



Valentine's Day

\$75++ per guest

*select one dish per course
with sommelier wine pairing*

selección de tapas

Albondigas	lamb and bacon meatballs, romesco, parsley & toasted almonds
Dátiles	fried medjool dates stuffed with marcona almonds & wrapped in cherry wood bacon
Gambas	shrimp sautéed with garlic, herbs, smoked paprika & piquillo pepper
Croquetas Tocineta	ibérico bacon and pumpkin fritters & sage aioli

segundo curso

Sopa de Calabasa	roasted red kuri squash, duck confit, pickled ginger & ginger foam
Ensalada de la Casa	house salad, shaved vegetables, tomato & maple citrus vinaigrette
Chorizo Cantimpalo	spicy cured chorizo sausage, olives, piparras & polenta loaf

plato principal

Cobia	seared cobia, brussel sprouts, caramelized parsnips, ibérico bacon & salsa vizcaina
Pollo	orange tomato glazed chicken breast & garlic purple potatoes
Carne Asada	wagyu skirt steak, manchego cheese, arugula & piquillo pepper

dulces

Leche Frita	burnt caramel ice cream, fried milk, dulce de leche & apple compote
Panna Cotta	coconut panna cotta, olive oil cake, mint syrup, compressed pineapple & hazelnut tuille

** tax & gratuity not included*