

# Costa Brava Bistro

## Soup

Gazpacho Andaluz with Cucumber Relish 8

French Onion with Aged Gruyère & Croutons 9

Iberico Bone Broth with White Beans & Chorizo 9

## Salad

House: Baby Arugula & Belgian Endive with Monte Enebro Goat Cheese 11  
Piquillo Peppers & an Almond-Garlic Vinaigrette

Romaine Salad with 6-month Manchego & Spanish '00' Anchovies 9

Arugula & Frisée with Cabrales, Tomato and an Orange Vinaigrette 12

Jamón Serrano & Fresh Asparagus with Lemon Aioli & Charred Tomato 13

## Appetizer

Jumbo Shrimp sautéed with Roasted & Fresh Garlic in Olive Oil 16

Grilled Spanish Octopus, Galician-style, with Potatoes & Pimentón 17

House-Cured Skuna Bay Salmon with Caviar & Fresh Fennel-Parsley-Caper Salad 16

Seared Foie Gras with Pain Perdu 18

Duck Confit on Poached Duck Egg over Smoked Bacon & Onions 18

Escargots sautéed in Basil-Garlic Butter on Toasted Baguette 12

La Tabla: Jamón Serrano, Chorizo de Soria & Salchichon de Vic  
Pâté de Campagne with Pickled Shallots & Cornichons, 6-month Manchego  
served with Warm Baguette & Croutons 25

Additional Olive Tray Service 4

Warm Mini Baguette with Butter 1.50

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1/2018 For conservation, Water Service available only upon request.

In consideration of our guests, we request that all electronic devices be on mute and cell phone use limited to outside. Thank you.

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Angeles' Paella: Shrimp, Calamari, Mussels, Chicken, Pork & Beef 30

Seared Sea Scallops & Jumbo Gulf Shrimp 35  
with Caviar Beurre Blanc & Saffron Cream over Lemon-Leek Risotto

Seared Gulf Red Snapper with Lemon Beurre Blanc & Colossal Lump Crab Meat 34  
over Haricots Verts sautéed with Grape Tomatoes & Shallots

Grilled Rainbow Trout with Jumbo Shrimp & a Creamy Anchovy Sauce 28  
over Pearl CousCous with Spinach, Roasted Red Peppers & Kalamata Olives

Crispy Skuna Bay Salmon with Tarragon Beurre Blanc 29  
Cauliflower Purée, Roasted Cauliflower Florets & Charred Tomatoes

Whole Roasted Poussin with Blistered Tomato-Garlic Sauce 26  
with Sautéed Spinach & Beluga Lentil Stew

Two Semi-boneless Texas Quail filled with Wild Mushrooms & Jamón Serrano 28  
over Butternut Squash Purée & Brussels Sprouts

Braised Rabbit Leg with Hunter's Sauce over Fingerling Potatoes 27  
sautéed with Baby Carrots, Onions & Smoked Bacon

Roasted Veal Tenderloin with Bone Marrow Jus & Roasted Exotic Mushrooms 34  
over Mushroom Risotto

Beef Filet over Manchego Mashed Potatoes with Roquefort Cream & Crispy Onions 35

12oz Grilled Hereford Ribeye with Garlic Butter 32  
Roquefort-Cherry Tomato-Grilled Red Onion Salad & French Fries

Roasted Open-Range Australian Lamb Chops 37  
with Rich Lamb Jus, Sautéed Spinach & Goat Cheese Potato Cake

### No Split Entrées

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