

## 2022 Hudson Valley Restaurant week

### FIRST COURSE

#### **Sopa de Lagosta**

Bisque of lobster with crab meat & toast

#### **Caldo Verde**

Collard Greens, potato base & chourico

#### **Salada de Tomate & Pepino**

Cucumber, onions, tomatoes, manchengo cheese, with oil & vinegar

#### **Cesar Salad**

Romaine lettuce, parmesan cheese, anchovies, & croûtons

#### **Tortilla Espanola**

Potato, leeks, parsley, egg tortilla

#### **Tostada De Gambas**

Grilled shrimp over guacamole

#### **Gambas a Guillo**

Casserole of shrimp in a garlic or cognac sauce

#### **Picadinho**

Cubes of steak, chicken, pork, chourico in a spicy sauce

#### **Berengena**

Roasted rolled eggplant, tomato & spinach

#### **Filloa Gallega**

Crêpe of steamed vegetables & raisins

#### **Espargos Com Amêndoas**

Asparagus with Almonds

#### **Lulas Fritas**

Fried Calamari

### SECOND COURSE

#### **Paella Valenciana**

Traditional Valencia paella with meat & seafood

#### **Ravioli De Lagosta**

Lobster Ravioli

#### **Salmon con Filloa**

Grilled salmon with vegetable crêpe

#### **Bitoque**

Black angus steak with eggs & fries

#### **Pollo Navarra**

Roasted chicken with chuourici, piquillo peppers

#### **Lubina A La Plancha**

Grilled bronzino a la mediterranea

### THIRD COURSE

#### **Caramel Apple Tart Tatin**

#### **Chocolate Mousse**

#### **Flan**

**Lunch \$29.95**

**Diner \$44.95**

**Tuesday - Sunday**

