



Restaurant Week Dinner

Summer 2026 | August 24 – 30

\$55 per person

APPETIZER

Wagyu Steak Tartar | *Smoked Onion, Goat Cheese Crema, Flax and Sesame Cracker*
or

Field & Orchard | *Summer Greens, Membrillo, Lemon Dressing, Walnuts, Queso Fresco*
or

Croquetas de Cocido | *Creamy Fritters Filled with Jamon Iberico and Chicken, Porcini Aioli*

ENTREE

Donostiara Style Lubina | *Whole Mallorca's Island Branzino, Garlic, Smoked Paprika and Sherry Vinegar*
or

Moruno Style Charcoal Roasted Chicken | *Half Grilled Organic Chicken, Moruno Spices and Labneh*
or

Paella Chorizo & Calamari (Minimum 2 People) | *Squid Ink, Chorizo Sausage*

DESSERT

Spanish Churros | *Chocolate Hazelnut Nocilla*
or

Marcona Sunset | *A Swirl of Vanilla & Strawberry Soft Serve, Buttery Marcona Almond Crunch, Golden Dulce de Leche*

*Menu items subject to availability
No substitutions or sharing*