

# SPANISH TAPAS~PINCHOS~WINE~SANGRIA AND A ROYAL SUNSET

Saturday, August 27, 2022 | 6:00pm to 9:00pm | \$140.00 excludes tax & gratuity



## **Empanada De Bacalao**

Smoked Ahi Aioli

## **"Canned" Spanish Tako (Octopus)**

Cured Lemon, Olives

## **"Gambas al Ajillo"**

Local Shrimp, Garlic Sauce, Toasted Bread

**Frexinet Cordon Negro Brut Cava**

## **"Burger on Da Plancha"**

Freshly Chopped Beef Cheek, Chamber Cured Chorizo, Cabrales Cheese, Romesco, Saffron Bun

**Marque de Mariete Rioja Reserve 2016**

## **Andalusian Vine Tomato**

## **Gazpacho "Refresco"**

## **"Paella De Marisco"**

Kona Lobster, Mussels, Clams, Calamares, Chamber Cured Chorizo, Garden Parsley, (Cooked Seaside)

**Sangria of Compo Veijo Gran Reserve**

## **"Sabores" Olive Oil Cake**

Warm Manchego, Custard From Local Lemons

**Frexinet Blanc De Blanc**