



Sabores

TAPAS BAR



RESTAURANT WEEK



LUNCH MENU

\$25 per person, everyone on the table must participate. Choose one per section.

First Course

Pan con Tomate y

Rustic bread brushed with tomatoes and your choice of Spanish cheese or Serrano ham

Piquillos Rellenos

Sweet piquillo peppers stuffed with mushrooms and goat cheese topped with tomato sauce

Tortilla de Patatas

Spanish potato omelet with caramelized onions topped with aioli

Ensalada de Calabaza

Roasted Butternut squash with orange, almonds, mixed greens, goat cheese, and orange vinaigrette

Ensalada de Remolacha

Roasted beet salad with walnuts, pickled red onions, goat cheese, and mixed greens with honey balsamic dressing

Gazpacho Salmorejo

Spanish cold tomato soup served with serrano ham and hard-boiled egg bits



Second Course



Patatas Bravas

Fried, diced potatoes served with aioli and Brava sauce

Esparragos con Mojo Rojo

Grilled asparagus with smoked piquillo pepper sauce

Patacones

Green fried plantains topped with shredded chicken and salsa golf

Arepitas

Fried corn cakes topped with cotija cheese your choice of shredded chicken or beef

Morcilla

Argentinian blood sausage served with toast bread & sofrito

Pisto Manchego

Grilled onions, peppers, and zucchini stewed on a tomato sauce topped with an over easy egg

Third Course

Gambas al Ajillo

Sauteed garlic shrimp with Chile de arbol

Salmón con Mojo rojo

Seared salmon served smoked piquillo pepper sauce

Pinxo Moruno

Morish chicken skewer served with hummus, and pickled onions

Estofado de Res

Braised beef served with mashed potatoes

Picanha

Grilled top sirloin brushed with garlic topped with parsley oil

Add a dessert for \$5 more!

The lunch menu includes soft drinks and regular coffee.



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RESTAURANT WEEK



Dinner Menu

\$40 per person, everyone on the table must participate. Choose one per section. Add a 4-course wine pairing for 30\$ more

First Course

Pan con Tomate y

Rustic bread brushed with tomatoes and your choice of Spanish cheese or Serrano ham

Crema de Langosta

Rich and creamy Lobster bisque

Ensalada de Calabaza

Roasted Butternut squash with orange, almonds, mixed greens, goat cheese, and orange vinaigrette

Ensalada de Remolacha

Roasted beet salad with walnuts, pickled red onions, goat cheese, and mixed greens with honey balsamic dressing

Second Course

Croquetas de Setas y queso

Fried, creamy mushroom and cheese croquettes

Tequeños

Fried stick of cheese wrapped in dough and served with guava sauce

Pan de Bono

Cheese bread made with cassava flour

Espinacas a la Catalana

Sauteed spinach with apples, raisins, and walnuts

Arepitas

Fried corn cakes topped with cotija cheese. choice of shredded chicken or beef

Third Course

Tortilla de Patatas

Spanish potato omelet with caramelized onions topped with aioli

Patatas Bravas

Fried diced potatoes served with aioli and Brava sauce

Morcilla

Argentinian blood sausage served with toast bread & sofrito

Esparragos con Mojo Rojo

Grilled asparagus with smoked piquillo pepper sauce

Patacones

Green fried plantains topped with shredded chicken and salsa golf

Fourth Course

Salmón con Mojo Rojo

Seared salmon served smoked piquillo pepper sauce

Estofado de Res

Braised beef served with mashed potatoes

Gambas al Ajillo

Sauteed garlic shrimp with Chile de arbol

Churrasco

Grilled skirt steak on a bed of chimichurri sauce

Add a dessert for \$5 more!