

Tour de España

59 per person

JALEO

BY JOSÉ ANDRÉS

FIRST COURSE

Pan de cristal con tomate

Toasted slices of crispy Spanish 'crystal' bread brushed with fresh tomato

Plato de queso Manchego Pasamontes

A plate of raw sheep's milk cheese - nutty with a tangy, creamy finish

Jamón Serrano

24-month cured Serrano ham

SECOND COURSE

Patatas bravas*

Fried potatoes with spicy tomato sauce and alioli

Empedrat de mongetes

Catalan bean salad with tomato, onion, bell peppers, cuquillo olives, and sherry dressing

Croquetas de pollo

Traditional chicken fritters

THIRD COURSE

Ensalada de hinojo y manzanas con queso Manchego y nueces

Shaved fennel and apple salad with Manchego cheese and walnuts

Gambas al ajillo

The classic Spanish tapa of shrimp sautéed with garlic

Butifarra casera con mongetes*

Grilled pork sausage with sautéed white beans and alioli

DESSERT

Flan de Mamá Marisa

A classic Spanish vanilla custard with whipped Catalan cream and oranges

Texturas de pomelo con helado de aceite de oliva

Fresh grapefruit segments, candied grapefruit peels, local honey, and olive oil ice cream

*This item is cooked to guest preference and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your server.