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## PROPOSED MENU - \$39/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

Tortilla de patatas y berenjenas con Marconas - Spanish omelette, eggplants, cream of Marconas

Calamares a la Andaluza - Calamari "a la Andaluza"

Croquetas de bacalao - Cod croquettes

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

Lamb Chops - Chuletitas de cordero lechal

Australian lamb chops (4 units) accompanied with panadera potatoes & caramelized onions

OR

Salmón salvaje canadiense fresco - Fresh King wild Canadian salmon

Baked in the oven, soy sauce, sesame seeds, over a bed of greens

OR

Nuestra Paella de Mariscos - Our Seafood Paella

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

### DULCE DULCE...

Torrija borracha & helado de vainilla - Homemade torrija & vanilla ice cream

OR

Crema Catalana - Creme Brûlée

PRE-FIX MENU FOR A MINIMUM OF 25 GUESTS - \$39 FOUR COURSE PRE-FIX MENU PER PERSON - SEE CONTRACT TERMS

AWARD WINNING RESTAURANT DINING ROOM "2016 CITY BEAUTIFUL AWARDS"