$85 Set Menu

PINXTOS

Boquerones, spanish white anchovies, manzanilla olives, piquillo peppers, piparra and pickled meyer lemon

Championes, sherry braised mushrooms, san simon cheese, jamon serrano

Fuet, catalan sausage, spanish olive, escalivada vegetables and wild fennel

Datiles, Medjool dates goat cheese, persian cucumber and harissa

TAPAS FRIAS / COLD TAPAS

El Gran Plat Cap Chef’s grand selection of cured meats and Iberian cheeses with membrillo, marcona almonds, extra virgin olive oil tortas and pan de cristal con tomate

Ensalada de Kale Lacínato kale, candied pecans, cana de cabra, seasonal ingredients with fresh warm garbanzo vinaigrette

Salmón Ahumado Smoked salmon with queso fresco and truffle honey

TAPAS CALIENTES / HOT TAPAS

Croquetas de Pollo Chicharron crusted chicken and English pea croquetas with cured seasonal citrus

Pulpo a la Parrilla Wood grilled Mediterranean octopus, freshly dug fingerling potato, pimenton olive oil

Gambas Negras Olive oil poached head-on gulf prawns, black garlic, chili sauce

Albondigas a La Feria Lamb meatballs with tart cherry tempranillo salsa and crispy shallots

RACIONES Y VERDURAS / LARGER, FAMILY STYLE

Paella Bomba rice, Jamon-lobster broth, gulf prawns, clams, mussels, chorizo with Judia blanca beans and lemon alioli

Gaucho Bistec wood grilled Bone in 32oz. natural beef ribeye, aromatic moorish pepper

Pluma Acorn fed, Spanish Ibérico de Bellota pork shoulder loin with hony-chili glaze

Verduras a la Catalana Caulilini, Catalan style with garbanzos, pine nuts, raisins and garlic and caper-raisin puree

Setas al Ajillo Wild and cultivated mushrooms with garlic, chili, farm egg and sherry reduction

POSTRE / DESSERT

Manchego Cheesecake with caramel popcorn

Churro “Fantasia” Crispy Spanish doughnuts with drinking chocolate and mixed berry powder