

MATCH MARKET & BAR

AZ RESTAURANT WEEK SPRING 2024
\$55 PER PERSON

FIRST COURSE

TAPAS CHOICE OF TWO

PATATAS BRAVAS - ROASTED GARLIC AIOLI

CRAB - SMASHED AVOCADO, SPICY CRAB SALAD, CALABRIAN CHILI

PAN DE JAMON - IBERICO JAMON, SAFFRON BUTTER

PADRON - BLISTERED PADRON PEPPERS, SEA SALT

ALBONDIGAS - STEWED MEATBALLS, SAN MARZANO TOMATO SAUCE

FRIED PEARL ONIONS - CALABRIAN CHILI AIOLI

SECOND COURSE

SALAD CHOICE OF ONE

RUSSIAN POTATO SALAD

HARD BOILED EGG, CARROTS, PEAS, PIQUILLO PEPPERS, ALBACORE TUNA, CHORNICHON

PEAR & FENNEL SALAD

MIXED GREENS, ROASTED PECANS, TRUFFLE PECCORINO, DRIED CRANBERRIES, MAPLE DRESSING

THIRD COURSE

ENTREE CHOICE OF ONE

PAN SEARED COD

SAN MARZANO TOMATO SAUCE, GARBANZO BEANS, GARLIC

POLLO ASADO GF

WOOD OVEN ROASTED QUARTER CHICKEN, ROMESCO, BLISTERED CHERRY TOMATOES,
ROASTED BABY SQUASH

GRILLED HANGER STEAK

PATATA'S BRAVAS, ROASTED TOMATO CHIMICHURRI, CHARRED PEARL ONION

CHORIZO ORECCHIETTE

SPANISH CHORIZO, TRINITY, SPINACH, MANCHEGO, ROASTED TOMATO SAUCE

FOURTH COURSE

DESSERT CHOICE OF ONE

CAJETA FILLED CHURROS

MEXICAN HOT CHOCOLATE

ORANGE CINNAMON CREMA CATALANA

ORANGE LIQUEUR, BURNT SUGAR