
HIERRO MENU

Tapas

Chistorra de Arbizu-**Basque Chorizo Sausage**
Croquetas de Choco-**Cuttlefish Croquettes**

First Course

Pimientos del Piquillo Rellenos de Gambas y Setas de Temporada-**Piquillo Peppers Stuffed with Shrimp and Seasonal Mushrooms**

Main Course

A elegir/Choice of:

Pargo a la Bilbaina con Patatas Confitadas y Esparragos Verdes- **Red Snapper in an Olive Oil and Garlic Sauce with Confited Potatoes and Asparagus**

ó/or

Arroz Caldosos Marinero con Habitas Tiernas- **Soupy Saffron Rice with Fish, Shellfish and Tender Fava Beans**

ó/or

Escalopines de Ternera Rellenos de Queso y Espinacas con Pisto - **Spinach and Cheese-Stuffed Veal Escalopes with Ratatouille**

Dessert

Leche Frita con Helado de Canela-**Fried Custard Squares with Cinnamon Ice Cream**

Price per person \$48- Tax and Service not included

DEL MORAL MENU

Tapas

Tortilla de Patatas y Pimientos-**Traditional Potato Omelet with Roasted Peppers**
Croquetas de Jamon y Pollo-**Serrano Ham and Chicken Croquettes**

First Course

Ensalada de Langostinos y Vieiras con Vinagreta de Frutos Rojos de Temporada-**King Prawn and Scallop Salad with a Seasonal Berry Vinaigrette**

Main Course

A elegir/Choice of:

Lomo de Halibut en Salsa Verde con Almejas Manila- **Halibut Loin in a Fresh Parsley, Garlic and Olive Oil Sauce with Manila Clams**

ó/or

Paella de Costillas, Chorizo y Huevo Frito-**Saffron Rice with Pork Ribs, Chorizo and a Fried Egg**

ó/or

Lomo de Buey a la Parrilla con Patatas Salteadas, Ajos Tiernos y Galleta de Queso Manchego-**Grilled Beef Sirloin with Sauteed Potatoes, Spring Garlic and a Manchego Cheese Wafer**

Dessert

Mojito de Chocolate-**Rum-Infused Chocolate Ganache with Creamy Lime Sauce and Mint Jelly**

Price per person \$52- Tax and Service not included

TITO MENU

Tapas

Cazuela de Gambas al Pil Pil - **Sautéed Shrimp in an Olive Oil, Garlic and Cayenne Sauce**
Cartucho de Calamares Fritos al Estilo de Tito- **Tito's Fried Calamari**
Tortilla de Patatas y Pimientos-**Traditional Potato Omelet with Roasted Peppers**
Croquetas de Jamon y Pollo-**Serrano Ham and Chicken Croquettes**
Mejillones de Penn Cove al Vapor de Fino Electrico-**Penn Cove Mussels Steamed in Fino Electrico Sherry**

Main Course

Paella de Salmon Salvaje y Habitas Tiernas-**Saffron Rice with Wild Salmon and Tender Fava Beans**

Dessert

Bizcocho de Arandanos-**Blueberry Sponge Cake with a Green Tea Mousse and Chocolate Nibs Candy**

Price per person \$45.00-Tax and service not included

BENJI MENU

Tapas

Tosta de Iberico a la Catalana-**Iberico Ham on Toasted French Bread Rubbed with Fresh Tomatoes**
Cucharita de Cangrejo al Estilo Vasco- **Dungeness Crab Tapas Spoon au Gratin, Basque Style**

First Course

Pipirrana de Moluscos del Puget Sound y Verduritas de Huertas Locales-**Seafood Salad with Fresh Local Vegetables and Puget Sound Mollusks**

Main Course

A elegir/Choice of:

Paella de Langostinos, Calamares y Esparragos Verdes- **Saffron Rice with King Prawns, Calamari and Asparragus**

ó/or

Carrilleras de Ternera al Pedro Ximenez con Patatas al Cebollino- **Veal Cheeks in a Pedro Ximenez Sauce with Chive Potatoes**

ó/or

Sinfonia de Pescado y Mariscos con Edamame-**Shellfish and Fish Stew with Edamame**

Dessert

Souffle de Chocolate con Sorbete de Frambuesa-**Chocolate Souffle with Raspberry Sorbet**

Price per person \$48-Tax and service not included

CLAUDIO MENU

Tapas

Chistorra de Arbizu-**Basque Chorizo Sausage**
Croquetas de Choco-**Cuttlefish Croquettes**

First Course

Ensalada Campera con Patatas, Pimientos, Tomate, Cebolla, Huevo Cocido, Pepino y Atun-
Farmer's Salad with Potatoes, Peppers, Tomato, Onion, Hard-Boiled Egg, Cucumber and Tuna

Main Course

A elegir/Choice of:

Carré de Cordero Asado con Patatas al Ajo y Crujiente de Zanahoria- **Roasted Rack of Lamb with Garlic Potatoes and a Carrot Chip**

ó/or

Dorada Asada con Compota de Tomate a la Albaca y Tallarines de Verduras- **Baked Sea Bream with Basil-Infused Tomato Compote and Vegetable Noodles**

ó/or

Arroz Caldoso Marinero con Garbanzos-**Soupy Saffron Rice with Fish, Shellfish and Chick Peas**

Dessert

Crema Catalana- **Catalonian Crème Brulee**

Price per person \$50-Tax and service not included

CABALLERO MENU

Tapas

Tortillitas de Camarones-**Fried Shrimp Cakes**

Cartucho de Pescado Frito al Estilo de la Mar del Alabardero-**Fried Fish "Mar del Alabardero" Style**

Mejillones de Penn Cove al Vapor de Fino Electrico-**Penn Cove Mussels Steamed in Fino Electrico Sherry**

Cazuela de Almejas Manila a la Marinera- **Manila Clams in a White Wine and Paprika Sauce**
Croquetas de Choco-**Cuttlefish Croquettes**

Delicias de Halibut de Alaska- **Fried Alaskan Halibut Bites**

Cazuela de Gambas al Pil Pil -**Sautéed Shrimp in an Olive Oil, Garlic and Cayenne Sauce**

Asadillo de Pimientos con Anchoas del Cantabrico- **Roasted Peppers with Cantabric Anchovies**

Chistorra de Arbizu a la Sidra-**Cider-Braised Basque Chorizo Sausage**

Arroz Caldoso Marinero-**Soupy Saffron Rice with Fish and Shellfish**

Dessert

Flan Tradicional de Don Hilarion- **Don Hilarion's Traditional Flan**

Price per person \$45-Tax and service not included

Note: Please inquire about any additions, changes or substitutions to these menus as they will result in price changes.