

MURCIA

ENSALADA SERVEN INDIVIDIALIA

Mixed Salad

Bibb lettuce, cherry tomatoes, shaved Idiazabal cheese, sherry vinaigrette

Т	Λ	D	Λ	c
ш	н	г	н	J.

SERVED FAMILY-STYLE, SELECT 3 FOR YOUR GUESTS TO CHOOSE FROM

Farm Bread & Tomato Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil

Stuffed Dates Dates stuffed with Valdeon cheese and Marcona almonds, wraped in bacon, cider glaze

Ham Croquettes Serrano ham fritters, Manchego cheese

Stuffed Peppers Imported piquillo peppers, black beans, lentils, Manchego cheese, salsa verde

Shishito Peppers Blistered shishito peppers

Garlic Shrimp Shrimp, garlic, lemon, extra virgin olive oil

Fried Potatoes Fried potatoes, salsa brava, garlic aioli

Sweet Potato Quinoa Cake Sweet potato quinoa cakes with Manchego cheese, apple-cranberry chutney, pear purée

OR

PAELLA Served family-style

Paella De Verdura Calasparra rice, cauliflower, red & gren bell peppers, peas, tomato, mushroom, saffron, paprika

Moorish Paella Calasparra rice, roasted butternut squash, delicata squash, carrot, onion, saffron, turmeric,

cinnamon, topped with almonds, cranberries, preserved lemon, harissa aioli

ENTREE

SERVED INDIVIDUALLY, SELECT 3 FOR YOUR GUESTS TO CHOOSE FROM

Pasta Penne pasta, pumpkin-sage cream sauce with Delicata and butternut squash

Sautéed Mussels Mussels, apples, bacon, rosemary and honey, white wine cream sauce

Chicken Tender breaded chicken breast, spiced carrots and apples, tarragon, sage, caramelized onions,

dried cranberries, dijon aioli

Salmon Pan-seared salmon, sauteed kale, toasted guinoa and romesco sauce

Strip Steak Grilled strip steak topped with crispy onions, roasted potatoes and scallion aioli

(served medium rare)

DESSERT Served family-style

Dessert Boards Assorted selection of seasonal desserts