

Costa Brava Bistrot

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 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 Herb-Roasted Poussin

Butternut Squash Purée & Brussels Sprouts with Jamon Serrano 27

Two Semi-boneless Texas Quail filled with Wild Mushrooms & Jamón Serrano 28
over sautéed Spinach & Caramelized Onion-Fresh Corn Risotto

Roasted Duck Breast with Wild Mushrooms & Red Wine Gastrique 30
over Cassoulet with Chistorra Sausage

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

Roasted Suckling Pig with Piquillo Pepper Cream Sauce 38

White Bean Stew & Piquillo Peppers filled with Suckling Pig, Jamon Serrano & Manchego

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

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

12oz Grilled Hereford Ribeye with Garlic Butter 32

Cabrales-Tomato-Grilled Onion Salad & French Fries

Roasted Open-Range Australian Lamb Chops 37

with Rich Lamb Jus, Sautéed Spinach & Goat Cheese Potato Cake

1/2017 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.