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## PROPOSED MENU - \$35/GUEST

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### TO START WITH - GOOD FOR SHARING

Aceite oliva 100% Arbequina con pan artesano - 100% Arbequina olive oil and artisan bread

Garbanzos fritos con chorizo - Fried chickpeas with Spanish sausage

Croquetas de jamón & queso - Ham & cheese croquettes

### MAIN ENTRÉE OPTIONS - PICK ONE OF YOUR CHOICE

Solomillo de cerdo - Pork tenderloin

Baked with mushrooms sauce, julienne of vegetables

OR

Suprema de Pollo San Jacobo - San Jacobo Chicken Supreme

Prime chicken breast, baked "al punto", cheese, mushrooms, nuts, piquillo red peppers, sautéed spinach

OR

Paella de Mariscos - Seafood Paella

Calasparras Spanish rice, mussels, calamari, shrimp, clams, langoustine, Spanish saffron

### DULCE DULCE...

Flan Casero - Homemade flan

OR

Crema Catalana - Homemade Creme Brûlée

PRE-FIX MENU FOR A MINIMUM OF 35 GUESTS - \$35 FOUR COURSE PRE-FIX MENU PER PERSON - SEE CONTRACT TERMS

AWARD WINNING RESTAURANT DINING ROOM "2016 CITY BEAUTIFUL AWARDS"