



NOCHE FLAMENCA - 25 MARZO 2017

PARA COMPARTIR Y EMPEZAR CON BUEN PIE

Croquetas de Salmón - Homemade salmon croquettes

Jamón Ibérico 18 meses sobre tosta casera con tomate - Ibérico 18 months cured ham over Galician
tomato bread

PLATO PRINCIPAL

“El Único” Cochinitillo a la Leña - “The Unique” Cochinitillo a la Leña - potatoes, onions, peppers & tomato

OR

Pierna de Cordero a la leña - Leg of Lamb in wood fired oven - potatoes, onions & mushrooms

OR

Chuletitas de Cordero a la leña - Lamb chops in wood fired oven - tomatoes, onions & potatoes

OR

Solomillo a la Piedra - 100% Natural Black Angus tenderloin - panadera potatoes

OR

Pescado fresco del Norte España, elección del chef - Fresh fish from Northern Spain

Glazed carrots and sautéed spinach

OR

Nuestra Paella de Mariscos - Our Seafood Paella - clams, mussels, shrimp, langoustine, calamari

DULCE DULCE!

Helado de turrón de Jijona, Spanish Jijona nougat ice cream

AND

Tarta casera de queso con miel - Homemade cheesecake and honey

PRE-FIX MENU FOR NOCHE FLAMENCA DINNER - \$59 FOUR COURSE MENU PER PERSON - 18% SERVICE CHARGE WILL BE ADDED

AWARD WINNING RESTAURANT DINING ROOM “2016 CITY BEAUTIFUL AWARDS”