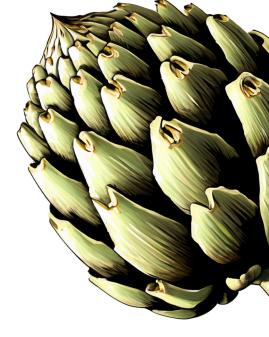
T19 FRIDAY FEATURE

SPANISH MENU - NOVEMBER 22ND



APPETIZER

TRIO TAPAS 15

padron peppers, octopus with romesco sauce, grilled artichoke with romesco

MAIN COURSE

PAELLA 26

spanish rice dish made with saffron, vegetables, and mussels, clams, shrimp, squid

BEEF AND PORK GUISO 22

beef and pork stew served with arborio rice

DESSERT

CLASSIC FLAN 8

traditional spanish vanilla custard dessert served with whipped cream

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3-COURSE MENU \$40

INCLUDES

APPETIZER CHOICE OF MAIN DESSERT

A la-carte option: Plates are also available individually, and are priced accordingly.



Please note, our kitchen contains nuts, soy, wheat and other known allergens and cross-contamination may occur. Please advise your server of any known allergies. Prices subject to tax and gratuity.