

## ARAGON DINNER MENU

Add a mixed green salad 3.

### APPETIZERS

Served sharing style, select 3

#### HAM CROQUETTES

Serrano ham, fig jelly

#### POTATO TORTILLA

Traditional Spanish omelet, caramelized onions, garlic aioli\*

#### SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

#### MONTADITOS

Brisket, tomato marmalade, guindilla, tetilla cheese

#### ALBÓNDIGAS

Pork and beef meatballs, manchego, tomate frito

### ENTRÉES

Served sharing style, select 3

#### GRILLED STEAK

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

#### SALMON

Baby spinach, chickpeas, lemon cream\*

#### CANNELLONI

'Catalán Style' ground beef and pork, béchamel, manchego, truffle oil

#### ARROZ CALDOSO

Shrimp, clams, calamari, chicken, sofrito, saffron

#### SOLOMILLO MORUNO

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

### 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

58. 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.

## RIOJA DINNER MENU

*Add a mixed green salad 3.*

### APPETIZERS

*Served sharing style, select 3*

#### HAM CROQUETTES

*Serrano ham, fig jelly*

#### PAN CON TOMATE

*Grilled bread, grated tomatoes, manchego, Serrano ham*

#### SAUTÉED GARLIC SHRIMP

*Brandy, pepper flakes*

#### CRISPY CALAMARI

*Homemade tartar sauce*

#### HUEVOS 'BULLA'

*Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil\**

#### CHORIZO STUFFED DATES

*Medjool dates, house made chorizo, manchego, wrapped in bacon, arugula salad*

### ENTRÉES

*Served sharing style, select 3*

#### SOLOMILLO MORUNO

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

#### POLLO AL CHILINDRÓN

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

#### PAELLA MIXTA

*Calamari, clams, shrimp, chicken, chorizo, sofrito, saffron*

#### 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*

**65. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED**

10.22

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## MALLORCA DINNER MENU

Add a mixed green salad 3.

### CURED MEATS & CHEESES

Jamón Serrano, chorizo Cantimpalo, manchego, Murcia al vino

## APPETIZERS

Served sharing style, select 3

### MONTADITOS

Brisket, tomato marmalade, guindilla, tetilla cheese

### CHORIZO STUFFED DATES

Medjool dates, house made chorizo, manchego, wrapped in bacon, arugula salad

### HUEVOS 'BULLA'

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil\*

### SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

### PINTXO MORUNO

Cumin marinated grilled pork, mojo verde, Greek yogurt

### TUNA TARTARE

Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli\*

## ENTRÉES

Served sharing style, select 3

### FILET MIGNON

Beef tenderloin, potato purée, asparagus, mushroom sauce\*

### 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\*

### PAELLA MIXTA

Calamari, clams, shrimp, chicken, chorizo, sofrito, saffron

### SALMON

Baby spinach, chickpeas, lemon cream\*

## DESSERTS

Select 1

### TORRIJA

Caramelized brioche, vanilla ice cream, honey

### CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

### ALMOND CAKE

Toasted almond slivers, goat cheese frosting

\*Contains Licor 43

**75. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED**

10.22

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