



Tapas Tasting

March 2 - 7, 2010

\$30

Esparragos y Jamon

Blanched asparagus and Spanish cured ham with spicy olive and artichoke puree

Gazpacho de Remoulacha

Golden beet gazpacho with
horseradish cream

Pintxo de Boquerones

Marinated white anchovies on sliced baguette with herbed cream cheese
and piquillo peppers

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Skate Salteadas

Sautéed skate with grilled fennel and mint salad and a raspberry ouzo sauce

Patatas con Langosta

Lobster potato puree with an
orange tarragon gremolata

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Albondigas con Sofrito

Beef meatballs simmered in
Spanish tomato sauce

Atun

Grilled yellow fin tuna with grilled portobella mushrooms and garlic oil