

Costa Brava Bistrot

Soup

Gazpacho Andaluz with Cucumber Relish 8

Ibérico 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 Cheese & Spanish Anchovies 11

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

Spanish White Asparagus & Jamón Serrano with Lemon Aioli & Sal de Jamón 15
over Frisée Lettuce with Piquillo Peppers and Roasted Garlic

Appetizer

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

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

Seared Foie Gras with Pain Perdu 20

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

Jamon Iberico, hand-carved from bone-in leg, by the ounce 15

Additional Olive Tray Service 4

Warm Mini Baguette with Butter 1.50

No Split Soups, Salads or Appetizers

3/2019 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 Colossal Lump Crab, Lemon Beurre Blanc 37
over Jamón Iberico on 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

(2) Semi-boneless Texas Quail filled with Wild Mushrooms & Jamón Serrano 28
with Verjus Reduction over Ratatouille with Fried Garlic

Poussin over Creamy Leeks with Caramelized Baby Carrots, Minted Peas & Thyme 28

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

Roasted Veal Tenderloin, 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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