



Aioli

BODEGA ESPAÑOLA

**DINE
DOWNTOWN
2018**

January 12-21, 2018
\$35 per person

First Course

Choice of:

SOPA DE CEBOLLA

onion, juniper berries, bay, beef stock, grana padano

or

ENSALADA CAQUI

persimmons, arugula, olive oil, salt & pepper, feta cheese

Second Course

Choice to share of:

TORTILLA TRES COLORES

torte, spanish egg, onion, potato, bell pepper, aioli

or

GRAVLAX

*house cured salmon, sliced thin, red onion,
hard boiled egg, capers*

or

SAUSAGE CATALANA

*grilled butifarra sausage, panchetta, beluga lentils, celery,
carrots, onions, sherry jerez pear sauce*

Third Course

Choice of:

POLLO ARAGON

*baked chicken breast, sherry & shitake mushroom sauce,
garbanzo puree, spinach*

or

PASTA AMARTRICIANA

*bucatini pasta, panchetta peppers, tomato ragu,
grana padano, bread crumbs*

or

SALMON CON ACENTO CATALAN

almond encrusted salmon, fresh herb sauce, potato gratin

Fourth Course

Choice of:

FLAN

creme caramel

or

PASTEL DE ALMEDRAS

almond cake with honey and orange flower water