

EL PULPO & TAPAS BAR

Valentine's Day Menu

\$55 Per Person

Appetizer

Brussels Sprout Salad \$14

With parmesan cheese, black truffle over cheese risotto

Raw Seafood Plater \$16

Half shelf oyster, shrimp, clams, and jalapeno coulis

Octopus al Ajillo \$15

Served with bean and saffron potatoes

Wrapped Quail \$14

With bacon swerved with pears puree and Albarino wine reduction

Lamb Tips \$16

with teriyaki mint sauce over fried eggplant

Entrees

Pan seared black bass \$36

mashed potatoes, roasted asparagus, baby carrot and cream of lobster

Grilled Dry Aged Rib Eye \$45

Served with grilled mix vegetables of the day and Bourbon sauce

Chef+ Paella \$40

Wild rice, Pork Iverico, Morcilla, langoustine, Bell pepper, onion, cherry tomato and blended with saffron

Dessert

fresh fruit over chocolate mousse \$10

Beverage Not Included

Love Passion Tini

Gin, lime juice, elderflower liqueur, rosé champagne

Raspberry Chocolate Tini

Chambord tia maria liquor, runchata, garnish dark chocolate shavings