



RESTAURANT WEEK SPECIAL MENU

You may choose one dish from each selection and a dessert for \$36.00

FIRST COURSE

Gazpacho Andaluz

Traditional cold Spanish soup topped with chopped tomatoes, onion, green pepper and croutons

Lentejas con Chistorra

Spanish Lentil soup with sofrito and chistorra

Ensalada de Espinacas, Queso Azul y Manzana Verde

Spinach, granny smith apples, caramelized pecans, blue cheese vinaigrette and croutons

Ensalada Niçoise

Potatoes, tuna fish, tomatoes, black olives, anchovies, red onion, egg, green beans, Dijon vinaigrette

Bruschetta Griega

Tomatoes, oregano, Kalamata olives, feta cheese and lemon vinaigrette, served on toasted baguette slices

Carlos' Salad

Mixed greens, bacon, avocado, almond crumbles, shoestring potatoes and balsamic vinaigrette

SECOND COURSE

Buñuelos Bacalao

Codfish fritters served with aioli and romesco sauce

Croquetas de Jamon

Traditional Serrano ham croquettes served with aioli and fig jelly

Ceviche

Chilean Sea bass served with avocado, yuzu lime, aji panca, red onion, red pepper and crispy shallots

Pa amb Tomaquet

Catalan style bruschetta with grated tomatoes, extra virgin olive oil, Manchego cheese and Serrano ham

Huevos Por Fin

Our famous fried eggs served with potato crisps, potato foam, Serrano ham and truffle oil

Tartar de Atun

Served with avocado, mango, soy sesame vinaigrette and caviar

THIRD COURSE

Canelones de Pollo Rustidos a la Catalan

Pork and chicken cannelloni, béchamel, Parmesan cheese and chicken jus

Arroz Negro con Calamares

Squid ink, Arborio rice, sautéed squid, sofrito, aioli and herb oil

'Suquet' de Pescados del Día con Romesco

Seafood stew with potatoes, seasoned with romesco peppers and hazelnuts

Mero con Pure de Guisantes y Jamon Serrano

Pan seared grouper, green pea puree, Serrano ham and herb oil

Costillas de Res

Our famous short ribs served with potato foam, provolone cheese, potato crisps and red wine sauce

Cochinillo

Roasted suckling pig served with apple compote and Tahitian vanilla oil

Dessert: Option of choosing any of our desserts



RESTAURANT WEEK SPECIAL MENU

You may choose one dish from each selection and a dessert for \$36.00

FIRST COURSE

Lentejas con Chistorra

Spanish Lentil soup with sofrito and chistorra

Carlos' Salad

Mixed greens, bacon, avocado, almond crumbles, shoestring potatoes and balsamic vinaigrette

Buñuelos Bacalao

Codfish fritters served with aioli and romesco sauce

Pa amb Tomaquet

Catalan style bruschetta with grated tomatoes, extra virgin olive oil, Manchego cheese and Serrano ham

Huevos Por Fin

Our famous fried eggs served with potato crisps, potato foam, Serrano ham and truffle oil

Tartar de Atun

Served with avocado, mango, soy sesame vinaigrette and yogurt caviar

SECOND COURSE

Canelones de Pollo Rustidos a la Catalan

Pork and chicken cannelloni, béchamel, Parmesan cheese and chicken jus

Arroz Negro con Calamares

Squid ink, Arborio rice, sautéed squid, sofrito, aioli and herb oil

Pargo con Verduras Mixtas, Pistachios y Citricos

Pan seared snapper served with spring vegetables, honey balsamic sesame reduction and a pistachio citrus glaze

Costillas de Res

Our famous short ribs served with potato foam, provolone cheese, potato crisps and red wine sauce

Salmon con Ensalada de Cous Cous

Irish organic salmon served with a cous cous salad and an orange reduction

Magret de Pato

Duck breast with kalamata olives, roasted fingerling potatoes and baby lettuce

Dessert: Option of choosing any of our desserts