

TINTO

CENTER CITY DISTRICT RESTAURANT WEEK JANUARY 2018

◆◆◆ FIRST ◆◆◆ CHOOSE TWO

LA PERAL
Sheep & Cow • Spain

BÛCHERON CHEESE
Goat • France

MANCHEGO CHEESE
Sheep • Spain

CHORIZO DE PAMPLONA
Pork & Garlic Sausage • Spain

JAMÓN SERRANO
Cured Ham • Spain



ALCACHOFAS
Poached Artichokes,
Olive Escabeche, Boucheron

ARUGULA SALAD
Serrano Ham, Mission Figs, Goat Cheese,
Spiced Almonds, Sevilla Orange Vinaigrette

FIGS
Serrano Ham-Wrapped Figs

BABY BEETS
Cabrales Crema, Candied Pecans, Orange Purée

BEEF BROCHETTES
Guindilla Aioli, Peanuts

◆◆◆ SECOND ◆◆◆ CHOOSE TWO

ALBÓNDIGAS
Spiced Meatballs, Pipérade, Poached Egg

CHORIFRITO
Chorizo & Beef Burger, Garlic Aioli, Madurado

DUCK MONTADITO
Duck Confit, Serrano Ham,
Black Cherry, La Peral Spread

ORGANIC CHICKEN
Brussels Sprouts, Chorizo,
Fingerling Potatoes, Herb Jus

PULPO
Spanish Octopus, Smoked Green Olive Aioli,
Spicy Tomato

DIVER SCALLOPS
Quince, Uni Emulsion, Parsnip, Crispy Serrano

GAMBAS
Shrimp, Chorizo, Espelette Glaze

PAELLA DE BELLOTA
Braised Pork Cheek, Chorizo,
Piquillo Pepper, Peas

PATATAS RIOJANAS
Crispy Potatoes, Chorizo Powder, Green Chile,
Caramelized Onion, Smoked Paprika Aioli

GREEN BEANS
Haricots Verts, Almonds, Dates, Orange Segments,
Paprika Sherry Vinaigrette

◆◆◆ DESSERT ◆◆◆ CHOOSE ONE

PAN CON CHOCOLATE
Dark Chocolate Cream, Toasted Bread,
Cocoa Sponge, Orange

PASTEL VASCO
Traditional Almond & Vanilla Tart,
Cherries, Olive Oil Ice Cream

35 / PERSON

Plus beverages, tax and gratuity.

WINE PAIRING

15 / Person *Plus tax and gratuity.*

Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.