

# Easter Menu



Prix Fixe \$45 Per Person Tax + Gratuity not included

## Starters

Albondigas de Cordero

Lamb meatballs cooked in Castilian sauce and toasted almonds and feta cheese

Ensalada de Remolacha

Roasted beets, watermelon, arugula, goat cheese, almonds, blood orange vinaigrette

Sopa de Langosta

Lobster coconut bisque with cinnamon croutons and roasted sweet corn salsa

Ceviche Del Dia

Octopus & shrimp ceviche with onion, cilantro, sweet potato and corn in orange citrus base

## Mains

Lamb Shank

Braised Lamb Shank with Sweet Potato and Goat Cheese Mashed Potato in a Rioja Au jus

Pollo al Horno

Seared “free bird” Chicken served with Saffron Mashed Potatoes Sherry Wine Reduction

Branzino

Pan seared branzino served with white beans, mussels, arugula, saffron broth

Braised Short Ribs

Served with & arugula mashed potatoes in a natural au jus

Seafood Paella

Shrimp, clams, mussels, Colombian chorizo and Saffron rice topped with Tomato sofrito

## Dessert

Chef's Choice

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server. Not all ingredients are listed on menu description.

