



ARIZONA RESTAURANT WEEK

September 20th-29th

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

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 Aragonese tomatoes and zucchini mash

Glazed Mushrooms with albarino & garlic

ENTREES

(choice of one)

Manchego crusted Mahi Mahi (Dorada) served saffron rice

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

**Portobello mushroom 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)

DIGESTIVE

After dinner drink