



Arlington Restaurant Week Menu

October 18th – 25th

Choice of one Appetizer, one Main Course and one Dessert.

Lunch \$22 per Person • \$35 per Person, \$15 Optional Wine Pairing

Appetizers • First Course

Crema de Lentejas con Bacon Crujiente (GF)
Lentil soup with crispy bacon

Ensalada Templada de Gambas y Cebolletas (GF)
Field greens warm salad, shrimp and green scallions

Paté de Pollo, Perlas de Jerez y Mermelada de Frutos Rojos
Chicken Paté, Sherry pearls, berries compote and toasted ciabatta

Wine Pairing, Mar de Viñas 2020 / Albariño / Rías Baixas

Platos Principales • Second Course

Rape en Salsa Verde con Almejas y Huevo Duro
Monkfish stewed in garlic-parsley sauce, clams, and hardboiled egg

Lomito de Ternera con Chimichurri y Patatas al Mojo Picón
Grilled hanger steak, chimichurri sauce, fingerling potatoes

Muslo de Pollo Asado al Romero con Patatas Panaderas
Roasted chicken leg, rosemary and confited potatoes and bell peppers

Wine Pairing Evolet 2015 / Tinto Fino / Ribera del Duero

Postres • Dessert

Sopa de Chocolate Blanco y Yogur con Helado de Vainilla
White chocolate and yogurt soup with vanilla ice cream

Torrijas con Helado de Caramelo
Spanish Style French toast, salted caramel ice cream

Flan Casero con Nata Montada
Homemade flan and whipped cream

Wine Pairing, Moscatel Dorado / Sherry / Jerez

(GF) Gluten-free (V) Vegetarian (VV) Vegan (DF) Dairy-Free

All items contain risk of cross-contamination. Please alert your server to any food sensitivities.