

# VALENTINE'S DAY

## FOUR-COURSE DINNER

Friday, February 14 & Saturday, February 15

**\$80 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

### TOSTADAS DE ATÚN

crispy corn tortilla, marinated tuna, avocado pureé, spicy sriracha aioli, sesame seeds

### ENSALADA DE CALABAZA | GF

roasted pumpkin, baby spinach, frisée, walnuts, Valdeón cheese, quince vinaigrette

### 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, shrimp, white fish, squid, mussels, cockles, fava beans, peppers, tomato sofrito

### DE LA HUERTA | GF

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

### CARNE | GF

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

### ARROZ NEGRO | GF

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

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

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

### AL FUEGO | GF +\$12/person

hanger steak, piquillo peppers, asparagus, mushroom & tomato sofrito \*flambé at the table

### SURF & TURF | GF +\$12/person

red shrimp, 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

