

# VALENTINE'S DAY 2018

A menu of shared Tapas, Raciones and Sweets  
\$95 per person plus tax and gratuity

## VINOS WINES (INCLUDED)

**Sparkling** - YÁ 'Cuvée 23' Brut Reserva 2013  
Parellada, Macabeo, Xarel-lo ~ Cava - Alt Penedès

**White** - Señorío de P. Peciña Blanco 2010  
Viura ~ Rioja

**Red** - Joan d'Anguera 'Planella' 2015  
Garnacha, Syrah, Cariñena ~ Montsant

## VINOS RESERVAS RESERVE SELECTIONS (+\$20pp)

**Sparkling** - Gramona 'Imperial' 2011  
Xarel-lo, Macabeo, Chardonnay ~ Penedès

**White** - Forjas del Salnes 'Leirana' 2015  
Albariño ~ Rías Baixas

**Red** - Lindes de Remelluri 'Viñedos de Labastida' 2011  
Tempranillo, Garnacha, Graciano ~ Rioja

## TAPAS CHOOSE 4 FOR THE TABLE

**Pan con Tomate con Jamón Ibérico**  
Grilled bread rubbed with tomato, garlic and olive oil, served with Ibérico ham, Manchego cheese and olives

**Patatas Bravas**  
Crispy potatoes, salsa brava, roasted garlic allioli

**Ensalada de Invierno**  
Persimmon salad, red watercress, radicchio, aged Mahón cheese, hazelnuts, citrus vinaigrette

**Coliflor con Azafrán**  
Crispy cauliflower, saffron Labne, golden raisins, lemon

**Escalivada**  
Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, with house-made flatbread

**Croquetas de Setas**  
Creamy croquettes of mushroom with black truffle allioli

**Crudo Zamburiñas**  
Bay Scallops, blood orange, pistachio, radish

**Bruselas con Chorizo**  
Roasted Brussel sprouts, Chorizo, lemon

**Pintxos Morunos**  
Seared Colorado lamb skewers, pickled shallots, salsa verde

## RACIONES CHOOSE 2 FOR THE TABLE

**Raya al Ajillo**  
Grilled Atlantic Skate, fingerling mashed potatoes, garlic, Marcona almonds, capers, peppers

**Pulpo a la Plancha**  
Grilled octopus, fennel, Picual olive oil mashed potatoes, smoked pimento

**Piquillos Rellenos**  
Braised oxtail stuffed Piquillo peppers, celery root purée, shallots, red wine jus

**Carne a la Plancha**  
Grilled hanger steak, Shishito peppers, fingerling potatoes, mojo verde

## DESSERT CHOOSE 1 FOR THE TABLE

**Turrón**  
Almond and hazelnut cake, dulce de leche ice cream, honey, chantilly

**Churros Rellenos**  
Churros filled with Nutella, cinnamon sugar