



GARLIC ALLERGY MENU

GUEST, SERVER & CHEF PLEASE TAKE NOTE: The guest must take responsibility & communicate their needs accurately to the server & chef to ensure their safety. Please, this must be taken seriously by all involved. The guest, server & chef all must have copies of this menu. We all understand that some allergies are life threatening.

ONLY ITEMS ON THIS MENU ARE GARLIC FREE

FRIED ITEMS MAY BE CROSS CONTAMINATED

ENTREMESES

ALMENDRAS Marcona almonds, paprika, garlic olive oil, sea salt 7.99 **(order no garlic oil)**

PLATO DE JAMÓN Y QUESO Serrano ham, sausages, cheeses, fruit, Marcona almonds 10.99; available cheese only or meat only **(order no garlic oil or sausages)**

ENSALADA

DE CASA Organic greens, Manchego cheese, onion, pimientos, mango dressing 7.95 **(order no toast)**

POLLO FRITO CON FIDEOS Fried, breaded chicken, Manchego cheese, tortellini, pimientos, onion, organic greens, mango dressing 6.95 tapa, 11.95 grande **(order no tortellini)**

VEGETARIANO

PATATAS BRAVAS Fried potatoes, aioli, spicy tomato sauce 5.99 **(order no sauces)**

ESPÁRRAGOS EN SALSA ROMESCO Grilled asparagus, romesco sauce, Marcona almonds, lemon 8.99 add sautéed scallops 5.99 **(order no sauce)**

DEL MAR

CALAMARITOS FRITOS Fried squid, Serrano ham, pork belly, onion, orange zest, squid ink aioli 9.99 traditional grilled style on request **(order no garlic & no aioli)**

BANDERILLA DE VIEIRAS Y TOCINO Scallop & pork belly skewer, habañero mango grape chutney 8.99

SALMÓN CON HIERBAS Alaskan salmon* fillet, pesto, roasted red peppers, spinach, potatoes, sherry reduction 12.99 **(order no garlic & no pesto)**

GAMBAS AL AJILLO sautéed shrimp, garlic, olive oil, red pepper flakes 10.99 **(order no garlic & no skillet)**

CARNE

BISTEC DE LOMO Beef tenderloin* grilled med-rare, saffron onions, blueberry demi-glace 12.99

POSTRE

CROQUETA DE CHOCOLATE Fried chocolate croquettes, raspberry beet cream 6.99

SORBETE DE MANZANA Vegan dessert; green apple sorbet, gingersnap cookie 2.99

FLAN DE ESPECIAL Vanilla bean flan, almond streusel, port poached pears, date purée 5.99

CREMA CATALANA Baked sugar-glazed muscato custard, dried tropical fruit 6.99

TARTA DE CHOCOLATE CON TRUFAS Flourless dark chocolate torte, chocolate ganache, semi-sweet chocolate truffles 7.99

TARTA DE CHOCOLATE AL WHISKY Whisky soaked cake, caramel pecan ice cream, brownie, white chocolate mousse 4.99

CHOCOLATE Y FRAMBUESA ASADAS Chocolate cobbler served hot, topped with raspberries, chocolate mousse 6.99

HELADOS Y SORBETES A trio of Palazzolos' handmade sorbets & gelatos, ask for featured flavors 6.99

TARTA BLANCA CON TRES LECHE White cake, three milks, toasted coconut, chocolate mousse 7.99

PASTEL DE QUESO DE CABRA Pumpkin goat cheese cheesecake, gingersnap crust, candied pistachio, maple syrup 7.99