



We know how you love to eat.

## Dine Originals Week at Barcelona

March 18 - 24, 2019

### Three Course Dinner

\$35

Select one dish from each course

#### Course 1

- Sopa de Cebolla** - Spanish onion soup; sherry, saffron, almond garnish  
**Coca** - Spanish flatbread; salchichon de vic, onion, white anchovy, roasted garlic  
**Morcilla** - blood sausage; tomatoes, onions, oregano, sherry, brûléed goat cheese

#### Course 2

- Pato** - duck confit; fava beans, bacon, garlic aioli  
**Costillas y Andrajos** - short ribs and rough cut pasta; mushrooms, Spanish blue cheese, green onion garnish  
**Tortilla** - Spanish omelet; eggs, potatoes, basil, pepitas, poblano peppers, dried cranberries, caramelized onion aioli

#### Course 3

- Pastel de Naranja de Almendras** - orange almond cake; orange syrup, whipped cream  
**Brownie de Moca** - mocha brownie; walnuts, espresso drizzle  
**Pudín de Caramelo** - butterscotch pudding; bacon brittle

**Menu is subject to change.**

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, EGGS OR SHELLFISH CAN BE POTENTIALLY HAZARDOUS.

Other discounts do not apply towards the Dine Original Week Menu. Thank you!