



DOPDET
1837 M STREET, NW



RESTAURANT WEEK DINNER

January 27-February 2

\$40 per person

Table participation recommended

FOR THE TABLE

JAMÓN Y MANCHEGO (GF)

Serrano ham, aged 16 months and hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts, aged 12 months

PRIMERO | SELECT 2

ENSALADA CESAR

Baby gem lettuce, Marcona almonds, white anchovies, Manchego cheese

DATILES CON BEICON

Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

PATATAS BRAVAS (V)

Crispy potatoes, salsa brava, pimentón, garlic allioli

CROQUETAS SETAS (V)

Creamy mushroom croquettes, truffle allioli

ENSALADA VASCA (V)

Market lettuces, spring herbs, creamy garlic dressing

SEGUNDO | SELECT 2

GAMBAS AL AJILLO (GF)

Garlic shrimp, brandy, lobster reduction, Guindilla pepper in olive oil

BRUSELAS CON VINAGRETA IBÉRICO (GF)

Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

ALCACHOFAS FRITAS (V)

Fried artichoke hearts, citrus allioli

1/4 POLLO RUSTIDO

Catalan-style roasted chicken, lemon, herbs, hazelnut romesco

PICANHA A LA PARRILLA

5oz Top Sirloin steak, roasted carrot puree, mojo verde, grilled lime

ESCALIVADA (GF)

Fire-roasted vegetables - eggplant, red pepper, and onion - served room temperature with labne yogurt, fresh herbs, olive oil, and focaccia

POSTRE

CHURROS CON CHOCOLATE (V)

Traditional fried dough dusted with cinnamon sugar served with hot chocolate



WINE

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|---------|---|----|
| WHITE - | Ostatu Blanco 2023 Viura, Malvasia ~ Rioja Alavesa | 48 |
| RED - | Fariña Lógrima 2019 Tinta de Toro ~ Toro | 56 |