



SPANISH SUNDAY DINNER

S E R V E D F A M I L Y - S T Y L E O N L Y

OMNIVORE

Tapas

Marinated Artichokes & Asparagus with Manchego Cheese

Served at room temperature

Ajillo Spoons

Garlic shrimp with chili oil & lemon

Patatas Bravas

Crispy baby potatoes, smoked tomato sauce, paprika aioli

Salad & Small Plates

Spring Greens & Fava Bean Salad

Pea shoots, shaved radish, pickled onion, mint, citrus vinaigrette

White anchovy on request

Scallop

Seared scallop with spring onion purée, Iberico crisp, confit potato, pickled green strawberry, saffron vinaigrette

Catalan Albóndigas

Beef and rice meatballs in a thick tomato and white wine sauce

Main

Herbed Garlic Roast

Chicken thighs with lemon, spring herbs, green garlic oil with charred baby carrots, grilled spring onions, roasted cabbage

On The Side

Romesco sauce & soft herb salsa verde

Dessert

Churros with Dipping Sauces

Mini Crema Catalana

VEGAN

Tapas

Marinated Artichokes & Asparagus with Vegan Cheese

Served at room temperature

Ajillo Spoons

Garlic roasted cauliflower with chili oil & lemon

Patatas Bravas

Crispy baby potatoes, smoked tomato sauce, vegan paprika aioli

Salad & Small Plates

Spring Greens & Fava Bean Salad

Pea shoots, shaved radish, pickled onion, mint, citrus vinaigrette

Mushroom

Grilled oyster mushroom with spring onion puree, smoked almond crumb, confit potato, pickled green strawberry, saffron vinaigrette

Catalan Albóndigas

Plant-based albóndigas in a thick tomato and white wine sauce

Main

Plant-Based Roast

Roasted seitan steak with lemon, spring herbs, green garlic oil with charred baby carrots, grilled spring onions, roasted cabbage

On The Side

Romesco sauce & soft herb salsa verde

Dessert

Churros with Dipping Sauces

Mini Crema Catalana

MINIMUM 2 GUESTS: \$39 PER ADULT; \$19 PER CHILD 7-12; \$10 PER CHILD 3-11