

5

Pintxos  
Jose's Daily Inspiration

**COURSE ONE : PAN CON TOMATE**  
Sourdough, Garlic Rub, Tomatoes, Extra Virgin Olive Oil  
**SUPPLEMENTAL - add Jamón Ibérico ++29**  
WINE PAIRING: I TANT, MAR SALADA, CAVA - PENEDÈS

**COURSE TWO : TORTILLA ESPANOLA**  
Traditional Spanish Frittata of Eggs, Confit Potatoes, Onions, Allioli, Manchego Espuma  
**SUPPLEMENTAL - add Northern Divine Strugeaon Caviar ++29**  
WINE PAIRING: LAGAR DE CERVERA, ALBARIÑO , RIAS BAIXAS

**COURSE THREE : "MAR Y TIERRA" - CLAMS & CHORIZO**  
Clams, Beef Chorizo, White Wine, Onion, Garlic, Fresh Herbs (can be made without wine)  
WINE PAIRING: LA RIOJA ALTA, FINCA SAN MARTIN CRIANZA, RIOJA, SPN

**COURSE FOUR : STRIPLON DUO**  
Rubia Gallega Spanish Premium Beef Striploin & Alberta Modern Benchmark Wagyu Striploin  
WINE PAIRING: VENTAS LAS VACAS, TEMPANILLO, RIBERA DEL DUERO

<b>SIDES CHOSE ONE:</b>	<b>Pimientos De Padrón:</b>	<b>Grilled Asparagus:</b>
Angry Potatoes:	Blistered Shishito	Romesco Black
Patatas Bravas Style	Peppers, Evoo, Coarse Sea Salt	Garlic Sauce, Mancengo

PALATE CLEANSER - GIN & TONIC SLUSH or LIME SORBETTO

**COURSE FIVE : "LECHE FRITA" FRIED MILK**  
Dusted with Cinnamon Sugar  
WINE PAIRING: CUNE, CORONA SEMIDULCE, RIOJA

5 COURSES \$98 - PLUS GRAT & GST  
OPTIONAL WINE PAIRINGS | 5 COURSE \$39



A SPANISH STEAKHOUSE EXPERIENCE  
**FUEGO Y CARNE**  
FILETE MODERNO ASADOR ESPANOL

**MENU SUBJECT TO  
CHANGE WITH  
INGREDIENT  
AVAILABILITIES**

BY CHEF JOSE LEMUS  
WWW.MODERNSTEAK.CA



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WINE PAIRING: LAGAR DE CERVERA, ALBARIÑO , RIAS BAIXAS

**COURSE THREE : DEEP FRIED PAELLA Y RED PRAWN**  
Baby Shrimp & Clams, Panko, Soffritto, Lemon Aoili  
WINE PAIRING: EDETARIA, GRANCHE ROSÉ, VIA TERRA

**COURSE FOUR : "MAR Y TIERRA" - CLAMS & CHORIZO**  
Clams, Beef Chorizo, White Wine, Onion, Garlic, Fresh Herbs (can be made without wine)  
WINE PAIRING: LA RIOJA ALTA, FINCA SAN MARTIN CRIANZA, RIOJA, SPN

**COURSE FIVE: CHULETA DE CHANCHO Y ENSALADILLA RUSA**  
Spanish Style Snake River Farms Kurobuta Pork Loin with Russian Potato Salad:  
Tuna in Olive Oil, Egg, Peas, Roasted Peppers, Stuffed Green Olives, Aioli  
SUB FOR PORK: Catalan-style Chicken, Lemon, Herbs, Salsa Verde  
WINE PAIRING: GUARDACACCIA, GARNACHA, TERRA ALTA, SPN

**COURSE SIX : STRIPLON DUO**  
Rubia Gallega Spanish Premium Beef Striploin & Alberta Modern Benchmark Wagyu Striploin  
WINE PAIRING: VENTAS LAS VACAS, TEMPANILLO, RIBERA DEL DUERO

<b>SIDES CHOSE ONE:</b>	<b>Pimientos De Padrón:</b>	<b>Grilled Asparagus:</b>
Angry Potatoes:	Blistered Shishito	Romesco Black
Patatas Bravas Style	Peppers, Evoo, Coarse Sea Salt	Garlic Sauce, Mancengo

PALATE CLEANSER - GIN & TONIC SLUSH or LIME SORBETTO

**COURSE SEVEN : SPANISH CHEESES**  
House Crackers, Ferments, and Preserves  
WINE PAIRING: PAAL, SYRAH, NAVARRA, SPN

**COURSE EIGHT : CREMA CATALANA**  
Lemon Infused Custard, Caramelized Sugar Crust  
WINE PAIRING: LUSTAU, EAST INDIA SOLERA SHERRY, SPN

8 COURSES \$149 - PLUS GRAT & GST  
OPTIONAL WINE PAIRINGS | 8 COURSE \$69

WE ARE ABLE TO ACCOMMODATE MOST DIETARY RESTRICTIONS, INCLUDING GLUTEN & LACTOSE INTOLERANCE. \*PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION | 20% GRATUITY ADDED TO ALL BILLS | ONE CHEQUE PER TABLE

FULL TABLE  
PARTICIPATION  
REQUIRED

THURSDAY TO SUNDAY | ALL OCTOBER | 5PM TO CLOSE  
2ND FLOOR | STEPHEN AVENUE | BOOK THE EXPERIENCE THRU OPENTABLE