

RESTAURANT WEEK MENU

AUGUST 12-26, 2017

FIRST COURSE/TAPAS

Huevos Rotos-french style potatoes with
a fried egg

Salmorejo-tomato and bread puree
served cold garnished with a boiled egg
and Serrano Ham

SECOND COURSE/MAIN

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

Pescado Tempura-Tempura fried black
drum with house made tartar sauce and
tomato spread

THIRD COURSE/DESSERT

Carlota limon-traditional homemade
lemon ice box cake, layered with Maria
cookies and sweet cream topped with
pecans

Carlota chocolate-traditional homemade
chocolate ice box cake, layered with
Maria cookies and topped with pecans