

## 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

8 oz. bistro steak, corn purée, shishito peppers, salsa criolla, piquillo confit\*

#### SALMON

Baby spinach, chickpeas, lemon cream\*

#### CANNELONI

'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, mascarpone 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, mascarpone 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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