

jamонера

VALENTINE'S DAY 2019

\$65 per person

SHARED FIRST COURSE

baked monte enebro (v)

moro marmalade, caramelized onions, hazelnuts, grilled country bread

SECOND COURSE

choose one

grilled octopus

citrus aioli, crispy potato, roasted peppers, blood orange, fennel

crispy cana de cabra (v)

pickled fig puree, shaved roots & shoots salad, lemon dressing

seared garlic shrimp

white beans, celery, pickled cauliflower, charred lemon, cauliflower soubise

jamón croquetas

smoked garlic aioli, iberico lomo, piparras pepper, smoked pimenton de la vera

THIRD COURSE

choose one

seafood paella

mussels, clams, shrimp, calamari, haricots verts, calasparra rice

grilled kobe flat iron steak

smoked fingerlings, mushroom escalavida, almond-hazelnut romesco, brussel leaf salad

paella vegetariana (v)

brussel sprouts, mushrooms, piquillo peppers, haricots verts, calasparra rice

seared bronzino

cockles, chistorras chorizo, gigante beans, garlic, lemon, parsley picada

DESSERT

choose one

warm salted coffee churros

caramel, chocolate ganache, maldon

honey cheesecake

dark chocolate crust, toasted hazelnuts, la peral, fried rosemary-oat crumble

blood orange sorbet

rosemary shortbread cookie, sangria splash, brandy soaked palito