



SPECIAL MENU
VALENTINE'S
weekend

Available from February 14th to 16th

Chef's Recommendations:

STARTERS

KALE CAESAR SALAD Fresh kale with Manchego cheese, pickled jicama, rice croquettes, almond dressing, and romesco sauce.
(Contains nuts and dairy – cannot be modified) - \$19

SALMON CARPACCIO Thinly sliced salmon with arugula, fennel, green apple, honey, olive oil, dill, sea salt, and jalapeño aioli.- \$21

PULPO FEIRA Tender octopus with roasted potatoes, Maldon salt, and olive oil.- \$25

MAIN COURSES

BEEF TENDERLOIN WITH SHISHITO SAUCE Tenderloin filet with shishito peppers, confit mushrooms, piquillo peppers, balsamic reduction, and microgreens. - \$33

AU MEUNIÈRE GROUPER Crispy Grouper Served with Potatoes on Meunière Sauce & Asparagus.- \$29

CREAMY LOBSTER RICE Rice seasoned with an eggplant mix and lobster base, cooked with fish broth and butter, served with lobster meat in a lemon sauce and baked lobster tail.- \$39

REGULAR MENU | STARTERS

AJI-YO SHRIMP Sautéed shrimp in garlic sauce with aioli and parsley. - \$17

CROQUETTES Selection of goat cheese or fish croquettes. \$9 | 5 Jotas Croquettes \$11

CHICHARRONES Crispy fried pork rinds, delivering a crunchy and savory bite.- \$13

PATATAS BRAVAS Double-fried potatoes topped with a spicy brava sauce and aioli foam. - \$12

ANDALUSIAN-STYLE CALAMARI Crispy fried squid, perfectly seasoned and served with a side of aioli. - \$17

GAZPACHO Classic cold tomato-based soup with a refreshing touch of peppers and cucumbers.- \$9

OCTOPUS SALAD Fresh octopus tossed with olive oil, fennel and Cherry tomatoes. - \$23

MAIN COURSES

SEAFOOD PAELLA WITH CARABINERO A rich, saffron-infused paella loaded with fresh seafood and a succulent Carabinero prawn. - \$29

SHRIMP & CHISTORRA PAELLA Traditional paella prepared with juicy shrimp and Spanish-style chistorra sausage. - \$32

ASOPADO A comforting, brothy rice dish with a mix of seafood or meat, rich in flavor and tradition.- \$21

RIBEYE Juicy, well-marbled ribeye steak, grilled and served with seasonal vegetables. - \$39

BLACK RICE A bold and flavorful squid ink rice dish with seafood and aioli.- \$34

LA TREMENDA COCHINILLO Slow-roasted suckling pig, crispy on the outside and tender on the inside, a Spanish delicacy. - \$39

DESSERTS

SPICED STRAWBERRIES WITH CREAM Fresh strawberries infused with warm spices, served with a light cream. - \$12

BASQUE CHEESECAKE WITH CHOCOLATE Creamy, slightly caramelized Basque-style cheesecake drizzled with rich chocolate. - \$16

CREMA CATALANA A Spanish take on crème brûlée, infused with citrus and cinnamon flavors. - \$13