

## 40 PER PERSON

### CHOOSE ONE FROM EACH SECTION

#### Traditional Pan Con Tomate

Toasted slices of bread brushed with fresh tomato

#### Gazpacho Estilo Algeciras

Classic chilled Spanish soup made with tomatoes, cucumbers and green bell peppers

#### Plato de Queso Manchego

Unpasteurized sheep's milk cheese. Nutty with a tangy, lingering flavor

#### Croquetas de Pollo

Traditional chicken fritters



#### Salted Cod Fritters

Fried cod and potato fritters with honey alioli

#### Ensalada Verde

Mixed greens with cherry tomatoes, onions and olives with a sherry dressing

#### Endivas con Queso de Cabra y Naranjas

Endives with goat cheese, oranges and almonds

#### Empedrat de Mongetes

Traditional Catalan bean salad with tomatoes, olives, and sherry dressing



#### Chorizo Casero con Puré de Patatas al Aceite de Oliva

House-made traditional chorizo with olive oil mashed potatoes

#### Pollo con Pisto Manchego

Josper grilled chicken thigh with a traditional vegetable stew

#### Gambas al Ajillo

The very, very famous tapa of shrimp sautéed with garlic

#### Tortilla de Patatas

Spanish omelet with potato and onions



#### Flan al Estilo Tradicional de Mamá Marisa con espuma de crema catalana

A classic Spanish custard with 'espuma' of Catalan cream and oranges

#### Pan con Chocolate

Chocolate custard with caramelized bread, olive oil and brioche ice cream

#### Helados y Sorbetes Caseros

Daily selections of ice cream and sorbets

### ENHANCE YOUR MEAL WITH MORE TAPAS!

Add any of the specially priced tapas below to enhance your experience!

#### Jamon Ibérico de Bellota Cortado a Mano

48 month cured ham from the legendary free range, acorn-fed, black footed Ibérico pigs of Spain. Hand carved table side +34

#### José's Taco

Jamón Ibérico de bellota and Royal Ossetra caviar +16

#### Ensalada de Aguacate y Mojo Verde "Spanish Diner"

Avocado, mojo verde and goat cheese salad +8

#### Calamares a la Romana

Fried calamari with bravaioli +12

### UPGRADE -THIRD COURSE

#### Carne Asada

Josper grilled prime flat iron beef steak +9

#### Lubina a la Donostiarra

Mediterranean Seabass cooked on the Josper grill with a traditional Basque sauce +19

### UPGRADE - FOURTH COURSE

#### Tarta de Queso

Basque-Style Cheesecake made with goat cheese +3

Please note: All adults at the table are required to participate in the experience. Children under the age 9 or are not required to participate and will have the option to opt for a kids menu.

\*-Please be aware that consuming raw or undercooked food increases your risk of foodborne illness.