

# HAPPY 2010!

**\$60 per person**

« FIRST »

**JAMÓN SERRANO**

**CHEESE MIXTO**

**SPECIAL ESCALIVADA**

Still need description

« SECOND »

**ALBÓNDIGAS**

Lamb Meatballs &  
Shaved Manchego

**PIQUILLOS RELLENOS**

Crab-Stuffed Peppers

**COCA DE LECHÓN CON QUESO AZUL**

Braised Pork Shoulder, La Peral,  
Pine Nut, Apple & Fennel

« THIRD »

**MADRE E HIJO**

Chicken Breast with Fried Egg,  
Mojama & Truffles

**LAMB A LA PLANCHA**

Served with Garlic, Lemon & Parsley

**GAMBAS A LA PLANCHA**

Served with Garlic, Lemon & Parsley

**GARBANZOS CON  
ESPINACAS**

Chickpeas & Spinach

**\$75 per person**

« FIRST »

**JAMÓN IBÉRICO**

**CHEESE MIXTO**

**CHESTNUT SOUP W/ FOIE GRAS**

Still need description

« SECOND »

**ALBÓNDIGAS**

Lamb Meatballs &  
Shaved Manchego

**PULPO A LA GALLEGA**

Spanish Octopus

**COCA DE COSTILLAS DE TERNERA**

Beef Shortribs, Horseradish,  
Parmesan & Bacon

« THIRD »

**SPECIAL FIDEOS**

Still need  
description

**LOBSTER A LA PLANCHA**

Served with Garlic, Lemon & Parsley

**LAMB A LA PLANCHA**

Served with Garlic, Lemon & Parsley

**ESPÁRRAGOS CON TRUFAS**

Grilled Asparagus, Poached Egg,  
Mahon Crisp & Truffles

**\$90 per person**

« FIRST »

**JAMÓN IBÉRICO**

**CHEESE MIXTO**

**CHESTNUT SOUP W/ FOIE GRAS**

Still need description

« SECOND »

**PULPO A LA GALLEGA**

Spanish  
Octopus

**PIQUILLOS RELLENOS**

Crab-Stuffed Peppers

**COCA DE ALCACHOFAS Y SETAS**

Artichoke & Wild Mushrooms,  
Black Truffles & Manchego

« THIRD »

**BOMBA RICE W/ TRUFAS DE ALBA**

Still need  
description

**DRY AGED RIBEYE**

Still need description

**LOBSTER A LA PLANCHA**

Served with Garlic, Lemon & Parsley

**SPECIAL PISTO MANCHEGO**

Still need description

« DESSERT »

**HELADO DE TRUFAS CON FRAMBUESAS**

Truffle Ice Cream with Raspberries

« WINE PAIRING »

**\$40 per person**