



Menu

• *DINNER* | \$65 •

COURSE ONE

Chickpea Hummus

oven dried tomatoes, zhug, toasted barbari bread

Grilled Skirt Steak

piquillo pepper caponata, charred onion, adobo marinated, zhug sauce

Grilled Spanish Octopus

ajvar relish, roasted new potatoes, kalamata olive, capers

COURSE TWO

Seafood Paella

shrimp, clams, mussels, scallops, bomba rice, sofrito, chorizo, garlic aioli

Harissa Chicken

red lentils mujadara style, olives, almonds, onion compote

Tallow Ribeye

prime cut ribeye, pan-roasted brussels sprouts, baby carrots, red chermoula

COURSE THREE

Baklava Cheesecake

spices rose petal syrup, mixed nuts

Flourless Chocolate Torte

