

Costa Brava Bistro

For Water conservation, Water Service available only upon request

Soup

Gazpacho Andaluz with Cucumber Relish 8

Iberico Bone Broth with White Beans & Chorizo 9

Salad

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

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

Entrée Salad

Seared Skuna Bay Salmon Belly over Salad of Fresh Cucumber, Arugula, Bermuda Onion 18
Yellow & Grape Tomatoes in a Red Wine Vinaigrette

Prix Fixe Menu

1st Course

Onion Soup with Aged Gruyère & Croutons

or

Fingerlings, Haricots Verts & Charred Tomatoes with Herbes de Provence Vinaigrette

Entrée

Grilled Rainbow Trout with Creamy Anchovy Sauce
over Pearl CousCous with Red Peppers, Spinach, Garlic, Olives & Fresh Herbs

or

Basque Chicken

Roasted Boneless Thigh with Piquillo Cream Sauce over Stewed Peppers, Onion & Tomato

or

Grilled Beef Filet over Manchego Mashed Potatoes with Crispy Onions

Dessert

Arroz con Leche with Canela

or

Crêpes with Orange Butter and Toasted Hazelnuts

Iced Tea or Brewed Coffee included

\$25 / person

(Please, no splits, shared or substitutions for Prix Fixe Menus)

1/2018 | In consideration of our guests, we request that all electronic devices be on mute and cell phone use limited to outside. Thank you.

Appetizer

- Escargots in Basil-Garlic Butter on Toasted Baguette 12
- Jumbo Shrimp sautéed with Roasted & Fresh Garlic in Olive Oil 16
- Grilled Octopus, Galician-style, with Potatoes & Pimentón 17
- Duck Confit on Poached Duck Egg over Smoked Bacon & Onions 18
- 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
- Warm Mini Baguette & Butter 1.50

Entrée

- Angeles' Paella: Jumbo Shrimp, Calamari, Mussels, Chicken, Pork & Beef 30
- Seared Jumbo Shrimp & Sea Scallop with Caviar Beurre Blanc & Saffron Cream 23
over Lemon-Leek Risotto
- Seared Guld Red Snapper with Colossal Crab Meat in Brown Butter 25
over Haricots Verts sautéed with Grape Tomatoes & Shallots
- Crispy Skuna Bay Salmon over Cauliflower Purée with Florets & Tarragon Cream Sauce 19
- Semi-boneless Texas Quail filled Wild Mushrooms & Jamón Serrano 21
with Butternut Squash Purée & Brussels Sprouts
- Whole Herb-Roasted Poussin with Garlic-Blistered Tomato Sauce 26
over sautéed Spinach & Lentil Stew with Chistorra
- Braised Rabbit Leg with Hunter's Sauce 27
over Fingerlings, Baby Carrots, Smoked Bacon & Onions
- Roasted Veal Tenderloin with Bone Marrow Jus & Exotic Mushrooms 28
over Wild Mushroom Risotto
- 12oz Grilled Hereford Ribeye with Garlic Butter 32
- Roquefort-Cherry Tomato-Grilled Red Onion Salad & French Fries
- Linguini with Spinach, Roasted Wild Mushrooms, Fresh Tomato 18
Garlic, Basil and 6-month Manchego tossed in Extra Virgin Olive Oil
add (4)oz sliced Chicken Breast 4 add (2) Seared Jumbo Shrimp 7

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