

Restaurant Week 2026

\$60 per person

Appetizers

Select 1

ATÚN CON TOMATE

Pan-seared sushi-grade tuna over grated tomatoes Aleppo peppers, garlic & lemon zest, Maldon sea salt, chives & EVOO, Served with toasted bread

HUMMUS AVOCADO DIP

Chickpea salad, cucumbers, cherry tomatoes, chives oregano, fresh lime juice, EVOO, pimentón de la vera crispy quinoa, served with pita bread

GOLDEN ORCHARD SALAD

Celery, caramelized walnut, red onion, red apples, blue cheese, apple cider vinaigrette

Main

Select 1

RIGATONI POMODORO

Fresh pomodoro sauce, garlic flakes, fresh basil, ricotta cheese, EVOO

HALF MURRAY ROASTED CHICKEN

Served with Yukon golden mashed potatoes, sautéed broccolini, and arrabbiata sauce

Paellas for two

Select 1

BLACK OCTOPUS PAELLA

Squid ink bomba rice, grilled octopus, nora sofrito, truffle aioli

SEAFOOD ±\$5 per person

Bomba rice, monkfish, shrimp, mussels, Spanish chorizo, little necks clams, squid, fish fumet, nora sofrito & saffron

PICAÑA BOMBA RICE ±\$10 per person

Grilled picaña, nora sofrito, oyster mushrooms, pearl onions guindilla peppers, green peas, truffle aioli

Dessert

Select 1

CREMOSO CIOCCOLATO

Chocolate mousse sponge cake, topped with chocolate flakes

CHEESECAKE BRÛLÉE

Cookie base, ricotta & mascarpone cream, caramel dollops, caramelized sugar