



DINNER \$45 PER PERSON

FIRST COURSE choice of two

JAMÓN & PAN CON TOMATE SERRANO HAM, PAN DE CRISTAL WITH FRESH TOMATO & EVOO **(V)**

MATRIMONIO DE ANCHOAS BOQUERONES & BROWN ANCHOVIES, CONFIT HEIRLOOM TOMATO

ENSALADILLA DE CANGREJO POTATO SALAD, SHELLFISH MAYO, SMOKED TROUT ROE **(GF)**

ZANAHORIAS CARROTS, HAZELNUT ROMESCO, DATE MISO, ONION ASH **(V)**

TUNA TATAKI SALMOREJO, BLACK GARLIC MAYO, CHIVE OIL **(GF)**

CROQUETAS MUSHROOM & ONION PURÉE, SHERRY **(V)**

SECOND COURSE choice of one

COSTILLA DE CERDO GLAZED PORK RIBS, MOJO ROJO CANARIO, TRUFFLE POTATO PURÉE **(GF)**

DATILES AHUMADOS GOAT CHEESE STUFFED DATES, STEWED VEGETABLES, SMOKED PORK BELLY

(V available, GF)

PULPO A LA PLANCHA SPANISH OCTOPUS, CILANTRO MOJO, DUCK FAT CONFIT POTATOES **(GF)**

FIDEUÁ DE VERDURAS TOASTED FIDEO PASTA, SEASONAL MARKET VEGETABLES, MUSHROOMS **(V, GF)**

GAMBAS AL AJILLO BRAVAS HEAD ON SHRIMP, SMOKED GARLIC, AJI ROCOTO **(GF)**

DESSERT choice of one

TARTA SANTIAGO Galician Almond Cake, Membrillo, Vanilla Cream **(V, GF)**