



The Culinary Traditions of Spain

March 31, 2022

Appetizers

Student Inspired Pre-dinner Hors d'oeuvres

Aperitivo de Bienvenida

Andalusia Gazpacho & Smoked Spanish Olives

Ensalata

Remojón Granadino

Salt Cod | Sweet Orange | Litke Greenhouse Greens | Pomegranate | Sherry Vinegar

Tapas Estilo Familiar

Assorted Tapa Platters Served Family Style

Serrano Ham | Piquant Peppers

Roast Fingerlings | lemon Aioli

Fried Calamari | Artichoke Hearts | Chile Orange Sauce

Plato Principal

Paella Providencia de Valencia

Chicken | Shrimp | Clams | Mussels | Chorizo | Saffron Arborio

Pastre

Vainilla Catacina Crema

Vanilla Custard | Toasted Sugar Crunch | Spanish Sherry Marinated Berries

In-house Brewed Peanut Butter Stout | Azúcar de Canela Churros

Bottle wine list available

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

