



# 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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Day*



# 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**

HAPPY  
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DAY