



# VALENTINE'S DAY

## FOUR COURSE DINNER

**\$75 PER PERSON\*** INCLUDES CAVA TOAST AND CHOICE OF TAPA, PAELLA, & DESSERT

*\*tax & gratuity not included, entire table must participate, limitations may apply to large parties*

## CAMPERO BOARD



jamón serrano, chorizo Ibérico, salchichón Ibérico, manchego, marcona almonds, olives, membrillo

## TAPAS



Choice of one

### ALMEJAS Y VIEIRAS SALSA VERDE

sautéed clams and scallops, green sauce

### HIGOS CON BURRATA | GF

fresh figs, burrata, asparagus, tomatoes, mesclun salad

### GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, Guindilla peppers

### CROQUETAS DE JAMÓN SERRANO

crispy and creamy croquettes with Serrano ham

## PAELLAS



To share, minimum order of 2 servings

### SOCARRAT | GF

bone-in chicken, chorizo, white fish, squid, mussels, cockles, fava beans, peppers, tomato sofrito

### DE LA HUERTA | GF

eggplant, broccoli, artichokes, tomatoes, chickpeas, snow peas, peppers, tomato sofrito

### LANGOSTA | GF +\$20/person

lobster, calamari, shrimp, scallops, peppers, tomato sofrito

### CARNE | GF

short ribs, chicken, chorizo, snow peas, mushroom sofrito

### ARROZ NEGRO | GF

shrimp, calamari, scallops, white fish, piquillo pepper, fava beans, squid ink sofrito

### PAELLA DE CORDERO | GF +\$10/person

lamb chop, truffle purée, asparagus, saffron aioli, mushroom sofrito

## DESSERT



Choice of one

### CORAZONES DE CHURRO

churro hearts, hot dipping chocolate

### BASQUE CHEESECAKE

cheesecake, strawberry sauce