

RESTAURANT WEEK MENU

AUGUST 12-26, 2017

FIRST COURSE/TAPAS

Merluzitos-tempura fried fish with house made tartar sauce

Chorizo al Infierno-Sidra sauteed chorizo on a bed of fries with a quail egg

SECOND COURSE/MAIN

Toro Paella-Valencian traditional rice based with shrimp, mussels, chicken, ribs, pork belly & Spanish chorizo
*Vegetarian Paella upon request

Pasta 'la Serrano-Linguini with Serrano ham & Portobello in a Chipotle based sauce

THIRD COURSE/DESSERT

● Biscocho de Naranja--Orange Cake
● made with Gran Torres orange liquor served with an orange marmalade and ice cream