

SPANISH LUNCH Appetizers choice of:

Price \$34.95

P&P salad, boiled potato, carrot, EVOO tuna, mayonnaise. Salmorejo, traditional Spanish cold soup, boiled egg and Iberian ham, EVOO. Very Creamy Homemade Croquettes of Authentic Acorn-Fed Iberian Ham. Lentil soup with chorizo.

Main Course choice of:

Tortilla Española, individual potatoes omelette, onion, aioli. Beef meatballs in our homemade sauce, Fried Potatoes. Lubina a la Bilbaina (Branzino), EVOO, Garlic, Baked Potatoes.

FRENCH LUNCH Appetizers choice of:

\$44.95

Traditional Onion Soup, Grilled Cheeese. Burgundy Escargot "Provençal", Tomatoes, Parsley, Garlic Butter. Young Mesclun Salad, Beets, Pears, Fourme DÁmbert, Champagne Vinaigrette. Twice Baked, Upside Down Gruyére Cheese Souffle, Parmesan Fondue.

Main Course choice of:

Burger stuffed with braised shorts ribs, Onion compote, Swiss cheese, brioche, French Fries.

Grilled Chicken "Paillard" With California Romaine Lettuce, Caesar Dressing, Country Croutons. Wild Salmon Filet, Caramelized Cauliflowers, Pappardelle Pasta, Truffle Vinaigrette.

Add Dessert to Your Lunch For:

Tahitian Vanilla Bean Créme Brulée, Almond Tulle.	\$7.00
Custard Bittersweet Chocolate Fondant, Caramel, Chocolate Ice Cream.	\$10.00
Torrija, Typical Spanish Dessert, Bread, Vanilla Bean.	\$8.00
Natillas (Custard) with Maria Cookie and Cinnamon.	\$7.00

Lunch Menu Wine, Beer, Cava & Sangria Selection: \$9 p/glass

White Wine - Viura Grape, Hacienda Lopez de Haro Spain 23'.

Red Wine - Tempranillo & Graciano, Hacienda Lopez de Haro Reserva Spain '18.

Mahou 5 Estrellas - Sangria - Cava Barcava, Penedes, Spain.

Excluding Tax and Gratuity / Prices subject to change without notice.

For your convenience an 20% gratuity will be added to the check for parties of 6 or more. Thank you.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses