

EL TALLER

DEL

xiquet

SUMMER RESTAURANT MONTH

August 4 - August 30 2020

\$65 PER PERSON | WINE PAIRING \$35

CHOOSE FROM GAZPACHO

MODERN SPANISH GAZPACHO

CRU

HAMACHI CRUDO, CITRUS SEGMENTS, BLOOD
ORANGE EMULSION

TORRADA DE LLAGOSTA

LOBSTER, BRIOCHE TOAST, YUZU AND
SAFFRON AIOLI

(ADD 10G OSSETRA CAVIAR +35)

Mus Verdejo, Rueda, Spain 2024

★★★

ONE CHOICE PER TABLE PAELLA DE L'HORTA

EGGPLANT, ARTICHOKE, PEPPERS,
ASPARAGUS, ALICANTE PAELLA METHOD

ALACANT PAELLA

TIGER PRAWN, LOBSTER,
CANARY ISLAND SEABASS, CUTTLEFISH

PAELLA DE WAGYU (ADD 25 PER PERSON)

WAGYU SIRLOIN, BONE MARROW
BRAISED OXTAIL, ROASTED PEPPERS,
ALICANTE PAELLA METHOD

Madai Sobre Lias Godello, Bierzo 2022
or

Tierra Crianza, Rioja 2021

★★★

CHOOSE FROM SERVEIDE FORMATGE

(10 EACH ADDITIONAL) 3 SPANISH AND
LOCAL CHEESES SERVED WITH
ACCOUTREMENTS & PUMPKIN SOURDOUGH

PASTIS DE CARLOTA I FORMATGE

CARROT CAKE, CREAM CHEESE, CARROT &
ORANGE SORBET

Gutierrez De La Vega Monastrell LBV 2010

★★★

MIGNARDISES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

*PRICES ARE NOT INCLUSIVE OF TAX AND SERVICE CHARGE

**SERVICE FEE IS IN ORDER TO ENSURE THAT EVERYONE OF OUR TEAM EARNS A
COMPETITIVE WAGE, THIS FEE IS NOT A TIP. TIPS ARE NOT NECESSARY, BUT APPRECIATED.



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