



MÁS - Tapas y Vino

Dinner

(\$45 per person)

First Course (choice of)

Patatas Bravas - Potato Confit | Spicy Garlic Condiment | Pimenton Aioli

Iberian Black Pig "Secreto" - Hidden in the Shoulder | Sourdough | Caramelized Onion | Thyme | Oregano Oil

Entree (choice of)

Fresh Pasta "A La Plancha" (vegetarian) - House Made Sheet Pasta | Brown Butter | Boursin Potato Puree | Golden Beet Ragout

Sous Vide Beef Striploin - Spanish Potato Salad | Barbecued Corn | Smokey Demi

Red Trout - Crispy Skin | Black Barley "Risotto" | Chilled Asparagus Salad | Burnt Orange Beurre Blanc

Dessert (choice of)

Meyer Lemon Goat Cheese Cake -

Milk Chocolate Flan -

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125 Second Street NW

(505) 923-9080

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Lunch

(\$25.00 per person)

First Course (choice of)

Pork Belly Bao Bun - Moroccan Hoisin | Radish Salad

Pan Manchego - Flatbread | Menbrillo | Thyme | Pimenton Oil

Entrée (choice of)

Latin American Chicken Power Bowl - Arroz Verde | Peas | Corn | Black Beans | Heirloom Tomato | Avocado | Spicy Crema | Lavash

New Mexico Philly Cheesesteak Sandwich - Ribeye | Red Chile Cheese Sauce | Grilled Onion | Fries

Dessert (choice of)

Mixed Berry Crème Brulee -

Meyer Lemon Goat Cheese Cake -

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