

April 4, 2024



The Culinary Traditions of Spain

Gratuities not accepted. Thank you for your patronage.

Appetizers

Student Inspired Pre-dinner Hors d'oeuvres

Aperitivo de Bienvenida

Andalusia Gazpacho & In-house Smoked Spanish Olives

Ensalata

Table Salade César au Jambon Ibérique Fumé

Student "Tableside" Prepared Caesar / Iberico Ham / White Anchovies' / Manchego

Cours de fruits de mer

Crevettes et Coquille Pétoncles Grillés à L'espagnole

Spanish-Style Barbequed Shrimp & Sea Scallops / Corn Polenta Chorizo Crumble

Plato Principal

Steak de Jupe Catalina

Marinated Grilled Flank Steak / Peppadew Chimichurri / Patatas Bravas / Red Pepper Romesco

Pastre

Gâteau au Fromage Basque Espagnol

Basque Burnt Apricot Cheese Cake / Ginger Limoncello Glace

Brandied Apricots

Iced Café del Tiempo | Mignardise

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

