



## RESTAURANT WEEK LUNCH MENU

Choose one appetizer, one entrée and any of our desserts.

### 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

\$23

#### 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

\$27

#### '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

The consumption of raw or undercooked meat, seafood and eggs increase the risk of food borne illness. Please notify us of any food allergies. 18% gratuity will be added to parties of six or more, 20% gratuity will be added to parties of twelve or more



## RESTAURANT WEEK SPECIAL MENU

You may choose one dish from each selection and a dessert for \$36.00

### FIRST COURSE

#### **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

#### **Ensalada Niçoise**

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

#### **Bruschetta Griega**

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

#### **Carlos' Salad**

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

### SECOND COURSE

#### **Buñuelos Bacalao**

Codfish fritters served with aioli and romesco sauce

#### **Croquetas de Jamon**

Traditional Serrano ham croquettes served with aioli and fig jelly

#### **Ceviche**

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

#### **Pa amb Tomaquet**

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

#### **Huevos Por Fin**

Our famous fried eggs served with potato crisps, potato foam, Serrano ham and truffle oil

#### **Tartar de Atun**

Served with avocado, mango, soy sesame vinaigrette and caviar

### THIRD COURSE

#### **Canelones de Pollo Rustidos a la Catalan**

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

#### **Arroz Negro con Calamares**

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

#### **'Suquet' de Pescados del Día con Romesco**

Seafood stew with potatoes, seasoned with romesco peppers and hazelnuts

#### **Mero con Pure de Guisantes y Jamon Serrano**

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

#### **Costillas de Res**

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

#### **Cochinillo**

Roasted suckling pig served with apple compote and Tahitian vanilla oil

**Dessert: Option of choosing any of our desserts**