



# CUISINE OF SPAIN

## APPETIZERS

### TAPAS STYLE

CHORIZO IN CIDER, ROASTED POTATOES WITH AIOLI, CROQUETTES WITH HAM & MUSHROOM, MARINATED OLIVES & PICKLED GARLIC SHRIMP

## ENTREES

### CHICKEN IN BEER

CHICKEN MARINATED IN BEER SEASONED WITH ONIONS & GARLIC COOKED WITH PEPPERS & TOMATOES SERVED WITH PATATAS GRATIN & GREEN BEANS

### EGGPLANT MEATBALLS

EGGPLANT & WALNUTS SEASONED WITH FRESH HERBS MADE INTO MEATBALLS SERVED OVER A BED OF SPAGHETTI SQUASH WITH A SOFRITO SAUCE

### WHITE BEANS & CLAMS

CLAMS SEASONED WITH ONION, PARSLEY, CHILIES & SAFFRON TOSSED WITH CANNELINI BEANS & CARROTS

## DESSERTS

### PANCHINETA

CREAM PUFFS WITH CHIOBUST CREAM & SAFFRON CARAMEL & GANACHE

ORANGE CARDAMOM OLIVE OIL CAKE WITH CHANTILLY CREAM & CITRUS COULIS

\$12.00 INCLUDES EVERYTHING....NO TIPPING ALLOWED, HOWEVER, DONATIONS TO OUR STUDENT CLUB, THE FLYING PIGS, ARE GLADLY ACCEPTED.

THANK YOU FOR DINING WITH US!!!

