

**First choice of**

**Manchego & Quince Pincho**

**Roasted Artichoke and Tomato Soup  
with Truffle Croutons**

**Andalusian Gazpacho  
with Tomato Foam & Basil Oil**

**Second choice of**

**LAMB MEATBALLS GF**

House made lamb meatballs in a roasted red pepper and chickpea sauce topped with feta cheese

**GRILLED MISO PORK**

Miso marinated pork shoulder with fresh cucumber salad

**CALAMARI**

Lightly dusted flash fried calamari with roasted almonds and a parsley citrus aioli

**MIXED SALAD GF**

Mixed greens, cherry tomatoes and red onions with a sherry vinaigrette

**Main choice of**

**PIRI PIRI SWORDFISH GF**

Portuguese inspired piri piri marinated swordfish, onion, red pepper skewer, grilled and served over soft polenta and sautéed arugula

**TRUFFLE FETTUCCINE**

Imported fettuccine tossed with mushroom truffle oil, topped with a quail egg and fresh shaved black truffle

**FILET MIGNON GF**

4 oz filet of beef with patatas bravas and asparagus

**VEGETARIAN BOWL**

Grilled seasonal vegetables with a tomato ginger citrus salsa, roasted cauliflower, kale and farro

**Dessert choice of**

**CHOCOLATE MOUSSE**

**FLAN CATALAN**

**ICE CREAM COFFEE (AFFOGATO)**

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**Second choice of**

**LAMB SKEWER GF**

Marinated grilled lamb skewer with quinoa tabbouleh

**BASIL WRAPPED SHRIMP**

Brick dough, basil wrapped shrimp with an orange ginger chili sauce

**BEEF/PORK**

Choice of our signature beef slider with Havarti cheese or a bacon wrapped pork slider with grilled onions

**Third choice of**

**TUNA NIÇOISE SALAD GF**

Seared ahi tuna over mixed greens, green beans, tomatoes, carrots, onions, hard-boiled egg and a lemon caper dressing

**SEA SCALLOPS**

Pan seared scallops with roasted tomato risotto, grilled asparagus & a coconut pesto

**BEEF TARTARE**

Hand-diced beef tenderloin topped with a quail egg and truffle oil with cornichons, capers, shallots & mustard emulsion

**Main choice of**

**BEEF SHORT RIBS GF**

Slow-braised short ribs in a red wine reduction with homemade mashed potatoes & our vegetable of the day

**GULF SNAPPER GF**

Fresh local snapper over lemongrass rice with a fragrant saffron broth

**LOBSTER TRUFFLE FETTUCCINE**

Maine lobster, kale, cherry tomatoes and fettuccine tossed in a Meyer lemon cream sauce and topped with fresh shaved black truffle

**Dessert choice of**

**CHOCOLATE MOUSSE**

**FIG TART W/ VANILLA ICE CREAM**

**GRAND MARNIER SOUFFLÉ**