



Seafood Month Menu 2008

Chef Dani Arana

Salads

Brotos de Rúcula, Mojama,
Vinagreta Alegre de Ajetes

Arugula Sprouts, Dry Tuna Loin and Spring Onion Dressing

Carpacho Tibio de Gambas y Ensalada, con Vinagreta
de Alcaparras, Limón, Huevo y Tomate Dulce

**Warm Shrimp Carpaccio Salad with Lemon-Capper,
Egg and Sweet Tomato Vinaigrette**

Soups and Stews

Marmitako de Atún

Traditional Tuna and Potato Soup

Tradicional Sopa de Pescados y Mariscos

Our Fish and Shellfish soup

Rice and Vegetables

Arroz Meloso Trufado con Langosta a la Plancha
y Brotos de Berros

Creamy Rice with Truffle, Grilled Lobster and Water Cress Sprouts

Falso Sándwich de Brandada de Bacalao
con Escarola y Piñones

Another way of, Codfish Sandwich. Frisée and Pine Nut Salad

Milhojas de Arctic Char con Txangurro,
Salteado de Hinojo y Crema de Remolacha

Arctic Char and Crab Meat Napoleon with Fennel and Red Beet Puree

Chipirones Rellenos en su Tinta con
Pisto de Verduras

Filled Squid Braised in Squid Ink with Fresh Vegetables

Pulpo Salteado con Limon y Tomillo,
Cebolla Pochada y Espuma de Patatas

Octopus, Potato Mousse and Caramel Onions

Paellas

(Orders are limited to a minimum of 2 people)

Paella de Langosta Paella Marinera Arroz Negro con Ali-Oli
Lobster paella Seafood Paella Black Rice Served with Ali-Oli

Shell Fish

Vieiras sobre Crema Ahumada de Patatas y
Crujiente de Jamón Ibérico

Scallops over Smoked Potato Puree and Crispy Jamón Iberico

Almejas a la Marinera o en Salsa Verde

Traditional Clams in a Sweet Paprika and Garlic Sauce

Or

In the Traditional Garlic and Parsley Sauce

Mejillones al Vapor, Arroz Salvaje y
Recuerdos de Hinojo

Steamed Mussels with Wild Rice and a Hint of Fennel

Cigala a la Plancha con Quínoa,
Almendra y Espuma de Berros

Grilled Langoustine over a bed of Quinoa, Almonds and Water Cress Mousse

Seafood

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

Rape a la Plancha con Crema Dulce de Zanahoria
y Judías Verdes

Grilled Monkfish with Sweet Cream of Carrot and French Beans

Emperador Marinado a la Española con Sopa de
Quínoa Menta y Limón

Marinated Swordfish, Spanish Style, with Quinoa, Mint and Lemon Soup

Dorada a la Sal, Salteado de la Huerta y
Salsa Bilbaína

**Sea-Bream Cooked in Rock Salt, Grilled Baby Vegetables with Garlic, Parsley and
Cayenne Pepper Refrito**

Atún a la Parrilla, Orejones Macerados en Dulce
Cristina y Judías Verdes

**Grilled Tuna Loin with Sun-Dried Peach, Marinated in Dulce Cristina and
French Beans**

TASTING MENU

Chef Dani Arana's Tasting Menu

\$90.00 per person tablewise. Wine pairings by
Sommelier Gustavo J. Iniesta \$45.00 per person.



District of Columbia Law Advisory: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."