

## ARAGON DINNER MENU

Add a mixed green salad 3.

### APPETIZERS

Served sharing style, select 3

#### HAM CROQUETTES

Serrano ham, fig jelly

#### POTATO TORTILLA

Traditional Spanish omelet, caramelized onions, roasted garlic aioli

#### SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

#### GRILLED CHICKEN FLATBREAD

Tomato marmalade, pesto, Mahón cheese

#### ALBÓNDIGAS

Veal and pork meatballs, Manchego, tomato frito

### ENTRÉES

Served sharing style, select 3

#### POLLO AL CHILINDRÓN

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

#### SALMON

Baby spinach, chickpeas, lemon cream

#### ARROZ CALDOSO

Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron

#### PORK TENDERLOIN

Herb marinated grilled pork tenderloin, pisto Manchego

### DESSERTS

Select 1

#### CREMOSO DE CHOCOLATE

Three layer chocolate genoise, toasted bread, olive oil, Maldon salt

#### FLAN DE COCO

Coconut flan, passion fruit sorbet

**50. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED**

## RIOJA DINNER MENU

Add a mixed green salad 3.

### APPETIZERS

Served sharing style, select 3

#### HAM CROQUETTES

Serrano ham, fig jelly

#### PAN CON TOMATE

Grilled bread, grated tomatoes, Manchego cheese, Serrano ham

#### SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

#### HUEVOS 'BULLA'

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil

#### ALBÓNDIGAS

Veal and pork meatballs, Manchego, tomato frito

### ENTRÉES

Served sharing style, select 3

#### PORK TENDERLOIN

Herb marinated grilled pork tenderloin, pisto Manchego

#### BISTRO STEAK

Cumin marinated, mojo verde, sweet potato terrine, green peppercorn sauce, shishito peppers

#### POLLO AL CHILINDRÓN

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

#### PAELLA

Valencia rice style, calamari, prawns, clams, shrimp, red sofrito, saffron

#### MARKET FISH AL AJILLO

Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions

### DESSERTS

Select 1

#### TORRIJA

Caramelized brioche, turrón ice cream, honey

#### CREMOSO DE CHOCOLATE

Three layer chocolate genoise, toasted bread, olive oil, Maldon salt

**55. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED**

The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination.

## MALLORCA DINNER MENU

*Add a mixed green salad 3.*

### CURED MEATS & CHEESES

*Jamón Serrano, Chorizo Cantimpalo, Manchego, Murcia al vino*

## APPETIZERS

*Served sharing style, select 3*

### HUEVOS 'BULLA'

*Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*

### SAUTÉED GARLIC SHRIMP

*Brandy, pepper flakes*

### PINTXO MORUNO

*Cumin marinated grilled pork, mojo verde, Greek yogurt*

### TUNA TARTAR

*Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*

## ENTRÉES

*Served sharing style, select 3*

### FILET MIGNON

*Beef tenderloin, potato purée, asparagus, mushroom sauce*

### PAELLA

*Valencia rice style, calamari, prawns, clams, shrimp, red sofrito, saffron*

### RIBEYE

*Spanish paprika rub, Mahón cheese grits, sautéed vegetables, whipped serrano butter*

### POLLO AL CHILINDRÓN

*Pan seared chicken, Serrano ham, red pepper stew, steamed rice*

### MARKET FISH AL AJILLO

*Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions*

### CANNELLONI

*'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil*

## DESSERTS

*Select 1*

### CREMOSO DE CHOCOLATE

*Three layer chocolate genoise, toasted bread, olive oil, Maldon salt*

### CREMA CATALANA

*Spanish style custard, fresh berries*

### CHURROS CON CHOCOLATE

*Traditional fried dough, chocolate sauce, dulce de leche*

**65. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED**

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination.*