

## EVERY DAY PAELLA SPECIAL FOR TWO

Explanation of Specials for TWO prices includes: appetizer, dinner, dessert and bottle of Cava for TWO.

### Entrada - Appetizer

#### **Hongos a la Pepa (Pepa's Mushrooms) Ve- ask for GF (corn tortilla)**

Three type of market fresh mushrooms tossed with garlic, parsley and olive oil, served with shaved Manchego and house artisan bread.

### Cena - Dinner

## PAELLA

Base: Rice, sofrito (white wine, chicken broth, tomatoes, garlic, cumin, nutmeg, saffron) and peas, topped with roasted red peppers, shaved Manchego, fresh parsley, lemons and your choice of

#### **Vegetarian - GF - Ve \$80.00**

Olives, sundried tomatoes and artichokes.

#### **Valenciana \$86.00**

Roasted chicken thighs, slow cooked pulled pork and chorizo.

#### **Mariscos \$86.00**

Clams (and juice), New Zealand mussels, wild caught shrimps and white vermouth.

#### **Mixta \$94.00**

*Combo of Valenciana and Mariscos*

### Postre - Dessert

**Mini Spanish Flan** / Cardenal de Mendoza Dulce de Leche / Chantilly

**Mini Spanish Bread Pudding** / Toasted Almonds / Brandy Raisins / Cinnamon Chantilly

### Bebida - Beverages

ONE bottle of Cava Freixenet or Anna de Codorniu (Sparkling Spanish wine - Cava)

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#### **\*\*\*Frozen Empanadas To Go**

**Tradicional (meat) or Cerdo (pork) with Chimichurri Sauce:**

**6 units: \$38.00**

**12 units: \$74.00**

Menus rotates seasonally

GF: Gluten Free - Ve: Vegetarian - V: Vegan

**"Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs, May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions."**