SER
simple easy real

Arlington Restaurant Week Menu 2025

October 13th – October 20th

Choice of one appetizer, a main course, and a dessert.

Lunch $35 / Dinner $45 / Wine Paring $35

Appetizers · First Course

Crema de setas con emulsión de jamón
Mushroom cream with con jamón ibérico emulsion.

Ensalada de bacalao con naranjas y cebolletas
Field greens salad with codfish, oranges and spring onion

Revuelto de gulas con tomates de la huerta
Scrambled eggs with gulas with organic tomatoes

Wine Pairing: Mar de Viñas 2023 / Albariño / Rías Baixas

Platos Principales · Second Course

Zarzuela de pescados y mariscos
Chilean sea bass stew, mussels and shrimp

Lomo de cordero al chilindrón con patatas a lo pobre
Lamb loin, peppers and tomato sauce, fried potatoes

Muslo de pollo a la parrilla con pisto manchego
Grilled chicken thighs, vegetable ragout, chorizo and cider sauce

Wine Pairing: Paixar 2015 / Mencía / Bierzo

Postres · Dessert

Crema catalana con galletas
Crème brulee and cookies

Buñuelos rellenos de crema pastelera y naranja
Sweet fried dough stuffed with pastry cream and orange zest

Flan de chocolate con chantilly
Chocolate flan with whipped cream

Wine Pairing: Cezar Florido / Moscatel / Jerez

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