



**New South Culinary Week
\$35 Prix Fixe Dinner Menu**

PINXTOS TRADICIONALES
Choose one:

Caña Klasikoa

Goat cheese, roasted tomato, green pepper, shallot jam, pistachio

Tortilla de Chorizo

Classic Basque omelette, onion, potato, Chorizo Palacios, pimento allioli

Barbakoa Vasca

Kalimotxo braised beef, guindilla allioli, pickled peppers

Pan Con Tomate

Grilled bread, fresh tomato, raw garlic
Add Bayonne ham
Add Boquerones

PINXTOS ESPECIALES
Choose two:

Ensalada Verde

Local greens, endive, red onion, cava vinaigrette

Patatas Murros

Crispy crushed potatoes, mojo rojo

Farro y Calabaza

Local squash, farro piccolo, beets, broccolini

Carrots & Eggplant

Roasted baby carrots and eggplant, hazelnut romesco, rosemary honey, peanuts

Pez Espada

Seared swordfish, hazelnut romesco, swiss chard, hakurei turnip, salsa verde

Bonito del Norte a la Rusa

Quick cured North Atlanta Bonito, potato, carrot, snow pea, quail egg, caper vinaigrette

Pulpo

Wood grilled Spanish octopus, chickpea, morcilla sausage, smoked eggplant piri piri

Brocheta de Tocino

Spiced pork belly, garlic, peanuts, marinated beach plums

Bikini

White American grilled cheese, Jamón Ibérico, black truffle, white bread

Chistorra in a Blanket

Chistorra sausage, croissant, cider glaze, maple-mustard allioli

Ibérico Albondigas

Berkshire and Ibérico meatballs, tomato, pimenton, Manchego espuma

Lomito de Cerdo

Wood grilled Berkshire pork tenderloin, grilled corn, aioli, queso fresco

POSTRES
Choose one:

Bread Pudding

Walnut, bourbon caramel, apricot, cardamom ice cream

Kuri Squash Custard

Malted dark chocolate soil