

SPANISH NIGHT

ASTURIAN OCTOPUS **\$260**

Boiled and sautéed with olive oil, served with squid ink and saffron sauce, rice and green vegetables.

CANTABRIAN DUO **\$280**

Filet of fish and shrimp cooked in Biscayne sauce, served with new potatoes, olives, almonds and parsley.

GALICIAN SCALLOPS **\$320**

Sautéed in olive oil, served with Serrano ham fricassee with leeks, garlic, onions, tomatoes and white wine, topped with parmesan cheese.

BASQUE MAHI MAHI **\$210**

Filet of mahi mahi with sauce of garlic, olive oil, white wine and parsley, served with hardboiled egg, asparagus and chorizo.

**CHILINDRON CORNISH
GAME HEN** **\$160**

Grilled and then cooked in tomato-red pepper sauce, served with rice, potatoes and roasted almond-chili sauce.

APRICOT CHICKEN BREAST \$160

Chicken breast stuffed with goat cheese and nuts and covered with apricot sauce, served with cous cous and vegetables.

VEAL OSSOBUCO \$260

Roasted and braised in Spanish sauce, served with canary rice, vegetables and sauce of lime, anchovies and parsley.

CORDOBA BEEF SHORT RIB \$260

Marinated for 24 hours in red wine, vegetables and aromatic herbs; braised in the oven and served with semolina and vegetables.

PORK TENDERLOIN ROLLS \$190

Filled with plums, olives, bacon and fine herbs, roasted and served with new potatoes and wild mushrooms.

VEGAN TAGINE \$150

Cous cous pot with vegetables, potatoes and mixed nuts.