

**FIRST COURSE** *SELECT ONE*

SOPA DEL DIA House made soup of the day

ENSALADA DE CASA House mixed greens, roasted peppers, goat cheese, balsamic vinaigrette

EMBUDITO PAMPLONA Smoky, dry-cured chorizo, grilled bread, pickled vegetables

JUDÍAS VERDES Haricot verts, feta, red onion, peppadew peppers, tomato, basil, olive vinaigrette

PAPAS FRITAS CON AJO Refried roasted potatoes, garlic, parsley, garlic-cumin aioli

SECOND COURSE *ENTRADAS SELECT ONE*

TAPAS SAMPLER

PINCHO DE POLLO CON CHORIZO Skewered chicken and chorizo, garlic-cumin aioli

TORTILLA ESPAÑOLA Potato and onion filled egg torta, red pepper aioli

DÁTILES CON JAMÓN Y CHORIZO Chorizo stuffed date wrapped in pancetta, fig coulis

MANCHEGO FRITO Panko breaded Manchego cheese, orange blossom honey

HIGOS Y QUESO DE CABRA Goat cheese, roasted peppers, fig coulis, grilled baguette

BROXTETA Pancetta wrapped shrimp, lime crema, horseradish gremolata

OR

FILETE DE SALMON Grilled fillet of salmon, pancetta, cabbage and potato mash, mustard seed aioli

CACHOPO Breaded pork cutlet, Serrano, Idiazabal cheese, fresh herb salad, fonduta sauce

PECHUGA DE POLLO Sautéed chicken breast, marjoram, lemon, artichokes, caperberries, sautéed spinach

CALAMARES PICA PICA Spicy sautéed squid in tomato, chili, sweet pepper, garlic sauce served with grilled baguette

PAELLA-THE NATIONAL DISH OF SPAIN

Saffron scented Bomba rice, Bilbao chorizo, chicken breast, oyster mushrooms, sofrito, peas

(Please allow 20 minutes)

THIRD COURSE | POSTRES

TARTA DE SANTIAGO Spanish almond cake with blood orange curd & whipped cream

Please note that substitutions will not be permitted on Kansas City Restaurant Week selections.