

MAY TASTING MENU

SPAIN

\$95 per person

FIRST COURSE (CHOICE OF)

Pinxtos Plate

anchovy toast / salt cod croquette / serrano ham & goat cheese

Heirloom Tomato & Tuna Salad

petite arugula / guandilla peppers / pedro ximenez vinegar

SECOND COURSE

Red Prawn Fideo

saffron broth / english peas / house-made spanish noodles

THIRD COURSE (CHOICE OF)

5oz Iberico Secreto

papas bravas / romesco / picked herbs

Pan Seared Hake

stewed manilla clams / fava beans / sherry butter

DESSERT

Tarta De Aceite

lemon olive oil cake / stone fruit marmalade

HARLO *Steakhouse
& Bar*



FEATURED COCKTAILS

The Spring Gin & Tonic 17

a floral and citrus forward version of the classic

spring 44 gin, kumquat liqueur, elderflower tonic, lemon & thyme

Jerez Martini 18

a sherry forward variation on a martini, light and savory

lustau fino sherry, cocchi americano vermouth, benedictine

WINE PAIRING

Sommelier Wine Pairing 50

Enjoy a curated selection of wines to complement each course

