

Journey Through Spain Menu

Dine Out Long Beach Restaurant Week

February 25 - March 3, 2018

Choose Any 3 Courses From Our 5-Course Menu

- First Course -

Select 1 Per Person

Ceviche - Shrimp & red snapper

Tortilla Española "Potato Tart" - Roasted tomatoes, garlic & goat cheese

Albondigas al Jerez - Meatballs, sherry & garlic sauce

Croqueta Valencia - Jamon serrano, chorizo & manchego

- Second Course -

Select 1 Per Person

Grilled Spanish Salchicas - Sausages flambéed in brandy

Dátiles Rellenos - Medjool dates, cabrales blue cheese & applewood bacon

Patatas Bravas - Tomato, spicy pimentón

Chicken Skewer - Flame grilled with Moorish spices

- Third Course -

Select 1 Per Person

Mushroom and Fig Coca - Manchego, fresh herbs

Short Rib Coca - Pickled red onion, blue & manchego cheese

- Fourth Course -

Select 1 Per Person

Stuffed Pork Chop - Pork chop stuffed with apple, chorizo & cider glaze

Pan Seared Salmon - Chimichurri

Rioja Short Ribs - Rioja red wine

or

Paella Valenciana (Minimum 2 Orders) -

Mussels, clams, calamari, shrimp, prawns, chicken & grilled sausages

- Fifth Course -

Select 1 Per Person

Andalusian Apple Tart - Rum-infused raisins, granny smith apples, apple brandy sauce

Orange Scented Flan - Spanish Chantilly

\$30 Per Person

Tax and gratuity not included