



Chef's Tasting Menu

\$60

Queso

Rosemary Manchego; whole grain mustard, parmesan crackers

Camarones

Shrimp cocktail; Brussels Sprout slaw, piquillo cocktail sauce

Setas

Sautéed wild mushrooms; extra virgin olive oil, garlic, chile flake, Basque peppers

Filet

Grilled beef filet; chickpea cake, Romesco

Flan

Buttermilk custard; strawberries, almond sponge cake