



# restaurant week menu

january 15 – 29 (extending another week!)

closed monday, 1/23

## three course menu \$30 per person

(excluding gratuity & tax)

### first course (please select one)

fried potatoes with herbs, sea salt & alioli

patatas bravas

fried potato wedges with spicy tomato sauce & alioli

little gem lettuces

with valdeon blue cheese & red wine vinaigrette

endive, arugula & persimmon salad

with orange-mustard dressing

brussels sprouts a la plancha with parsley garlic oil

fried cauliflower in almond batter with chili yogurt & arugula alioli

assorted montaditos (baguette toasts)

### second course (please select one)

seared fluke with mojo verde sauce & green rice

octopus salad

with confit potatoes, herb oil & smoked paprika

spare ribs with pomegranate sauce

la hamburguesitas

2 sliders with valdeon blue cheese & herb fries

grilled lamb chops with romesco sauce & grilled scallions

césar paella for two (please call ahead for vegetable paella)

prawns, manilla clams, mussels, chorizo, drumettes in a spicy lobster broth with peas, piquillo peppers & alioli

(please allow 20 minutes)

\$18 additional if you choose césar paella for one person

\$12 additional if you choose vegetable paella for one person

beef filet mignon with confit potatoes & red wine reduction

\$12 additional per person

### dessert course (please select one)

bread pudding with orange-caramel sauce

churros with chocolate sauce from spain

crema de chocolate

césar sundae

vanilla gelato, chocolate sauce,

churros & almonds

gelato vanilla with lemon, orange & cinnamon

caramelized fig & almonds

amarena cherries

## beverage pairing \$30 per person

(excluding gratuity & tax)

### first course (please select one)

one of our featured cocktails

nv bohigas, cava, brut reserve, spain

14 raimat, rosé,

(cabernet sauvignon & tempranillo), spain

15 campus stella, albariño, rias baixas, spain

### second course (please select one)

14 bolo, godello, valdeorras, spain

14 j.lohr, chardonnay, arroyo vista, monterey

14 black slate escaladei, priorat, spain

12 blés, crianza (monastrell, tempranillo), spain

14 tomás cusiné, llebre

(tempranillo, garnaxa), spain

### dessert course (please select one)

nv rare cream, solera “superior”, lustau

nv east india solera, lustau

blandy’s malmsey madeira, 5 year old

~menu is subject to change without notice because we use local, organic, sustainable and fresh products as much as possible.