



ARIZONA RESTAURANT WEEK MENU

September 16th -September 25th 2016

Three Course Meal \$44 per person + tax and gratuity

All AZ week menu has a digestive drink included

Tapas – 1st course (all tapas as follows)

Stuffed dates with bacon and goat cheese (Gf)

Manchego cheese (Gf)

Stuffed piquillo pepper with crab

Roasted lamb chops with seven herbs (Gf)

Tenderloin of beef skewer with cumin aioli (Gf)

Shrimp pil-pil with paprika sauce (Gf)

Entrée – 2nd course (Pick one)

Pata De Cordero: Roasted lamb osobucco with rosemary and olives aioli (Gf)

Paella de Pollo: Chicken and Spanish sausage paella (Gf)

Pasta Negres: Squid ink, penne pasta, manchego, shrimp and walnuts

Paella de Setas: Mushrooms medley, roasted garlic, Catalan herbs and saffron rice. (Gf)

Dessert – 3rd Course (Pick one)

Churros Con Chocolate

Platanos Fritos, flambé plantain liquor 43 and pistachio ice cream) (Gf)

For Vegetarians and Vegans

1st Course (Pick one)

Butternut Squash Ravioli with basil olive oil

Pisto Aragoness: braised eggplant, peppers, onion and garlic balsamic vinegar drizzle

Spring Mix Lettuce with onions and oranges served with quince vinaigrette

2* Course (Pick one)

Paella de Setas: mushrooms medley, roasted garlic, Catalan herbs and saffron rice.

Red Quinoa: with spicy winter root vegetables

3* Course (Pick one)

Maduros Plantain with orange vanilla liquor

Peach tart with caramel drizzle

EXTRA Deals for Restaurant Week

-Live entertainment Thursday, Friday, Saturday and Sunday

-Ask your server for a special \$ 30.00 bottle of Spanish red wine Garnatxa with purchase of the restaurant week menu