



“In Honor of Our 20th Anniversary We Invite You to Enjoy our Delicious Christmas Menus offered at an Amazing Price”

Menus Available December 1st to December 30th

***“Menú Madrid”
Copa de Recepción***

For the Table

Chupito de Crema de Bogavante y Cigalas
Lobster Bisque and Langoustine Shot

Croquetas de Jamón
Our Classic House Croquettes

Chorizos al Vino Manzanilla
Homemade Spanish Chorizo cooked in Dry Sherry Wine

Appetizer

Parrillada de Verduras de Invierno, Refrito de Ajos e Ibérico
Grilled Winter Season Vegetables with Sautéed Garlic and Ibérico Ham

Main Course

Lubina al Horno con Espuma de Ajetes y Costra de Ali Oli
Baked Rockfish with Green Scallions Foam and Ali Oli Crust

Or

Magret de Pato con Ensalada de Hinojo, Naranja y Frutos Rojos
Duck Breast with Fennel Salad, Orange and Red Fruits

Dessert

Natillas Caseras y su Galleta María
Traditional Cream Custard with Maria Cookie

Turrónes y Mazapanes
Traditional Holiday Nougat and Pastries

***\$35 Price per Person
(Tax and gratuity not included)***

**“Menú Seattle”
Copa de Recepción**

For the Table

Jamón Serrano y Queso Manchego
Spanish Cured Ham and Manchego Cheese

Tosta de Cebolla Caramelizada y Queso de Cabra (mermelada de tomate)
Toast Topped with Goat Cheese, Caramelized Onion and Tomato Compote

Bocadito del Mar y la Montaña
Sautéed Squid, Scallops, Wild Mushroom and Veal Sweet Bread Bite

Brocheta de Verduritas a la Parrilla
Grilled Vegetable Brochette

Pulpo a la Gallega
Grilled Baby Octopus with Boil Potatoes and Paprika

Main Course

Halibut Confitado en Ajos Sobre Crema de Patatas y Manteca
Garlic Comfit Halibut over Lard Cream Potatoes

Or

Entrecôte de Buey a la Parrilla con Ajetes y Uvas
Grilled Angus Strip Loin with Green Onions Scallions and Grapes

Or

Paella Marinera
Seafood Paella with Clams and Mussels

Dessert

Sorbete de Limón al Cava
Lemon and Sparkling Wine Sorbet

Turrónes y Mazapanes
Traditional Holiday Nougat and Pastries

**\$35 Price per Person
(Tax and gratuity not included)**

**“Menu Sevilla”
Copa de Recepción**

For the Table

Piruletas de Foie y Frutos rojos
Chupa - Chups of Foie and Red Fruits

Pimientos del Piquillo, Brandada de Bacalao y Pil Pil
Piquillo Peppers Stuffed with Codfish Brandada and Pil Pil sauce

Brocheta de Gambas al Ajillo
Garlic Shrimp Brochette

Appetizer

Consomé de Hierbas, Fino y Yema de Huevo
Fresh Herbs Consommé, Dry Sherry Wine and Egg Yolk

Main Course

Ventresca de Atún a la Parrilla, Bilbaína y “Papas Aliñas”
Tuna Belly with Andalusia Dressing Style Potatoes

Or

Popietas de Cerdo y Foie, Puré de Peras y Ensalada de Rúcula
Lamb Stuffed with Foie Gras, Pears Puree and Arugula Salad

Dessert

Brownie de Chocolate Blanco con Helado de Chocolate y Guinness
White Chocolate Brownie, Baileys Cream and Dark Chocolate Ice-Cream

Turrónes y Mazapanes
Traditional Holiday Nougat and Pastries

\$42 Price per Person
(Tax and gratuity not included)

**“Menú 20th Anniversary”
Copa de Recepción**

For the Table

Pate de Higaditos con sus Tostas y Escarola en Ensalada
Chicken Liver Pate and Toast with Frisse Salad

Jamón Ibérico
Spanish Delicacy

Queso Manchego
Manchego Cheese

Starter

Ensalada de Pimientos Asados y Ventresca de Atún, con Vinagreta de Naranjas
Bell Roasted Pepper Salad, Tuna Belly and Orange Vinaigrette

Appetizer

Arroz Meloso de Azafrán y Bogavante
Creamy Saffron and Lobster Rice

First Course

Merluza en Salsa Verde con Almejas y Puntas de Espárragos
Hake on a Parsley Sauce with Clams and Asparagus Heads

Or

Chuletas de Cordero, Chalotas Glaseadas y Romesco
Lamb Chop, Glaze Shallots and Almond Pepper Sauce

Dessert

Tarta Guadalquivir
Traditional Chocolate Delight from Seville

Turrónes y Mazapanes
Traditional Holiday Nougat and Pastries

\$49 Price per Person
(Tax and gratuity not included)

“Following our 20th Anniversary Celebration, We Want to Invite You to Taste our Delicious Selection of Spanish Wines that We Create Especially for your Holidays Parties”

Menus Available December 1st to December 30th

Sparkling Wines

| | | |
|------|---|------|
| NV | Conde de Subirats Brut. Xarel – lo, Macabeo, Parellada | \$29 |
| 2006 | Roger Goulart Brut Rose. Garnacha, Monastrell | \$45 |
| NV | Flare Semi-Seco. Moscatel | \$38 |

White Wines

| | | |
|------|---|------|
| 2008 | Esencia divina. Albariño (D.O. Rias Baixas) | \$34 |
| 2008 | Becquer. Viura, Chardonnay. (D.O. Ca. Rioja) | \$30 |
| 2008 | Jose Pariente. Verdejo (D.O. Rueda) | \$38 |
| 2008 | Valdelainos. Verdejo (D.O. Rueda) | \$28 |

Red Wines

| | | |
|------|---|------|
| 2004 | Aljibes Syrah (VdT de Castilla) | \$35 |
| 2007 | Finca La Cuesta. Mencia (D.O. Bierzo) | \$40 |
| 2006 | El Molinet. Tempranillo, Cab. Sauvignon (D.O. Valencia) | \$28 |
| 2006 | Juan Gil. Monastrell. (D.O. Jumilla) | \$37 |
| 2006 | Vega Escal. Cariñena, garnacha, Syrah. (D.O.Ca. Priorat) | \$44 |
| 2006 | Prima. Tinta de Toro (D.O. Toro) | \$50 |
| 2006 | Los Cantos. Tempranillo (D.O. Ribera del Duero) | \$36 |
| 2005 | Beronia Crianza. Tempranillo, Garnacha & Graciano. (D.O.Ca. Rioja) | \$30 |