

# Salinas

RESTAURANTE Y BAR DE TAPAS

*\$75 PER PERSON FAMILY STYLE PRIX FIXE MENU*

## TAPAS

### **PAN TOMACAS Y QUESOS ARTESANALES**

Spanish country bread, Spanish artisanal cheese, fresh tomatoes, citrus marinated Andalusian olives

## PRIMEROS

(CHOOSE THREE)

### **ARUGULA SALVAJE Y RABANOS**

Wild arugula, purple radish, asparagus, idiazabal, spring onions, almonds, citrus and cabernet vinaigrette

### **BERENJENA**

Grilled eggplant, toasted pistachios, breadcrumbs, pistachio-anchovy aioli

### **COLIFLOR AL YOGURT**

Flash-fried multicolor cauliflower, Greek yogurt, citrus pepper, smoked Spanish paprika

### **SHISHITOS**

Flash-fried shishito peppers, escama sea salt

### **ALCACHOFAS CRUJIENTES**

Crispy artichoke hearts, beets, capers, preserved lemon aioli

### **PULPO CON CENIZAS**

Canary Island octopus, calçot aioli, seaweed, caper berries, black beans, meyer lemon

## PLATOS

(CHOOSE THREE)

### **ARROZ DE VERDURAS EN COSTRA**

Calasparra rice, cauliflower, artichokes, garbanzos, idiazábal, egg crust

### **ARROZ VASCO**

Bomba rice, salted cod risotto, sepia, manila clams, shrimp, asparagus, parsley broth

### **POLLO AL CARBÓN**

Grilled free-range chicken, carrots, white beans, sweet onions, quince cabernet vinegar glaze

### **ROSSEJAT RÁPIDA**

Fideo pasta, all-natural chicken breast, fava beans, chorizo, clams, saffron aioli

### **ENTRAÑA**

Herb dusted prime hanger steak, Pedro Ximénez reduction, sea salt

## GUARNICIÓN

### **CHEF'S SELECTION OF MARKET SIDES**

## POSTRE

### **CHEF'S SELECTION OF DESSERTS**