



ARIZONA RESTAURANT WEEK

May 17th-26th

(\$55 per person taxes & gratuity are not included in the price)

TAPAS

(Regular Tapas)

Stuffed medjool dates with bacon and goat cheese (GF)

Aged manchego cheese with olive oil and thyme (GF)

Stuffed piquillo pepper with crab and saffron sauce

Shrimp pil-pil with paprika sauce (GF)

(or)

(Vegan Tapas)

Asparagus with vinegar glazed

Roasted red peppers eggplant with roasted garlic & olive oil

Pisto Aragones tomatoes and zucchini mash

Glazed Mushrooms with albarino & garlic

ENTREES

(choice of one)

Manchego crusted Mahi (Dorada) served with saffron rice

Lamb osobucco a la Riojana served with minty rice (GF)

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

Paella with garden vegetables with spicy pimenton (GF, Vegan)

Pimenton Rub Pork Tenderloin with Garbanzos and mint (GF)

DESSERT

(Choice of one)

Churro with chocolate sauce

Hazelnut Nutella cheesecake

Fried plantains with honey (GF, Vegan)