

# Hamden Restaurant week 2019!!!!!!!!!!



## Pre Fix Lunch Menu. Three choices \$15 Per Person

☀ **1<sup>st</sup> Course** ☀ *A Choice of.* ☀

*Soup of the day.*

*Patatas Bravas-Twice fried spiced potatoes, salsa brava in an aioli sauce.*

*Crab cake-Served with organic tri-color quinoa salad in an mustard aioli sauce .*

*Tostones with guacamole-Toasted Plantains with avocado puree and beets.*

*Mushroom flatbread-Portobello mushroom, pita bread, goat cheese and truffle oil.*

*Mejillones con salsa de curry-Sautéed mussels, corn,spanish sausage and curry.*

*Plato de aceitunas marinadas- Assortment of homemade marinated olives.*

*Pitxo de pollo-Chicken kebab, served with grilled vegetables in an mustard aioli.*

*Boquerones marinades-Marinated Mediterranean fresh anchovies.*

*Fresh Burrata-Served with grilled vegetables salad,drizzled with a balsamic reduction*

☀ **2<sup>nd</sup> Course** ☀ *A Choice of.* ☀

*Seared Ahi Tuna-Served with quinoa, vegetables in a soy ginger reduction.*

*Duck Breast-Served with sweet potatoes, spinach in a Port fig sauce.*

*Chicken sandwich-Lettuce ,tomatoes, baguette bread, manchego cheese.*

*Paella valenciana-Made with chicken, Spanish sausage ,seafood and saffron rice.*

*Paella de vegetables-Roasted vegetables and saffron rice.*

☀ **3<sup>rd</sup> Course** ☀ *A Choice of.* ☀

*Crema catalana-Crème brulee/Traditional catalan custard crème.*

*Flan de naranja-Elegant and flavorful, citrus accents paired with evaporated milk.*

*Mousse de chocolate -Chocolate mousse.*



**SEPTEMBER 23-28**

# Hamden Restaurant week 2019!!!!!!!!!!



## Pre fix Dinner Menu ... Three choices \$ 28 Per Person

### ☀ 1<sup>st</sup> Course ☀ A Choice of. ☀

*Soup of the day.*

*Croquetas de bacalao/Cod fish croquettes served in an aioli sauce.*

*Alcachofas a la plancha/Grilled artichokes drizzled with chimichurri sauce.*

*Mejillones en salsa de curry/Sautéed mussels, corn, spanish sausage and curry.*

*Patatas bravas/ Twice fried spiced potatoes, salsa brava in an aioli sauce.*

*Crab cake/Served with organic tri-color quinoa salad and mustard in an aioli sauce.*

*Mushroom flatbread/Portobello mushroom, pita bread, goat cheese and truffle oil.*

*Escargot/Snails in a garlic butter sauce and parsley.*

*Tostones con guacamole/Toasted Plantains with avocado puree and beets.*

*Atún marinado/Tuna tartare.*

*Pan catalan/Toasted bread, Serrano ham, fresh mozzarella tomatoes and tapenade.*

### ☀ 2<sup>nd</sup> Course ☀ A Choice of. ☀

*Lamb shank/Served with mashed potatoes and prepared in it's own juice.*

*Grilled Mahi-Mahi/Served with mashed potatoes, vegetables and a saffron sauce.*

*Trout and lemon capers sauce/Served with quinoa and vegetables.*

*Free range chicken/Served with black beans rice, vegetables in a garlic sauce.*

*Marinated Pork loin/ Served with sweet potatoes in a port fig sauce.*

*Paella valenciana/Made with chicken, spanish sausage, seafood and saffron rice.*

*Paella de verduras/Roasted vegetables and saffron rice.*

### ☀ 3<sup>rd</sup> Course ☀ A Choice of. ☀

*Crema catalana/ Orange flan / Churros / Chocolate mousse /*



**SEPTEMBER 23-28**