



DINNER PARTY  
**8<sup>TH</sup> ANNIVERSARY DINNER MENU**

SATURDAY, NOVEMBER 6, 2021

TAPAS

YOU GET BOTH!

**CÓCTEL DE GAMBAS EN SALSA NATURAL DE LIMÓN, FRESA Y MANGO Y VERDES FRESCOS**

SHRIMP COCKTAIL WITH LEMON, STRAWBERRY, AND MANGO NATURAL SAUCE, WITH FRESH GREENS

**COSTILLAS DE CERDO EN SALSA CASERA BOURBON CON TRONQUITO DE ESPÁRRAGO TRIGUERO Y TOCINO**

BABY BACK RIBS IN BOURBON HOMEMADE SAUCE, GREEN ASPARAGUS STICK WRAPPED IN PANCETTA

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 ZUCCHINI, MUSHROOMS

**COCHINILLO A LA LENA ESTILO SEGOVIANO – Add \$10**

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

DULCE DULCE

**TARTA DE GALLETAS CON FRAMBUESAS FRESCAS BAÑADAS EN CHOCOLATE BLANCO**

COOKIES CAKE WITH RASPBERRIES BATHED WITH WHITE CHOCOLATE

\*\*\* 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