



# VALENTINE'S MENU

Happy  
Valentine's  
Day

## 1ST COURSE - TO SHARE

### Spanish Romance Board

A selection of traditional Spanish flavors. : Jamón Serrano, Manchego cheese, marinated olives, and house bread with Spanish olive oil.

## 2ND COURSE

### Mussels "a la Española" (Trio mejillones)

Fresh mussels cooked in white wine, garlic, parsley and paprika.

## 3RD COURSE

### Grilled Calamari

Lightly grilled calamari with smoked paprika, lemon and olive oil.  
Finished with a baby arugula garnish

## MAIN COURSE

### Choice of One per Person

#### Solomillo al Cabrales

Beef tenderloin served with Cabrales blue cheese sauce and roasted patatas bravas.

OR

#### Individual Seafood Paella

Shrimp, mussels and calamari served with saffron-infused rice.

## DESSERT - TO SHARE

### Chocolate Lovers Dessert

Warm chocolate lava cake & vanilla cream and fresh berries

**\$60 PER PERSON**





# **PREMIUM VALENTINE'S MENU**

## **1ST COURSE – TO SHARE**

### **Spanish Lovers Board**

A selection of traditional Spanish flavors: Jamón Serrano, Manchego cheese, marinated olives, tomato bread with Spanish olive oil.

## **2ND COURSE**

### **Ensalada César Española**

Crisp romaine hearts with Manchego shavings, anchovy dressing, and crunchy croutons.



## **3RD COURSE**

### **Grilled Calamari**

Grilled calamari with lemon and smoked paprika, finished with arugula and citrus-infused olive oil.

## **MAIN COURSE**

### **Choice of One per Person**

#### **Solomillo al Cabrales**

Beef tenderloin served with Cabrales blue cheese sauce and roasted patatas bravas

**OR**

#### **Individual Seafood Paella**

Shrimp, mussels and calamari served with saffron-infused rice.

## **DESSERT**

### **To Share**

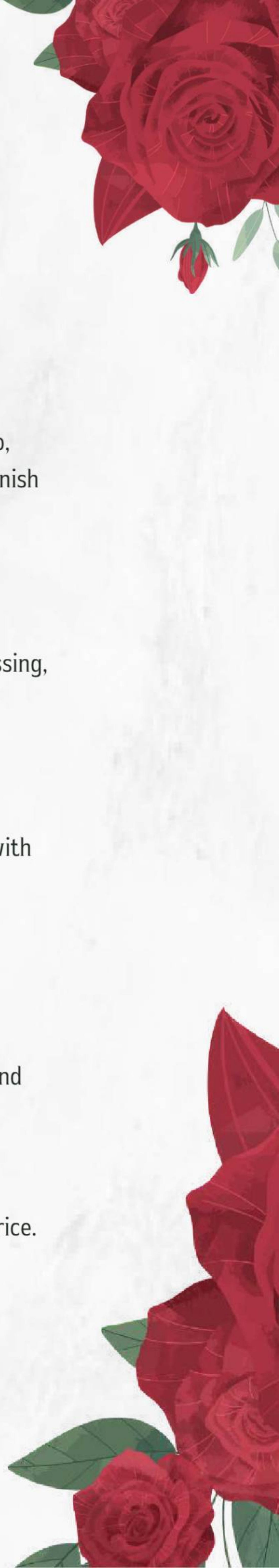
#### **Chocolate & Raspberry Heart Dessert**

Dark chocolate mousse served with fresh berries.

**Includes: One glass of Cava per person**

**\$70 PER PERSON**

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# **SIGNATURE VALENTINE'S MENU**

## **FIRST COURSE – TO SHARE**

### **Ibérico Romance Board**

A refined selection of Spanish flavors: Jamón Ibérico, aged Manchego, marinated olives, and warm artisan bread.

## **SECOND COURSE**

### **Choice of One per Person**

#### **Sopa de Marisco**

Traditional Spanish seafood soup, rich and comforting.

**OR**

#### **Ensalada César Española**

Crisp romaine hearts with Manchego shavings, anchovy dressing, and croutons.

## **THIRD COURSE**

### **Octopus a la Plancha**

Grilled octopus with lemon and smoked paprika, finished with arugula and citrus-infused olive oil.

## **MAIN COURSE**

### **Choice of One per Person**

#### **Solomillo al Cabrales**

Beef tenderloin served with Cabrales blue cheese sauce and roasted patatas bravas.

**OR**

#### **Individual Seafood Paella**

Shrimp, mussels and calamari served with saffron-infused rice.

**OR**

#### **Pollo con Salsa de Tomate**

Pan-seared chicken served with traditional Spanish tomato sauce and roasted patatas bravas.

## **DESSERT - TO SHARE**

### **Valentine's Dessert Trio**

Chocolate lava cake, crème brûlée, and fresh berries.

**\$90 PER PERSON**



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