

## LUNCH—\$25

*Choice of Salad or Sandwich  
plus a Glass of Wine OR Dessert*

Participation is required by  
the entire table

## BUCKHEAD RESTAURANT WEEK JULY 21 - 26

### SALADS

**ENSALADA CÉSAR\*** Baby gem,  
Marcona almonds, white  
anchovies, Manchego cheese

**ENSALADA VASCA** Market lettuces,  
spring herbs, creamy garlic dressing

**ENSALADA DE TOMATES** Kumato  
tomatoes, black plum, sherry  
vinegar reduction, crumbled  
sheep's milk cheese, fresh herbs

**ENSALADA DE BRUSELAS** Shaved  
brussels sprouts Manchego cheese,  
green apple, dried cranberries,  
shaved almonds, citrus vinaigrette

### SANDWICHES

**JAMÓN SERRANO** Serrano ham,  
Manchego cheese, tomaquet, on  
crispy baguette

**ESCALIVADA** Fire roasted vegetables,  
labne yogurt on crispy baguette

**HAMBURGUESA\*** 6 oz certified Angus  
beef, Jamón Serrano, chorizo-bacon  
jam, creamy Tetilla cheese, garlic  
alllioli, King's Hawaiian Roll

**BOCATA DE POLLO\*** Oven roasted  
free range chicken, romesco sauce,  
garlic alllioli, red leaf lettuce, on crispy  
baguette

**BOCATA DE ALBÓNDIGAS** House  
made pork and beef meatballs,  
tomato sauce, sheep's milk cheese  
crumbles on crispy baguette

### WINE

**VIDAL VIDAL 2023**  
Verdejo ~ Rueda

**JUANVI 'RUBIELOS DE MORA' 2023**  
Garnacha, Tempranillo ~ Aragón

### DESSERT

**HELADO** Two scoops of Villa Dolce  
vanilla bean, dark chocolate or  
seasonal sorbet

**TARTA DE NARANJA** Orange olive oil  
cake, citrus-honey yogurt

**TARTA VASCA DE CHOCOLATE** Basque  
chocolate cheesecake, macerated  
strawberries, chantilly cream

**CREMA CATALANA** Creamy custard,  
lemon zest, caramelized sugar

**CHURROS CLÁSICOS** Traditional fried  
dough dusted with cinnamon sugar  
served with choice of sauce: dulce  
de leche, hot chocolate, or Nutella



COLONY SQUARE  
1221 PEACHTREE ST

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.