



Appetizers

Porrusalda

Clear Soup of Leek, Carrots and Potatoes

Sopa de Pescado Larruskain

Clear Soup of Fish and Shellfish with White Rioja Wine Basque-Style

Ensalada Casera

Mesclun Salad with Extra Virgin Olive Oil and Sherry Vinegar Dressing

Ensalada De Endivias Con Salsa Cabrales

Endives with a Cabrales Cheese and Yogurt Sauce Surrounded by Fresh Orange Wedges

Xató a l'estilo del Penedés

Salted codfish salad with black olives, white beans, Tomatoes, anchovies and frissé in a Romesco sauce

Esparragos Al Estilo Navarra

White Asparagus on Piquillo Peppers with a Scallion and Olive Vinaigrette

Plato Campero

Assortment of Spanish charcuterie

With rubbed tomato bread

Sardinas a la Parrilla con Patatas a la Vinagreta

Grilled Sardines with warm potatoes salad and pimenton oil

Gambas Al Ajillo

Shrimp in a Sizzling Garlic Sauce

Side Orders

Sautéed Vegetables

Scalloped Potatoes

White Rice

Small Salad

Main Courses

Plato Vegetariano

Assorted Sautéed Vegetables with Broiled Shitakee Mushrooms, Green and White Asparagus, and Artichokes

Rape En Salsa Verde

Sautéed Monkfish in a Parsley and Garlic Sauce with Clams and Shrimp

Atun A La Plancha

Grilled Tuna On Scalloped Potatoes Surrounded By Mesclun Salad

Chipirones En Su Tinta

Baby Squid in a Black Ink Sauce with White Rice

Pimientos de Piquillo con Balacalao

Red Piquillo Peppers Stuffed With Codfish on Salsa Vizcaina

Paella De Mariscos

Seafood Paella

(Price per person; Minimum of Two People; Please Allow 25 Minutes)

Paella de Carne

Paella with chunks of chicken ,beef and chorizo sauce

Pechugas De Pollo Al Ajillo

Filet of Chicken Marinated in Parsley and Garlic with Scalloped Potatoes and Sautéed Vegetables

Canelones Barcelona

Meat cannelloni with truffle and béchamel sauce

Piernas de Pato Rellenas al Oporto

Comfit of crispy Duck Leg stuffed with Raisins, Pine Nuts, and Spinach in a Port Wine Reduction

Chuletitas De Cordero A La Parilla

Grilled Lamb Ribs with Scalloped Potatoes and Sautéed Vegetables

Solomillo De Buey Con Setas y Tio Pepe

Grilled Filet Mignon with Sautéed of mixed mushrooms and Tio Pepe sauce