



DETROIT RESTAURANT WEEK

February 16-25, 2018



4130 Cass Avenue || Detroit 48201 || 313.285.9081 || \$29
Hours: Mon. - Thur. 5 p.m. - 10 p.m. | Fri. - Sat. 5 p.m. - 11 p.m.

FIRST COURSE:

Ensalada Mixta

(Prepared with seasonal greens, red onion, Spanish olives, egg, tomato, cucumber, carrot and red wine and olive oil vinaigrette)

-OR-

Ensalada de Espinacas con Pera

(Prepared with spinach, pear, walnut, blue cheese and roasted shallot vinaigrette)

SECOND COURSE (COLD TAPAS):

Tortilla Española

(Spanish omelette, prepared with fried potato, egg, onions and roasted red peppers)

OR select two of the following:

Tostada de Almogrote

(Prepared with cured sheep cheese, garlic, olive oil and dried chili flakes)

-OR-

Pan con Tomate

(Prepared with jamón serrano, smashed tomato and garlic-infused olive oil)

-OR-

Escalivada y Anchoa

(Prepared with roasted eggplant, onion, red pepper and anchovy)

-OR-

Boquerones

(Prepared with cured anchovies, olive oil and parsley)

THIRD COURSE (HOT TAPAS):

Champiñones en Salsa Verde

(Grilled crimini mushrooms, served with parsley-lemon-garlic sauce)

-OR-

Patatas Bravas

(Fried potato, served with spicy tomato sauce and alioli)

FOURTH COURSE (HOT TAPAS):

Berenjenas Fritas

(Fried eggplant, prepared with sea salt and honey)

-OR-

Pisto Manchego

(Spanish stewed vegetable medley. Fried egg optional.)

-OR-

Pincho Moruno de Pollo

(Moorish-style grilled chicken on a skewer)

-OR-

Gambas al Ajillo

(Seared shrimp, prepared with garlic, dried chili flakes, olive oil and parsley)

FIFTH COURSE:

Chocolate con Churros

(Fried pastry, served with chocolate dipping sauce)

-OR-

Flan de Caramelo

(Spanish custard, served with caramel glaze)

-OR-

Tarta de Santiago

(Flourless almond cake, topped with powdered sugar)

BE SURE TO ASK YOUR SERVER ABOUT OUR SPECIAL BEVERAGE PAIRINGS