

PRIORAT LUNCH MENU

Add a mixed green salad 3.

Served sharing style

APPETIZERS

Select 3

HAM CROQUETTES

Serrano ham croquettes, fig jelly

POTATO TORTILLA

*Traditional Spanish omelet, caramelized onions, garlic aioli**

PATATAS BRAVAS

*Crispy potato cubes, spicy brava sauce, aioli**

MARGHERITA FLATBREAD

Spanish tomato sauce, Roma tomatoes, mozzarella, oregano

ENTRÉES

Select 2

SOLOMILLO MORUNO

Cumin marinated grilled pork tenderloin, mojo verde, Greek yogurt, steamed rice

SALMON

*Baby spinach, chickpeas, lemon cream**

POLLO AL CHILINDRÓN

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

TRUFFLE CARBONARA

*Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg**

DESSERTS

Select 1

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

TORRIJA

Caramelized brioche, vanilla ice cream, honey

34. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

10.22

**The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination.*

CADIZ LUNCH MENU

Add a mixed green salad 3.

Served sharing style

APPETIZERS

Select 3

HAM CROQUETTES

Serrano ham croquettes, fig jelly

POTATO TORTILLA

Traditional Spanish omelet, caramelized onions, garlic aioli*

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

BRAVA FLATBREAD

Cumin marinated chicken, brava sauce, red onions, mozzarella, basil

ALBÓNDIGAS

Pork and beef meatballs, manchego, tomate frito

ENTRÉES

Select 3

SOLOMILLO MORUNO

Cumin marinated grilled pork tenderloin, mojo verde, Greek yogurt, steamed rice

TRUFFLE CARBONARA

Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg*

MUSHROOM RISOTTO

Bomba rice, wild mushrooms, Idiazábal cheese

POLLO AL CHILINDRÓN

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

SALMON

Baby spinach, chickpeas, lemon cream*

GRILLED STEAK

C.A.B. sirloin, corn purée, shishito peppers, salsa criolla, piquillo confit*

DESSERTS

Select 1

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

ALMOND CAKE

Toasted almond slivers, goat cheese frosting

*Contains Licor 43

38. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

10.22

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MONTSANT LUNCH MENU

Add a mixed green salad 3.

Served sharing style

APPETIZERS

Select 4

HAM CROQUETTES

Serrano ham croquettes, fig jelly

CRISPY CALAMARI

Homemade tartar sauce

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

MONTADITOS

Brisket, tomato marmalade, guindilla, tetilla cheese

PAN CON TOMATE

Grilled bread, grated tomatoes, manchego, Serrano ham

ENTRÉES

Select 3

SOLOMILLO MORUNO

Cumin marinated grilled pork tenderloin, mojo verde, Greek yogurt, steamed rice

ARROZ CALDOSO

Valencia style rice, shrimp, chicken, calamari, sofrito, saffron

POLLO AL CHILINDRÓN

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

TRUFFLE CARBONARA

Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg*

GRILLED STEAK

C.A.B. sirloin, corn purée, shishito peppers, salsa criolla, piquillo confit*

SALMON

Baby spinach, chickpeas, lemon cream*

DESSERTS

Select 1

TORRIJA

Caramelized brioche, vanilla ice cream, honey

FLAN DE COCO

Coconut flan, passion fruit sorbet

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

45. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

10.22

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