DINNER MENU $39

First Course Choose one:
- Lemon Chicken Soup
  mint oil & crostini
- Empanadas Manchegas
  beef, Manchego cheese, sofrito sauce
- Chorizo Queso Dip
  served with fried pita
- Eggplant Croquettes - V
  tomato aioli

Second Course Choose one:
- Atun al Sarten
  seared tuna over spring mix, capers, red onion, tomato, cucumber & avocado with white balsamic vinaigrette
- Bone-In Lamb Chop
  BBQ teriyaki glaze, patatas bravas, veggie spring rolls
- Pasta Vegetariana - V
  seasonal vegetables, spinach, sundried tomatoes, housemade vodka sauce, topped with parmesan cheese
- Lobster Ravioli
  garlic mashed potatoes, frisée salad, champagne vinaigrette

Third Course Choose one:
- Cherry Tres Leches
  three milk cake with housemade cherry sauce
- Oreo Crepe
  vanilla mousse & oreo wrapped in a crepe drizzled with chocolate sauce

LUNCH MENU $19

First Course Choose one:
- Ensalada de Manchego
  romaine, tomato, Manchego cheese, croutons, anchovy Manchego vinaigrette
- Lemon Chicken Soup
  mint oil & crostini
- Eggplant Croquettes - V
  tomato aioli

Second Course Choose one:
- Chef’s Burger
  ground pork, provolone cheese, sriracha coleslaw
  served with hand cut fries
- Veggie Crepe -V
  quinoa, red pepper, onions, carrots, mushrooms, mozzarella cheese & tomato aioli
- Coca de Cantimpalo
  sliced cantimpalo, mozzarella cheese, sofrito sauce, scallions
- Croque Monsieur
  pressed sandwich with ham & gruyere cheese,
  served with hand cut fries

Third Course Choose one:
- Cherry Tres Leches
  three milk cake with housemade cherry sauce
- Oreo Crepe
  vanilla mousse & oreo wrapped in a crepe drizzled with chocolate sauce

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