

COSTA DEL SOL

TAPAS

Served Family Style

Farm Bread & Tomato

Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil

Stuffed Dates

Dates stuffed with Valdeon and Marcona almonds, wrapped in bacon, cider glaze

Ham Croquettes

Serrano ham fritters, Manchego cheese

SALAD

Served Individually

Mixed Salad

Bibb lettuce, cherry tomatoes, cucumbers, shaved Idiazabal, sherry vinaigrette

ENTREES

*Served Individually
Choose Three Options*

Pasta

Rigatoni, roasted Brussels sprouts and butternut squash, sherry garlic cream sauce

Chicken

Tender breaded chicken breast, roasted potatoes, arugula, caramelized leeks, candied bacon, orange gastrique

Steak +

Grilled 14 oz strip steak, roasted potatoes, caramelized onions, Dijon aioli

Salmon +

Pan seared salmon, sauteed kale, piquillo peppers, sweet potato puree, harissa aioli

Sauteed Mussels

Mussels, chorizo, fennel, smoked paprika broth, sage cream

DESSERT

Served Family Style

Churros

Traditional fried dough, tossed with cinnamon and sugar, served with hot chocolate dipping sauce

BARCELONA

TAPAS

Served Family Style
Choose Three Options

Farm Bread & Tomato

Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil

Ham Croquettes

Serrano ham fritters, Manchego cheese

Fried Artichokes

Lightly breaded and deep fried, white truffle oil, Idiazabal cheese, horseradish aioli

Garlic Shrimp

Shrimp, garlic, lemon, extra virgin olive oil

Autumn Moroccan Paella

Calasparra rice, roasted butternut squash, cauliflower, piquillo peppers, Moroccan spices, saffron, tomato, dried cranberries, Marcona almonds, saffron aioli

Paella de Marisco

Calasparra rice, clams, calamari, mussels, shrimp, cauliflower, red & green bell peppers, peas, tomato, saffron, paprika

SALAD

Served Individually

Goat Cheese Salad

Bibb lettuce, toasted pine nuts, roasted shallots, black mission figs, brûléed Cana de Cabra, quince vinaigrette

ENTREES

Served Individually
Choose Three Options

Pasta

Rigatoni, roasted Brussels sprouts and butternut squash, sherry garlic cream sauce

Chicken

Tender breaded chicken breast, roasted potatoes, arugula, caramelized leeks, candied bacon, orange gastrique

Steak

Grilled 14 oz strip steak, roasted potatoes, caramelized onions, Dijon aioli

Salmon

Pan seared salmon, sauteed kale, piquillo peppers, sweet potato puree, harissa aioli

Mushroom

Roasted mushrooms, butternut squash, candied pecans, arugula salad with sherry vinaigrette

DESSERT

Served Family Style

Churros

Traditional fried dough, tossed with cinnamon and sugar, served with hot chocolate dipping sauce

GRANADA

CHOICE OF:

Meat and Cheese Board

Chef-selection of meats and cheeses, spiced walnuts, quince paste

or

Vegetable Board

Roasted cauliflower and hummus charcuterie, pickled vegetables, grilled farm bread

TAPAS

Served Family Style

Farm Bread and Tomato

Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil

Ham Croquettes

Serrano ham fritters, Manchego cheese

Garlic Shrimp

Shrimp, garlic, lemon, extra virgin olive oil

Pork Belly +

Roasted pork belly, sweet potato puree, crispy shallots, pickled mustard seeds, aji amarillo, quince glaze

SALAD

Served Individually

Goat Cheese Salad

Bibb lettuce, toasted pine nuts, roasted shallot, black mission fig, bruleed Cana de Cabra cheese, quince vinaigrette

ENTREES

Served Individually

Pasta

Rigatoni, roasted Brussels sprouts and butternut squash, sherry garlic cream sauce

Chicken

Tender breaded chicken breast, roasted potatoes, arugula, caramelized leeks, candied bacon, orange gastrique

Steak +

Grilled 14 oz strip steak, roasted potatoes, caramelized onions, Dijon aioli

Salmon +

Pan seared salmon, sauteed kale, piquillo peppers, sweet potato puree, harissa aioli

Sauteed Mussels

Mussels, chorizo, fennel, smoked paprika broth, sage cream

DESSERT

Served Family Style

Chef Selected Dessert Board