



OLÉ



VALENTINE'S DAY

TAPAS FOR THE TABLE

OYSTER W/ SALMON ROE & CRISPY JAMON CRUMB - GFO, DF
SHAVED IBERICO PALETA FROM BLAZQUEZ - GF, DF
CRAB CROQUETA W/ SAFFRON AIOLI
MARINATED LAMB SKEWER - GF, DF

PRIMER PLATO CHOICE OF MAIN COURSE

EL BISTEC

CHARGRILLED EYE FILLET, MASHED POTATO,
BRAISED CAVOLO NERO, MALBEC JUS - GF, DFO

POLLO

PAN ROASTED CHICKEN BREAST STUFFED WITH MUSHROOMS & GARLIC,
CONFIT EGGPLANT, TOMATO & CHIODINI MUSHROOMS - GF, DF

ATÚN A LA PARRILLA

GRILLED TUNA, PICKLED CUCUMBER, AVOCADO & TROPICAL
FRUIT SALSA, GREEN GAZPACHO - GF, DF

COCA

CHICKPEAS BRAISED IN RAS EL HANOUT, WHITE BEAN HUMMUS,
FRESH TOMATO SALSA & CHARGRILLED FLAT BREAD - V, VE, GFO, DF

POSTRES (DESSERT TO SHARE)

DARK CHOCOLATE DELICE

SET CHOCOLATE CUSTARD ATOP A BISCUIT & NUT BASE
W/ FRESH MIXED BERRIES, MICRO HERBS & CHOCOLATE SAUCE - V, GF

CASA DE AMOR BEVERAGE PACKAGE | \$55PP (2 HOURS)

TINTO SANGRIA (ON ARRIVAL)

CAVA LONIA
PENEDES, ESP

TEMPRANILLO EL AVIADOR
V.T. CASTILLA Y LEÓN, ESP

ALBARIÑO ABELIO
RÍAS-BAXIAS, ESP

ROSÉ RAMÓN BILBAO
RIOJA, ESP

ESTRELLA DAMM

*NON-ALCOHOLIC DRINKS MENUS AVAILABLE UPON REQUEST