



Celebrate San Valentino with us ❤

### *Combination of Cold Tapas*

#### **Tostada de Cangrejos**

Crab atop toast points with avocado relish

#### **Tostada de Queso**

Burrata on toast points with caramelized sherry tomatoes and fresh basil

#### **Rollito de Paleta Ibérica**

Cured Ibérico pork shoulder rolled with avocado, tomato, Manchego, arugula, and a Pedro Ximénez drizzle

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#### **Buñuelos de Mariscos**

Shrimp and crab croquettes

#### **Champiñones**

Mushroom caps filled with spinach and Manchego, served with tomato basil sauce

#### **Pinchito de Solomillo**

Grilled beef tenderloin skewer crusted in black pepper, served with caramelized onions and horseradish sour cream

### *Entrées*

#### **Mar y Montaña**

Baked lobster tail with lemon butter sauce, paired with a grilled beef tenderloin medallion, wild mushrooms, and white truffle-infused potato purée

### *Combination of Desserts*

#### **Dulce de Corazon**

Heart shaped dark and white chocolate mousse served atop of raspberry poundcake and drizzled with Passion fruit reduction

\$129 per person (plus tax and gratuity)

