



CUISINE OF SPAIN

2010 MIAMI SPICE DINNER MENU

FIRST COURSE

CHOICE OF ONE

Gazpacho Andaluz con gambas al limón

Traditional gazpacho with lemon shrimp confit

Coca de 'Recapte'

Grilled flatbread topped with roasted eggplant, bell peppers and seared ahi tuna

Verdes con Jamón Ibérico y Foie

Haricots verts, foie gras, wild mushrooms, crispy Ibérico ham chips and sherry vinaigrette

Almejas a la Plancha

Manilla clams and garlic-parsley oil

SECOND COURSE

CHOICE OF ONE

Suquet de Pescados y

Mariscos con Romesco

Maine lobster, shrimp, and monkfish stew
With potato cream and 'Romesco' sauce

Carrilleras de Ternera

Braised veal cheeks, topped with
porcini-Idiazábal
crostini and pine nut vinaigrette

Pollo Rustido

Roasted free range chicken,
Cauliflower and pork belly

Pez Espada

Swordfish with roasted fingerling potatoes,
tomato and shallot confit, Kalamata olives
and Palo Cotado Reduction

DESSERT

CHOICE OF ONE

Espiral de Chocolate

Soft Chocolate Ganache Spiral,
Passion Fruit Sorbet and chocolate
crumble

Crema Catalana

Caramelized Spanish Custard With
Cinnamon ice cream and orange
confit

Torta Tres Leche

Compressed Strawberries,
Tres Leche Cakes and
Basil Ice Cream

FEATURED WINES

Lagar de Cervera Albarino Rias Baixas, Spain \$10 gls / \$36 btl
Arrocal 2008, Tempranillo Ribera Del Duero, Spain \$12 gls / \$44 btl
MENUS ARE SUBJECT TO CHANGE AS PER RESTAURANT NEEDS