

Mother's day

CHOOSE ONE FROM EACH CATEGORY

COLD TAPAS

JAMÓN SERRANO

Traditional Serrano ham served with Manchego cheese, ripe tomatoes, and toast points

PATATAS CON ALIOLI

Rustic garlic potato salad

ENSALADA CON CANGREJOS

Crabmeat with avocado, vine-ripened tomatoes, chives, capers, and red onion, finished with balsamic vinaigrette and garlic pepper mayonnaise

TOSTADA DE QUESO

Creamy burrata served atop toast points with caramelized cherry tomatoes and fresh basil

HOT TAPAS

BUÑUELOS DE MARISCOS

Seafood croquettes made with shrimp, squid, and crabmeat, served with vegetable alioli

QUESO DE CABRA

Oven-baked goat cheese in tomato basil sauce, served with garlic bread

DÁTILES CON TOCINO

Roasted dates wrapped in bacon, served with red bell pepper sauce

EMPANADA DE BUEY

Puff pastry filled with ground beef tenderloin, goat cheese, and wild mushrooms, topped with Monterey Jack, Parmesan, and tomato goat cheese sauce

ENTRÉES

LUBINA CHILENA

Grilled Chilean sea bass served with roasted root vegetables, tri-color quinoa, and finished with a lemon butter sauce

PECHUGA DE POLLO

Grilled chicken breast accompanied by julienne vegetables and creamy potato purée, finished with a delicate lemon cream sauce

CHULETA DE CERDO

Grilled French-cut pork chop served with sweet potato purée, red wine-poached pear, and Pedro Ximénez black truffle cream sauce

SOLOMILLOS A LA PLANCHA

Grilled beef tenderloin medallions served with mashed potatoes and broccolini, drizzled with a rich red wine reduction

DESSERT

DELICIA DE CHOCOLATE

Chocolate mousse layered with chocolate sponge cake, served with mixed berry compote

TRES LECHES

Classic vanilla sponge cake soaked in three milks, served with fresh berries and cinnamon crème anglaise

TARTA DE PISTACHE

Pistachio cheesecake served with caramelized bananas and caramel crème anglaise

TARTA DE COCO Y MANGO

Coconut mousse layered with mango mousse atop a chocolate cookie crumble, finished with pineapple coulis