



MENU

Hors d'oeuvres

Espinacas Con Garbanzos

Pan-sautéed spinach tossed in chickpeas

Championes al Ajillo

Button mushrooms tossed in spanish garlic sauce

Bomba Rice Stuffed Tomatoes

Broiled roma tomatoes stuffed with bomba rice, red bell peppers and jalapenos

First Course

Gazpacho

Cold tomato soup served with chive sour cream

Second Course

Pisto

Red, green bell peppers and zucchini stew served with sunny side up

Third^{egg} Course

Paella

Short grain bomba rice socarrat mixed with red bell peppers, spices and topped with lamb loin, shrimps ,mussels and calamari rings

Dessert

Cream Catalana

Lemon peel and cinnamon infused Crème Brûlée served with preserved lemon and mixed berries





Mocktail

Horchata De Chufa

Dried tiger nut drink with cinnamon stick

Bread

Senorita Bread

Sweetened cream filling