

THREE COURSE MENU

PLEASE CHOOSE TWO APPETIZERS, TWO ENTREES AND
ONE DESSERT TO BE PRESENTED ON A MENU TO YOUR GUESTS.

APPETIZER

LENGUADO CRUDO

*Sushi grade local fluke, piquillo emulsion, sea beans,
scallion ash, pickled ramps, salad of herbs*

SEPIA Y GUISANTES

*Cuttlefish a la plancha, English peas
apple, mint*

PULPO A LA PLANCHA

*Octopus a la plancha, warm walnut vinaigrette,
potatoes, pasas olives, apple*

GAMBAS A LA PLANCHA (+\$5/per person)

*Maya prawns a la plancha, seasonal pickles,
chorizo and garbanzo purée, harrissa*

SILLA Y LOMO DE CORDERO

*Saddle and loin of Vermont lamb,
Ceps, Wild asparagus, wood sorrel*

ENTREE

FIDEUÀ DE CIGALAS

Langoustine, fideos, smoked tomatoes, fennel

ARROZ CREMOSO *

*Creamy rice of crispy pork belly, spring peas,
pea tendrils, mint pistou*

ARROZ NEGRO

*Black paella of baby squid, squid ink,
fava beans, sea urchin, lemon purée*

CHAR

*Arctic char a la plancha,
"pimientos de Padrón", artichokes*

CARNE ASADA

*Dry-aged New York Strip, spinach "a la Catalana"
(pine nuts, raisins), wilted shallots*

DESSERT

BUÑUELOS DE CHOCOLATE

*Chocolate filled fried Buñuelos
served with horchata ice cream*

SOPITA DE FRUTAS DEL BOSQUE

*Chilled red fruit soup, Meringue, Rosé Cava,
lemon verbena yogurt ice-cream*

*can be modified for vegetarians