

MIAMI SPICE LUNCH \$22

Choose a dish from each section. Add a flan or an apple tart

FIRST COURSE

Morcilla al Vino

Spanish morcilla, onions, braised in red wine

Pa amb Tomaquet

Toasted bread, grated tomatoes, olive oil, Manchego, Serrano

Seafood Ceviche

Aji amarillo, choclo, sweet potato chips

Tortilla Española

Spanish potato and egg omlet

Croquetas de Jamon

Creamy Serrano ham croquettes

Mejillones Mediterraneo

Mussels, dry sherry, garlic, olive oil, fennel

Patatas Bravas

Crispy potatoes, 'brava sauce', aioli

Embutidos y Quesos

Sampling of Spanish cheeses and cured meats

Buñuelos de Bacalao

Codfish fritters, aioli, romesco

Gazpacho Andalúz

Spanish chilled vegetable soup

Lentejas con Chistorra

Lentil soup, sofrito, chistorra

Ensalada de Espinacas

Spinach, beets, caramelized pecans, cabrales vinaigrette

Caesar Salad

Baby romaine, grilled chicken, homemade caesar dressing

SECOND COURSE

WEEKLY SPECIAL

Please call restaurant for specials.

Huevos Estrellados

Fried eggs, potato crisps, potato foam, Serrano ham, truffle oil

Braised Short Rib Sandwich

Caramelized onions, arugula

Salmon con Espinacas

Organic salmon, sautéed spinach, chick peas, lemon cream sauce

Pollo de Corral

Free range chicken, steamed potatoes, samfaina sauce

Carlos' Salad

Mixed greens, shrimp, bacon, avocado, almonds, shoestring potatoes, balsamic vinaigrette

Bikini Sandwich

Grilled oatmeal bread, mozzarella, Serrano ham, tomatoes

Sandwich de Cochinillo

Roasted suckling pig, aioli, cucumber, cilantro

Ensalada Nicoise

Seared tuna, potatoes, tomatoes, black olives, egg, green beans, Dijon vinaigrette, boquerones, aioli

Lunch Menu is available for parties up to twelve (12) people

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Buñuelos de Bacalao

Codfish fritters, aioli, romesco

Seafood Ceviche

Aji amarillo, choclo, sweet potato chips

Tortilla Española

Spanish potato and egg omlet

Croquetas de Jamon

Creamy Serrano ham croquettes

Mejillones Mediterraneos

Mussels, dry sherry, garlic, olive oil, fennel

Patatas Bravas

Crispy potatoes, 'brava sauce', aioli

Gazpacho Andalúz

Spanish chilled vegetable soup

Lentejas con Chistorra

Lentil soup, sofrito, chistorra

Ensalada de Espinacas

Spinach, beets, caramelized pecans, cabrales vinaigrette

Morcilla al Vino

Spanish morcilla, onions, braised in red wine

Cochinillo con Patatas

Potato hash, shredded suckling pig

Garbanzos y Espinacas

Sautéed chickpeas, baby spinach, lemon zest

SECOND COURSE

Huevos Estrellados

Fried eggs, potato crisps, potato foam, Serrano ham, truffle oil

Ensalada Nicoise

Seared tuna, potatoes, tomatoes, black olives, egg, green beans, Dijon vinaigrette, boquerones, aioli

Salmon con Espinacas

Organic salmon, sautéed spinach, chick peas, lemon cream sauce

Pollo de Corral

Free range chicken, mashed potatoes, samfaina sauce

Carlos' Salad

Mixed greens, shrimp, bacon, avocado, almonds, shoestring potatoes, balsamic vinaigrette

Bikini Sandwich

Grilled oatmeal bread, mozzarella, Serrano ham, tomatoes

Sandwich de Cochinillo

Roasted suckling pig, aioli, cucumber, cilantro

Braised Short Rib Sandwich

Caramelized onions, arugula

French Toast

Brioche, seasonal fruit, whipped cream

Huevos Benedictos

Poached egg, sautéed asparagus, hollandaise, chorizo

Huevos Rancheros

Chistorra, spicy tomato sauce, Galician bread

Crepe de Pollo y Setas

Crepe filled with roasted chicken, seasonal mushrooms