

CELEBRATE VALENTINE'S DAY
(San Valentin as we do in Spain)

DeTAPAS

THREE COURSE DINNER

\$65 PER PERSON* Includes a Glass of Cava or DeTAPAS Valentines Cocktail,
a choice of Tapa, Paella & Dessert

Tuesday February 14th

TAPAS

Choice of 1

Croquetas de Jamon Iberico

Iberico Ham in a white béchamel sauce

Patatas Bravas

Crispy potatoes with spicy tomato sauce & alioli

Gambas al Ajillo

Shrimp sautéed with garlic and brandy sauce

Albondigas Morunas

Moorish Lamb meatballs with home-made curry sauce, almonds and currants

Pimientos Piquillo Rellenos

Piquillo peppers stuffed with shrimp in roast pepper sauce

Contramuslo de Pollo con duxell de mushroom & Jamon (GF)

Braised Chicken thighs with creamy mushrooms duxell, Serrano ham & truffle puree

PAELLA

1 Paella serves 2

Paella Skirt steak (GF)

Classic paella with bomba rice, sofrito, vegetables & skirt steak

Paella De Pollo y Verduras (GF)

Classic paella with chicken, sofrito and vegetables

Paella De Pescado y Marisco (GF)

Classic paella with Monkfish, mussels, clams, shrimp & scallops

Fideua Negra

Spanish noodles with shrimp, calamari & cuttlefish ink

DE POSTRE

Choice of 1

Churros

Classic churros with hot chocolate sauce

Strawberry Mousse cake

Strawberry mousse topped with gelatin & cream

*Food allergy notice. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, **please notify your server.***