

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



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

☀ **1st 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

☀ **2nd 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.

☀ **3rd 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

☀ 1st 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.

☀ 2nd 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.

☀ 3rd Course ☀ A Choice of. ☀

Crema catalana/ Orange flan / Churros / Chocolate mousse /



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