



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
A MEATBALL 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

\$15.00 INCLUDES EVERYTHING....NO TIPPING
ALLOWED, HOWEVER, DONATIONS TO OUR
STUDENT CLUB, THE FLYING PIGS, ARE GLADLY
ACCEPTED.

THANK YOU FOR DINING WITH US!!!

