



MÁS Tapas y Vino

Dinner

(\$45 per person)

Starters

Ensalada De Espana - heirloom tomato | cucumber | red bell pepper | pickled onion | jamon serrano | idiazabal cheese | green olive | sherry vinaigrette

Steak Soup - prime beef | barley | heirloom carrot | savory broth | cheddar crostini | potato

Wild Mushroom Risotto - apricot gastrique | poisson au crème

Entree

Diver Sea Scallops - lavender corn pudding | chorizo | ninja turtle green oil

Mediterranean Beef Goulash Rigatoni - pimenton de la vera paprika | spring onion | braised short rib | tomato ragout

All Natural Red Bird Farms Simply Roasted Chicken - whipped potatoes | grilled corn | heirloom carrots | greens | natural chicken jus

Dessert

Lavender Panna Cotta - white chocolate & lavender mousse | clustered oats (gluten free)

Chocolate Bundt Cake - dark chocolate anglaise | mixed berry coulis

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125 2nd St NW

(505) 923-9080

<http://www.hotelandaluz.com/mas-tapas-y-vino/>



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Lunch

(\$15.00 per person)

- salad:

Chickpea & Quinoa Salad - watercress | radicchio | white beans | english cucumber | baby heirloom tomato | nut cheese | peppadew peppers | aged sherry vinaigrette

- entrée - choice of:

Wild Mushroom Ravioli - rosemary butter sauce | sun dried tomatoes

Latin American Power Bowl - saffron rice | cilantro | lime | black bean | charred corn | peas | pickled onion | avocado | cherry tomato | spicy crema | lavash cracker

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