



PROPOSED MENU - \$39/GUEST

TO START WITH - GOOD FOR SHARING

Aceite oliva 100% Arbequina con pan artesano - 100% Arbequina olive oil and artisan bread

Garbanzos fritos asturianos con chorizo español - Fried Asturian chickpeas with Spanish sausage

Tabla de Serrano con queso Manchego - Serrano ham 20 months cured from Salamanca and Manchego cheese 6 months cured platter

MAIN ENTRÉE OPTIONS - PICK ONE OF YOUR CHOICE

Lamb Chops - Chuletitas de cordero lechal

Australian lamb chops (4 units) accompanied with panadera potatoes & caramelized onions

OR

Trucha fresca del Norte - Fresh Asturian salmon trout, Northern Spain

Baked in the oven, sautéed spinach and glazed carrots

OR

Nuestra Paella Campesina - Our Paella Campesina

Calasparras Spanish rice, fresh Spanish sausage, pork loin, chicken supreme, mushrooms, green beans, Spanish saffron

DULCE DULCE...

Tarta San Marcos casera - Homemade San Marcos cake

OR

Torrija Casera con helado de Turrón - Homemade drunken torrija with nougat ice-cream

PRE-FIX MENU FOR A MINIMUM OF 35 GUESTS - \$39 FOUR COURSE PRE-FIX MENU PER PERSON - SEE CONTRACT TERMS

AWARD WINNING RESTAURANT DINING ROOM "2016 CITY BEAUTIFUL AWARDS"