

RESTAURANT WEEK

january 27 - february 1 2025

*served family style for the entire
table only*

HOW TO PA AMB TOMÀQUET

cristal bread, tomato, extra virgin olive oil

QUESO DEL DÍA

daily chef's choice of cheese

GAZPACHO DE REMOLACHA

chilled beet and tomato soup, goat cheese, pistachios

LAS CROQUETAS DE LA DOLORS

my mom's world-famous chicken and bechamel fritters

+ JAMÓN IBÉRICO DE BELLOTA

acorn-fed 100% ibérico ham from the dehesas
(meadows) of jabugo, southwest spain

add 5\$ 1,5 oz

mas bertrain 'argila' brut nature, clàssic penedès 2013

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PARRILLADA DE VERDURAS

seasonal vegetables grilled over the embers,
romesco sauce, all i oli

choose one

PESCADO DEL DÍA

grilled daily catch, donostiarra style, garlic,
olive oil, guindilla pepper

or

CORTE DE CERDO IBÉRICO

legendary acorn-fed ibérico butcher's
pork cut, garlic, pa amb tomàquet

molino real 'mountain blanco,' sierras de Málaga 2019

or

can suriol 'mataró,' penedès 2021

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CHURROS CON CHOCOLATE

fried dough deliciousness, chocolate sauce

gonzales byass 'nectar' jerez non vintage

65 PER GUEST

WINE PAIRING 35 PER GUEST