



## RESTAURANT WEEK PRE-FIXE MENU

### TAPAS

#### EMPANADAS DEL GALLINERO

(2-Chicken Empanadas)

Corn Masa, Pulled Chicken, Manchego Cheese, Chile Rojo, Pimenton Alioli

#### EMPANADAS DEL CAMPO

(2-Vegan Empanadas)

Corn masa, Black Beans, Tomatoes, Onions, Corn, Romesco Sauce

#### CROQUETAS DE JAMON

(Cheese & Ham Croquettes)

Serrano Ham, Idiazabal, Herb Breadcrumbs, Smoky Pimenton Aioli

#### CROQUETAS DE CHAMPION

(Mushroom Croquettes)

Shiitake Mushrooms, Manchego Cheese, Herb Breadcrumbs, Truffle Aioli

### MAINS

#### PAELLA DE PLANTA

(Veggie Paella)

Bomba Rice, Saffron, Peppers, Tomatoes, Shallots, Garlic, White Wine, Paprika, Lemon, Parsley, Artichokes, Shiitake Mushrooms, Olives, Asparagus

#### PAELLA MARINA

(Seafood Paella)

Bomba Rice, Saffron, Peppers, Tomatoes, Shallots, Garlic, White Wine, Paprika, Lemon, Parsley, Clams, Mussels, Shrimp, Calamari

#### PAELLA TIERRA Y MAR

(Shrimp, Pork & Chicken Paella)

Bomba Rice, Saffron, Peppers, Tomatoes, Shallots, Garlic, White Wine, Paprika, Lemon, Parsley, Chicken, Shrimp, Chorizo, Serrano Ham

### DESSERT

#### CHEESECAKE BASCO DE NARANJA

Basque Orange Cheesecake (GF)

#### TARTA DE CHOCOLATE SIN HARINA

Flourless Chocolate Cake (GF)

#### SORBETE DE LIMON

Sorbet (GF)

Price per person: \$49 + TT

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.