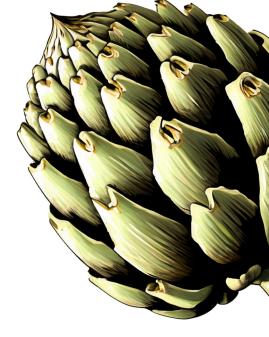
# **T19 FRIDAY FEATURE**

# 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

#### ......

## 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.