



**TAPAS PASA FRITA**  
TAPAS BAR / RESTAURANTE

## ARIZONA RESTAURANT WEEK SEPTEMBER 2017

*(\$44 per person + tax + gratuity)*

### TAPAS

*(All the tapas)*

Medjool dates stuffed with goat cheese, wrapped in bacon (Gluten free)

Aged Manchego cheese with olive oil and thyme (Gluten free)

Stuffed pasta shell with roasted-garlic, yogurt and crab meat

Shrimp pil-pil with paprika sauce (Gluten free)

*(or)*

*(All the tapas Vegan)*

Asparagus with vinegar glaze

Roasted red peppers, eggplant and roasted garlic olive oil

Pisto Aragones tomatoes and zucchini mash

Mushrooms sauteed with sherry wine

### ENTREES

*(choice of one Entree as follows)*

Salmon with apple bacon and spicy agave mango coulis, served with saffron rice (GF)

Lamb osobucco with aioli negres glaze served with dill potatoes (Gluten free)

Portobello pua pasta with truffle oil, basil and garden tomatoes (Vegan)

Paella with garden vegetables and spicy pimenton (Gluten Free-Vegan)

Roasted pork ribs with mint and garbanzos (Gluten free)

### DESSERT

*(Choice of one Dessert per person*

*accompanied by a glass of Cava)*

Churro with a chocolate sauce

King's Tart, lady fingers layered with Chantilly coffee and ganache

Fried plantain with honey (Gluten free-Vegan)

**NOTE. We will have a complementary Live Cuban Band Thursday/Sunday and Flamenco show Friday/Saturday**