

HAPPY Valentine's

\$85

Prix Fixe Menu

STARTER 1PC

seafood croqueta

Spanish crab, shrimp, creamy béchamel **1pc**

ultimate croqueta

jamón ibérico, chicken, creamy béchamel, nutmeg infusion **1pc**

empanadilla

suckling pig, Spanish pickled purple onion and micro cilantro **1pc**

ginger roll

rice paper, basil, mint, rice noodles, candied peanuts, ginger vinaigrette, sweet & spicy chili sauce **1pc**

mini pulpo potato foam

octopus, potato foam, smoked paprika, olive oil caviar **1pc**

wagyu crisp*

torched wagyu, escalivada vegetables, pressed brioche toast **1pc**

SECOND COURSE

tomato & burrata

burrata, cherry tomato, olive oil caviar, baby arugula, tomato jelly

mad caesar salad

boston and roman lettuce, pan de cristal croutons, fresh pickled anchovies, manchego cheese

bravas tomás

bar tomás-style potatoes with smoked spicy oil & garlic aioli

gambas al ajillo

5pc sautéed shrimp, extra virgin olive oil, garlic, white beans, country bread

mejillones

steamed mussels, mushroom duxelles, leek & white wine sauce

jamón ibérico

1.oz Spanish acorn-fed ibérico ham, pan de cristal, freshly grated tomato

THIRD COURSE

branzino

7oz pan seared branzino served over grilled artichokes, dashi butter blanc sauce, smooth mashed potatoes

salmon*

7oz grilled salmon, sautéed Spinach, bacon, raisins, roasted cashews, Spanish country potatoes

pulpo

6oz wood-fired octopus, fresh grapefruit, grilled avocado, house-made warm mayo foam, smooth mashed potatoes

cochinillo ibérico **+\$10**

7oz Segovian-style suckling pig, boston lettuce wraps, mango & apricot chutney, sliced serrano, cilantro, sweet chili sauce, house-made pork demi-glaze

filet mignon*

6oz prime beef tenderloin, ibérico crumbles, Spanish country potatoes, sautéed zucchini, carrots & onions

bone-in ribeye* **+\$10**

18.oz Prime certified angus beef, homemade Café de Paris sauce, choice of 2 sides

RICE PAELLA STYLE

wood-fired

ADD

mushroom paella

mushroom stock bomba rice, seasonal grilled vegetables

paella valencia

saffron stock bomba rice, **2pc** organic confit chicken, snow peas, piquillo peppers, known for being a traditional paella from Valencia

seafood paella

seafood-infused bomba rice, **6pc** shrimp, calamari, peas

6 grilled shrimp **+\$16**

2 lamb chops **+\$20**

4oz cochinillo **+\$20**

6oz duck breast **+\$20**

1 lobster tail **+\$25**

SIDES TO SHARE **+\$12**

piquillo peppers
fried

grilled vegetables
seasonal

french fries
Apple oil +4

shishito peppers
sea salt

mashed potatoes

DESSERT

berry seduction

Strawberry parfait, raspberry and almond sablé cookies

huevos voladores

passionfruit mousse, vanilla mascarpone cream, white chocolate aerated rocks **2pc**



*An automatic gratuity of 18% will be included. Please note, we are unable to split the check more than 4 ways.

*consuming raw or undercooked egg, meat, or seafood may increase your risk for food-borne illnesses.