



**DINNER SHOW**  
**PASION FLAMENA UNDER THE STARS**  
**SATURDAY OCTOBER 22, 2022**

**TAPAS**

CHOOSE ONE

- SAUTEED **SPINACH** - ESPINACAS SALTEADAS  
SAUTEED **MUSHROOMS** - CHAMPIÑONES SALTEADOS  
FRIED **CHICKPEAS** - GARBANZOS FRITOS  
ASSORTED **CROQUETTES** - CROQUETAS SURTIDAS  
FRIED **CALAMARI** - CALAMARES A LA ANDALUZA  
"**BRAVAS**" POTATOES - PATATAS BRAVAS  
SHRIMP "**AL AJILLO**" - GAMBAS AL AJILLO

**PLATO PRINCIPAL**

CHOOSE ONE

**CHULETITAS DE CORDERO LECHAL**

4 LAMB CHOPS MILK FED, PANADERA POTATOES

**SOLOMILLO DE RES A LA PIEDRA**

100% NATURAL BLACK ANGUS TENDERLOIN COOKED ON THE ROCK, AGED OVER 29 DAYS, FRENCH FRIES

**PAELLA DE MARISCOS**

SEAFOOD PAELLA - CALASPARRAS RICE (SPAIN), SAFFRON, CALAMARI, SHRIMP, LANGOUSTINE, CLAMS, MUSSELS

**LUBINA ASTURIANA FRESCA AL HORNO**

FRESH CANTABRIC SEABASS, NORTHERN SPAIN, OLIVE OIL, GARLIC, PARSLEY, HOUSE SALAD

**CHURRASCO A LA PARRILLA CON PATATAS FRITAS**

GRILLED SKIRT STEAK, FRENCH FRIES

**PAELLA VEGETARIANA**

VEGETARIAN PAELLA - CALASPARRAS RICE (SPAIN), SAFFRON, EGGPLANT, PIQUILLO PEPPERS, GREEN AND YELLOW ZUCCHIN,

MUSHROOMS

**COCHINILLO A LA LEÑA ESTILO SEGOVIANO – ADD \$10**

OUR UNIQUE SUCKLING PIG IN WOOD FIRED OVEN PANADERA POTATOES, ONIONS, GREEN PEPPERS, TOMATO

**DULCE DULCE**

**TARTA DE SANTIAGO – ALMOND TART**

\*\*\* SANGRIA WILL NOT BE AVAILABLE ON THIS DATE. WE SERVE WINE & BEER ONLY

THANK YOU ALL FOR YOUR PATRONAGE DURING THESE TRYING TIMES

\* Eating raw or undercooked food can increase the risk for illness and birth defects