



## **Cúrate Restaurant Week 2019**

**\$35 per person menu**

**tapas for sharing for parties of two with both guests participating**

### **para empezar... to start...**

buñuelos de bacalao - light and airy salt cod fritters topped with rosemary-infused wild mountain bees honey

pintxo - a small spanish snack

### **continuamos...let's continue...**

endibias con queso y nueces - salad of endive, spanish blue cheese, candied walnuts, pomegranate, baby lettuces, champagne vinaigrette

gambas al ajillo - sauteed gulf shrimp with sliced garlic and chili pepper

### **y acabamos con... and to finish...**

migas con verduras - fried bread crumbs with roasted brussels sprouts, cauliflower, and raisins finished with a celery root and yogurt mousse

pincho moruno - lamb skewers marinated in moorish spices with cucumber pickles

patatas bravas - crispy fried potatoes topped with a slightly spicy tomato and garlic sauce

### **para no olvidar... not to be forgotten...**

flan de huevo - smoked caramel, cinnamon, and sherry-poached raisins