

Choose one appetizer and one entée from our special lunch menu.

PARA EMPEZAR

Pa amb Tomaquet

Catalan style bruschetta with grated tomatoes, extra virgin olive oil, Manchego cheese and Serrano ham

Buñuelos Bacalao

Codfish fritters served with aioli and romesco sauce

Ceviche

Chilean Sea bass served with avocado, yuzu lime, aji panca, red onion, red pepper and crispy shallots

Carpaccio de Buey

Marinated filet mignon, lemon vinaigrette and Parmesan cheese

Croquetas de Jamon

Traditional Serrano ham croquettes served with aioli and fig jelly

Carpaccio de Salmon

Served with lemon vinaigrette, capers, caviar, dill and pickle slices

Bruschetta Griega

Tomatoes, oregano, Kalamata olives, feta cheese and lemon vinaigrette, served on toasted baguette slices

Plato de Embutidos y Quesos

A sampling of our cheeses and cured meats from the Mediterranean

Gazpacho Andaluz

Traditional cold Spanish soup topped with chopped tomatoes, onion, green pepper and croutons

Lentejas con Chistorra

Spanish Lentil soup with sofrito and chistorra

Ensalada de Espinacas, Queso Azul y Manzana Verde

Spinach, granny smith apples, caramelized pecans, blue cheese vinaigrette and croutons

Caesar Salad

Romaine lettuce, chicken, parmesan slices, homemade ceasar dressing and croutons

\$19.50

\$23.50

Bikini 'de Luxe'

Modern version of a traditional Spanish sandwich with fresh mozzarella, Serrano ham and truffle oil

Huevos Por Fin

Two of our famous fried eggs served with potato crisps, potato foam, Serrano ham and truffle oil

Ensalada Niçoise

Potatoes, tuna fish, tomatoes, black olives, red onion, egg, green beans, Dijon vinaigrette, anchovies

Risotto de la Semana

Our popular risottos made with Arborio rice and parmesan cheese

Salmon con Espinacas, Piquillos y Salsa de Pistachios

Irish organic salmon, sautéed spinach, piquillo peppers and a pistachio sauce

Pollo con Samfaina

Roasted cornish hen with eggplant, zucchini, red and green peppers, onions and tomatoes

Tagliatelle con Carne Estofada

Tender braised beef and tagliatelle pasta tossed in a light cream sauce

Carlos' Salad

Mixed greens, shrimp, bacon, avocado, almond crumbles, shoestring potatoes and balsamic vinaigrette

Estofado de Carne con Arroz Arborio

Castilian beef stew, carrots, and green peas served with arborio rice, cipollini onions, mushrooms

'Suquet' de Pescados del Día con Romesco

Seafood stew with potatoes, seasoned with romesco peppers and hazelnuts

Arroz Negro con Calamares

Squid ink, Arborio rice, sautéed squid, sofrito, aioli and herb oil

Canelones de Pollo Rustidos a la Catalana

Pork and chicken cannelloni, béchamel, Parmesan cheese and chicken jus

Cochinillo

Roasted suckling pig served with apple compote and Tahitian vanilla oil

Costillas de Res

Our famous short ribs served with potato foam, provolone cheese, potato crisps and red wine sauce

Vieras con Verduras Mixtas

Seared scallops served with asparagus, artichokes, cipollini onions and chanterelle mushrooms

Mero con Pure de Guisantes y Jamon Serrano

Pan seared grouper, green pea puree, Serrano ham and herb oil

Fiochi de Peras con Salsa Cabrales

Sweet pear fiochi, honey cabrales sauce and crumbled walnuts

Ensalada de Queso de Cabra

Mixed greens, golden raisins, pine nut vinaigrette, cherry tomatoes, goat cheese, with Chicken or Shrimp