



Aioli

BODEGA ESPAÑOLA

DINE DOWNTOWN 2019

\$35 per person
One Dollar from each purchase to support local children's food literacy education

First Course

Choice of:

SOPA DE RAIZ DE APIO Y REPOLLO

puree of cabbage and cellyery root

or

BETABEL

beets, orange, red onion, olives, feta cheese olive oil, citrus

Second Course

Choice to share of:

CANTIMPALITOS

mini chorizo sauteed in beer & tomato sauce with garbanzos

or

PORTOBELLO AL JEREZ

portobello sauteed in garlic, mustard, sherry & herbs

Third Course

Choice of:

POLLO ARAGON

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

or

PASTA AL POMODORO

bucatini pasta, tomato, basil sauce

or

SALMON CON ACENTO CATALAN

salmon in a caper sauce, potato gratin & spinach

Fourth Course

Choice of:

FLAN

or

CHOCOLATE MOUSSE & BERRIES