

# MENU

## DINNER

*Sunday  
Española*

## HEAD CHEF

*Luis Lasliuza*

## SELECTED WINES

*Navarro Correas  
Chardonnay  
Argentina  
10/39*



*Navarro Correas  
Malbec  
Argentina  
10/39*

## FEATURED DIGESTIF

*Ruby Barros Port  
6*

## STARTER

*Prosciutto with Papaya, Melon,  
& Banana*

## ENTREES

*Gallina Asada – Garlic Roasted  
Chicken au Jus*



*Galápagos Albacora – Sesame Seed Crusted  
Filet of Yellowfin Tuna with Mango & Papaya  
Salsa*



*Vegetales Provenzal – Vegetable Gratin  
Provençal*



*Roasted Potatoes with Garlic & Rosemary  
Steamed Asparagus*

*If you would like the fish or meat selection prepared  
plain or drizzled with olive oil and citrus juice, please  
let your server know. Garden Salad is also available.*

## DESSERTS

*Apple & Peach Crisp with Vanilla Ice Cream*



*Fruit Plates and Ice Cream*



*Cappuccino, Café Latte, Espresso, Hot  
Chocolate, Mighty Leaf Teas*

*We can accommodate a wide variety of diets or tastes. Just let  
your waiter know of any special needs you may have.*

