

**Ibizatapaswinebar.com** 

## Pre Hix Lunch Henu. Three choices \$15 Per Person 1st Course SA Choice of. 11 学

Soup of the day.

Ensalada de la temporada-Organic mix green salad. Ensalada de requeso-Fresh mozzarella, roasted piquillo peppers, fresh tomatoes. **Patatas Bravas-***Twice fried spiced potatoes, salsa brava in an aioli sauce.* Tostones with guacamole-Toasted Plantains with avocado puree and beets. Mejillones con salsa de curry-Sautéed mussels, corn, spanish sausage and curry. **Mejillones en salsa brava-**Sauteed mussels with tomatoes, leeks, garlic, white wine and salsa brava.

**Croquetas de jamon Serrano**/Serrano ham croquettes. Plato de aceitunas marinadas-Assortment of homemade marinated olives. Empanadas vegetarianas/Turnover stuffed with vegetables. **Boquerones marinados-**Marinated Mediterranean fresh anchovies. Fresh Burrata-Served with grilled vegetables salad, drizzled with a balsamic reduction 11-

2nd Course Stat Choice of.

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Trout and lemon capers sauce-Served with quinoa, vegetables. **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.

答 3" Course Sa Choice of. Crema catalana-Rice pudding-Tiramisu答

SEPTEMBER 21-26

## Hamden Restaurant week 2020!!!!!!!!



## Pre fix Dinner Alenu ... Three choices \$ 32 Per Person

Soup of the day.

**Mejillones en salsa brava**/Sauteed mussels with tomatoes, leeks, garlic, white wine and salsa brava.

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. Ensalada de requeson/Fresh mozzarella,roasted piquillo peppers,fresh tomatoes. Empanadas de pollo/Turnover stuffed with chicken and vegetables. Empanadas de vegetables/Turnover stuffed with vegetables. Tostones con guacamole/Toasted Plantains with avocado puree and beets. Fresh Burrata-Served with grilled vegetables salad,drizzled with balsamic vinegar reduction.

11-

## 2" Course Si A Choice of.

11-

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SEPTEMBER 21-26

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

StateStateStateStateCrema catalana/Orange flan/Rice Pudding/Tres Leches/