

dinner menu

First Course | Choice of 1

Whipped Feta Greek..Ish Salad

tomatoes, cucumbers, ripped pita, pomegranate molasses

Chicken Liver Pate

warm beignets, frisée, house marmalade

Carbonara Croquetas

cured egg yolk, pecorino

Tuna Carpaccio

shaved fennel, crème fraîche, caviar and chips

Second Course | Choice of 1

includes seasonal vegetable side

Snapper Filet

caramelized olives and fennel, tangerine and dill

Wood Roasted Duck

breast and crispy duck leg, oaxacan mole

Mushroom Shawarma

king oyster and trumpet royale mushrooms, tahini, jeweled rice

Hanger Steak

chimichurri and au poivre dipping sauce, confit piquillos

Dessert | Choice of 1

Torrejas Bread Pudding

dark chocolate, rum soaked raisins

Budino

olive oil, crème fraîche, crunchies

Sabayon Ice Cream

macerated local strawberries, basil boba, cava gelée

lunch menu

First Course | Choice of 1

Whipped Feta Greek..Ish Salad

tomatoes, cucumbers, ripped pita, pomegranate molasses

Chicken Liver Pate

warm beignets, frisée, house marmalade

Carbonara Croquetas

cured egg yolk, pecorino

Tuna Carpaccio

shaved fennel, crème fraîche, caviar and chips

Second Course | Choice of 1

Braised Mussels

sweet and spicy charred chilies, crispy garlic, shallots, txakoli

Chicken Paillard

lightly pounded boned chicken with almonds, castelvtranos, shaved asparagus, crunchy capers

Mushroom Shawarma

king oyster and trumpet royale mushrooms, tahini, jeweled rice

Dessert | Choice of 1

Torrejas Bread Pudding

dark chocolate, rum soaked raisins

Budino

olive oil, crème fraîche, crunchies

Sabayon Ice Cream

macerated local strawberries, basil boba, cava gelée

