

DINNER MENU

**DINNER INCLUDES
A GLASS OF CLASSIC RED
OR WHITE PEACH SANGRIA**



\$45
PER PERSON
plus tax, gratuity not included

WELCOME TAPA

Catalan-Style "Crystal" Bread

tomato purée, garlic & manchego (v)

FIRST COURSE

choose one

**GF SHAVED BRUSSELS
SPROUTS SALAD (v)**

manchego,
candied marcona almonds

PATATAS BRAVAS (v)
spicy potatoes with tomato aioli

**ROASTED DATES
WRAPPED IN BACON**
apple cider vinaigrette

**GOAT CHEESE BAKED
IN TOMATO SAUCE (v)**
house garlic bread



SECOND COURSE

choose one

HANGER STEAK*
roasted mushrooms, beef butter

GF TORTILLA ESPAÑOLA (v)
warm potato & onion omelette

GF GARLIC SHRIMP
olive oil, red pepper flakes

CHICKEN & CHORIZO SKEWER
piquillo pepper, herb oil

LAMB BROCHETA
skewered lamb,
confit marble potatoes,
chopped persillade

**BEEF TENDERLOIN
TORO SKEWER***
upgrade your second course
with our house specialty

**ADD
\$18**

DESSERT TAPAS

choose one

GF CHOCOLATE TRUFFLE BITE (v)
caramel & whipped cream

GF BUTTERSCOTCH CUSTARD (v)
salted caramel

* These food items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

GF GLUTEN-FREE.
(v) - vegetarian

As a way to offset rising costs, we have added a 3.5% surcharge to all checks.
You may request to have this taken off your check should you choose