



ARCANO

TASTE
THE
GABLES

Dinner

TAPAS

choice of

GUACAMOLE AHUMADO

avocado, pumpkin seeds, tomato, jalapeño,
charcoal oil, cocoa bread (GF - VG)

CROQUETAS DE CAMARON

crispy spanish croquetas,
shrimp, bechamelle (G - L)

CALAMARES FRITOS

fried calamari, spicy aioli
(G-S)

GARBANZOS CON CHORIZO

spanish sausage, chickpeas,
pimenton de la vera (GF)

PULPO AL CARBON

grilled octopus, romesco sauce, fresh pear,
marcona almonds (G-T) - **add 7**

MAINS

choice of

LUBINA A LA PLANCHA

spanish seabass, fingerling potatoes,
asparagus, mojo verde (GF)

ARROZ CALDOSO MARINERO

bomba rice, shrimp, calamari, octopus,
mussels, sofrito (GF-S)

ARROZ MELOSO DE SETAS

bomba rice, gratitude garden king trumpet
and oyster mushrooms, sofrito (GF-V)

CHICHARRON CON TORTILLAS

crispy pork belly, avocado, pickled onion,
spicy aioli, corn tortillas (GF)

CHURRASCO A LA PARRILLA

grilled skirt steak, cilantro chimichurri,
carrot puree, mushroom (GF - L) - **add 9**

DESSERTS

choice of

TRES LECHES CON TURRON

almond sponge cake soaked in sweet milk
& finished with almond nougat (G - L)

CREMA CATALANA

spanish cream custard, orange & cinnamon
essence, caramelized sugar (G - L)

Price Per Person \$45 ++

R (Raw) - L (Lactose) - G (Gluten) - V (Vegetarian) - GF (Gluten Free)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items may contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.