



TAPAS BAR and RESTAURANT

Fall Dinner Banquet Menu

Menu de un Paso

One Step Menu

Ensalada de la Casa

House Salad

Paella marinera

Seafood Paella

Flan Casero

Caramel Cream Custard "Flan"

\$45 (tax and tip not included)

1. Choose from the following menu formats,
2. Choose specific items from the lists

Sabor Iberico

1 appetizer

1 main course

1 dessert

\$55 (tax and tip not included)

Trio Flamenco

1 appetizer

1 main course or paella

1 dessert

\$60 (tax and tip not included)

El Placer de Comer

2 appetizer

1 main course

1 dessert

\$68 (tax and tip not included)

Un Paseo por España

3 tapas

Pick two appetizers for your guests to choose from

Pick two main courses for your guests to choose from

1 dessert

\$78 (tax and tip not included)

Menú Degustación

The ultimate gastronomic experience

\$90.00 per person

Wine Pairings by Sommelier Gustavo Iniesta \$45.00 per person
(tax and tip not included)

Note: Please inquire about any addition to these menus as they will result in price changes.




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Appetizers

Carpacho de Ternera, Maché, Aderezo de Trufa y Rábano
Veal Carpaccio, Mâche, Truffle and Red Radish Vinaigrette

Vieiras, Frambuesas y Guisantes con Aderezo de Lima
Scallops, Raspberries and Green Peas with Lime Vinaigrette
(+2)

Ensalada de la Casa con Mango y Jamón Ibérico 
Field Green Salad with Mango and Jamón Ibérico

Espárragos Rellenos de Txangurro y Espinacas Salteadas con Crema de Bogavante
Asparagus filled with Basque Style Crab Meat, Sautéed Spinach and Lobster Bisque
(+2)

El Mar y la Montaña
Sautéed Squid, Scallops, Wild Mushroom and Veal Sweet Bread

Crema de Castañas, Cranberries Macerados en Jerez y Panceta de Cerdo 
Chestnut Soup with Cranberries Marinated in Sherry and Pork

Torrija de Boletus, Trigueros, Huevo Poche y Brocheta de Gambas
**Soaked Brioche with Porcini Mushroom, Green Asparagus,
Poached Farm Egg and Shrimp Brochette**
(+3)




TAPAS BAR and RESTAURANT

Main Courses

Pescados / Fish

Emperador Marinado a la Española con Sopa de Quínoa Menta y Limón
Marinated Swordfish, Spanish Style, with Quinoa, Mint and Lemon Soup

Rape a la Plancha con Crema Dulce de Zanahoria y Judías Verdes
Grilled Monkfish with Sweet Cream of Carrot and French Beans

Besugo con Legumbres Camperas 
Red Snapper and Country Legume

Mero Gratinado, al Ajo Suave y Cama de Cebolla Roja con Oporto
Grouper Au Gratin with a Light Garlic, over Caramelized Red Onions with Port Wine

Carnes / Meats

Entrecot de Búfalo con Pisto de Piña y Tomillo
Buffalo Strip Loin with Sautéed Pineapple and Thyme
(+7)

Rabo de Toro Guisado Sobre Arroz Salvaje
Boneless Oxtail Stew with Wild Rice.
(+2)

Chuleta de Cerdo, Compota de Manzana y Salsa Cremosa de Canela 
Pork Chop, Apple Compote and Creamy Cinnamon Sauce

Perdiz Escabechada, Cus-Cus Andaluz y Pochas
Marinated Partridge, Andaluz Cous-Cous and Faba Beans

Paellas

Paella Marinera
Seafood Paella

Paella de Entrecot
Strip Loin Paella

Paella de Chorizo y Pollo
Paella with Chicken and Chorizo



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Desserts

Tarta Santiago

Almond Sponge Cake with Pastry Cream

Brownie de Bailey's, Chocolate y Mango

Bailey's Brownie, Dark Chocolate and Mango

Flan de Queso con Mousse de Pasas al Oporto

Cheese Flan with Port-Raisin Mousse

Tarta Guadalquivir

Traditional Chocolate Delight from Seville

Arroz con leche

Homemade Rice Pudding



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Tapas

Jamón Serrano y Queso Manchego
*Traditional Cured Serrano Ham and
Manchego Cheese*

(add \$7.00 per person)

Tortilla Española
Egg and Potato Omelette

Tostada de Salmón
Toast Topped with Marinated Salmon

Croquetas de la Casa
Our Classic House Croquettes

Chorizo a la Española
Homemade Spanish Chorizo
(add to your menu \$7.00 per person)

Other Tapas

(1.75 per unit)

Brocheta de Gambas
Shrimp Brochette

Txangurro
Basque Style Crab Meat

Tosta de Solomillo de Cerdo y Piquillo
*Toast Topped with
Pork Loin and Piquillo Peppers*

Vegetarian Tapas

(1.50 per unit)

Brocheta de Vegetales
Vegetable Brochette

Chupito de Gazpacho
Traditional Chilled Gazpacho Soup Shot