

## 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**

06.19

Consumer advisory consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. Items may be cooked to order.

**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

**CHURRASCO**

Cumin marinated skirt steak, sweet potato terrine, mojo verde

**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, almond ice cream, honey

**CREMOSO DE CHOCOLATE**

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

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

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## 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*

### 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**

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