

Costa Brava Bistro

For Water conservation, Water Service available only upon request

Soup

Gazpacho Andaluz with Cucumber Relish 8

Ibérico 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 Cheese & Spanish Anchovies 11

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

Ibérico Bone Broth with White Beans & Chorizo

or

Frisée Lettuce, Haricots Verts, Fingerlings & Charred Romas in an Herb Vinaigrette

Entrée

(1) Texas Semi-boneless Jumbo Quail filled with Jamón Serrano & Wild Mushrooms
over Ratatouille with Fried Garlic

or

Crispy Skuna Bay Salmon over Cauliflower Purée with Florets & Tarragon Cream Sauce

or

Grilled Beef Filet with Bone Marrow Jus over Manchego Potato Purée & Haricots Verts

Dessert

Arroz con Leche with Canela

or

Mocha Crêpe with Caramel & Chocolate Sauces and Toasted Hazelnuts
Iced Tea or Brewed Coffee included

\$25 / person

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

3/2019 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
- Jamón Iberico, hand-carved from bone-in leg, by the ounce 15

Entrée

- Angeles' Paella: Jumbo Shrimp, Calamari, Mussels, Chicken, Pork & Beef 30
- Seared Sea Scallop & Jumbo Shrimp with Saffron Cream & Caviar Beurre Blanc 21
over Lemon-Leek Risotto
- Seared Gulf Red Snapper with Colossal Crab Meat in Brown Butter & Jamón Iberico 26
over Haricots Verts sautéed with Grape Tomatoes & Shallots
- Grilled Rainbow Trout with Creamy Anchovy Sauce 21
over Pearl CousCous with Roasted Red Peppers, Tomatoes, Spinach & Kalamata Olives
- Braised Rabbit Leg with Hunter's Sauce 27
over Fingerlings, Baby Carrots, Smoked Bacon & Onions
- 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

No Split Soups, Salads, Appetizers or Entrées

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