, fig coulis

Pan con Tomate- grilled baguette with tomato fresco, olive oil, Maldon salt

Croquetas de Jamon y Queso- potato, Serrano ham and Manchego cheese croquettes, red pepper aioli

Pincho de Pollo con Chorizo- skewered chicken and chorizo, garlic-cumin aioli

Entradas

Select one

Canelones de Pollo- chicken and spinach filled crepes, Manchego cheese sauce, roasted heirloom tomato, crispy shallots

Solomillo Asada con Manzanas- Roast pork tenderloin, parsnip puree, Sherry glazed apples

Calamares a la Plancha -Spicy seared squid, braised fabes, chorizo, wilted spinach

Embuditos Mixtos- assorted grilled Spanish sausages, warm potato and curtido salad, mustard vinaigrette

Postres

Select one

Crema Catalana- citrus flavored custard, burnt sugar crust, fresh berries

Churros- raspberry filled pastry, warm chocolate ganache, whipped cream