



12th Anniversary Celebration Menu

ENSALADA

Butter head lettuce, house smoked salmon, egg, manchego cheese, aioli sauce

BURRATA CON GAZPACHO

Burrata cheese with gazpacho, tomato, Arberquina extra virgin olive oil

SOPA

Lobster bisque with crayfish and a touch of brandy

ANCHOAS EN PAN DE CRISTAL

Spanish salted anchovy fillet, garlic, tomato on crystal bread from Spain

CROQUETA DE CHAMPIÑONES

Croquette of mix mushroom béchamel, truffle, chorizo by the side

PULPO A LA PLANCHA

Pan-seared octopus leg, padrón pepper, tomato, olive with balsamic glaze

PRESA IBÉRICA A LA PARRILLA

Charcoal grilled marinated Iberian pork, light potato mousse, smoked bacon sauce

PAELLA DE MARISCO

Spanish saffron rice, rock fish, shellfish, tomato sofrito, aioli sauce

MARQUESA DE CHOCOLATE

Chocolate marquise topped with baked almond praline