



# 3 COURSE PRIX FIXE MENU \$125

## STARTERS

### LOBSTER BISQUE

GARBANZO, LENTIL AND SWEET PEA SOUP

CAESAR SALAD

STRAWBERRY & WATERMELON SALAD

### BEET CAPRESE

LAMB KEFTEDES (MEATBALLS)

FLAMING CHEESE SAGANAKI

SPANISH OCTOPUS

## ENTREES

### PAPPARDELLE MARE E MONTI-SEAFOOD PASTA

CLAMS, MUSSELS, CALAMARI, SHRIMP, BASIL, ROSEMARY, KALAMATAS, ROASTED TOMATOES, ARTICHOKE HEARTS, PINE NUTS, WHITE WINE CREAM SAUCE

### PAELLA VALENCIANA (SEAFOOD PAELLA)

SAFFRON RICE WITH VEGETABLES, SHRIMP, MUSSELS, CLAMS, OCTOPUS, CALAMARI, CHORIZO & CHICKEN

### MEDITERRANEAN SEA BASS (BRANZINO)

FIGS, APRICOTS, RAISINS, HINT OF LAVENDER, MEDITERRANEAN SPICES, PARMESAN RISOTTO, CITRUS SAFFRON BUTTER SAUCE

### AJO Y CAMERONES (SHRIMP OVER RISOTTO)

SAUTEED SHRIMP, ROASTED GARLIC, TOMATOES, ALBARINO WINE PARMESAN RISOTTO, CRISPY SPANISH PROSCIUTTO.

### CIOPPINO (ITALIAN COASTAL FISH STEW)

FISH, MUSSELS, SHRIMP, CLAMS, MEDITERRANEAN SPICES, WHITE WINE, OVEN ROASTED TOMATOES, GARLIC CROSTINI

### VEGETARIAN PAELLA

AUTHENTIC SPANISH PAELLA, SLOW COOKED AND SERVED IN THE TRADITIONAL PAELLERA DISH, SAFFRON RICE AND ASSORTED VEGETABLE

### GROUPEL

GRILLED, ROASTED TOMATOES, CAPERS, KALAMATA OLIVES, SUN-DRIED TOMATOES, LEMON, PARMESAN RISOTTO, VEGETABLES.

### LAMB SHANK

DOMESTIC LAMB SHANK SLOWLY BRAISED, SIX TO EIGHT HOURS, TEMPRANILLO RED WINE SAUCE, WITH FRESH HERBS AND MEDITERRANEAN SPICES. SERVED SAFFRON RICE & VEGETABLES

### “CARNE PAELLA” (MEAT PAELLA)

AUTHENTIC SPANISH PAELLA, SLOW COOKED AND SERVED IN THE TRADITIONAL PAELLERA DISH, SAFFRON RICE, CHICKEN, STEAK, CHORIZO AND GRILLED VEGETABLES

### PRIME FILET MIGNON

PRIME BEEF TENDERLOIN WITH FRENCH, MEDITERRANEAN DRY RUB GRILLED TO PERFECTION AND SAUCED WITH A HOMEMADE, VEAL BONE DEMI-GLACE SAUCE INCLUDING SHALLOTS, MUSHROOMS AND ROASTED GARLIC, SERVED WITH MASHED POTATOES

### CRISPY DUCK

WITH A FIG-ORANGE SAUCE, SERVED SWEET POTATO PUREE

## DESSERT

GLUTEN FREE CHOCOLATE CAKE

LIMONCELLO PARFAIT

KEY LIME PIE

BAKLAVA