



NEW YEAR'S EVE

\$95 PER PERSON*

PARTY FAVORS, CAVA TOAST, 12 LUCKY GRAPES

***ENTIRE TABLE MUST PARTICIPATE, DOES NOT INCLUDE TAX & GRATUITY**

FIRST COURSE

Served family style, portioned for your table

TABLA DE CHARCUTERÍA

chorizo Ibérico, Serrano ham, Manchego, olives, Marcona almonds, crostini bread

SECOND COURSE

Choice of 1 per person

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, guindilla peppers

PULPO A LA GALLEGA | GF

Galician style octopus, creamy potatoes, paprika oil

ROASTED DELICATA SQUASH & FETA CHEESE SALAD | GF

mixed greens, delicata squash, cranberries, walnuts, feta cheese, maple balsamic dressing

COSTILLA DE TERNERA

short ribs braised in red wine, butternut squash purée, baby carrot

THIRD COURSE

Choice of 1 per person, minimum order of 2 servings per paella

SOCARRAT | GF

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

ARROZ NEGRO | GF

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

CARNE | GF

pork loin chunks, free-range serving chicken, chorizo, snow peas, mushroom sofrito

LANGOSTA | GF

lobster, calamari, shrimp, scallops, peppers, tomato sofrito | +\$20 per person

LAMB & TRUFFLE OIL PAELLA | GF

lamb chop, truffle oil, asparagus, piquillo peppers, saffron aioli, mushroom sofrito | +\$10 per person

DE LA HUERTA | GF

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

FOURTH COURSE

Served family style, portioned for your table

CHURROS CON CHOCOLATE

churros, hot chocolate sauce

FLAN DE TURRÓN

flan, turrón cream, turrón crumbs