



Winter Restaurant Week Menu 2025

January 27th – February 9th

Choice of one appetizer, a main course, and a dessert.

Lunch \$25, Dinner \$40, Wine Paring \$25 p/p

Appetizers • First Course

Crema de Calabacín con Picatostes
Zucchini cream with bread croutons

Ensalada de Rúcula y Col Rizada con Uvas, Queso, Almendras y Yogurt
Kale and arugula salad, grapes, cheese, toasted almonds and yogurt dressing

Macarrones con Chorizo
Penne pasta with chorizo and tomato sauce, Manchego cheese

Wine Pairing: Coral do Mar 2023 / Albariño / Rías Baixas

Platos Principales • Second Course

Lomo de Atún en Tomate con Aceitunas Deshidratadas y Judías Verdes
Tuna loin in tomato sauce, dehydrated olives and green beans

Filete de ternera con salsa de setas y puré de patatas
NY Strip loin, mushrooms and wine sauce, mashed potatoes

Pollo al ajillo con zanahorias salteadas
Chicken in garlic and wine sauce, parsley and sautéed carrots

Wine Pairing: Ondarre Gran Reserva 2018 / Tempranillo

Postres • Dessert

Natillas de chocolate con crema
Chocolate custard with crumbles and cream

Flan de la Casa
Traditional Spanish custard

Churros con Chocolate
Traditional Spanish fried dough, melted chocolate

Wine Pairing: Moscatel Dorado Chipiona / Jerez

All items may contain risk of cross-contamination. Please alert your server to any food sensitivities.