RESTAURANT WEEK

DANBURY, CT

MONDAY, FEBRUARY 22
THROUGH
SUNDAY, FEBRUARY 28

IBIZA TAPAS

Prix-fixe Dinner Menu $29.95 pp

Choice of 3

(GF) PIMIENTOS DEL PIQUILLO
Wood roasted Piquillo peppers stuffed with NY state braised baby lamb shank, crispy chick peas

(GF) MERLUZA A LA VASCA
Atlantic hake fish, Txacoli wine, garlic, parsley, shallots, green peas, purple potatoes

(GF) FILETE DE BUEY
Grass fed skirt steak, root vegetables comfit, Chimichurri sauce

(GF) GAMBAS AL AJILLO
Shrimp sauteéd in garlic sauce

(GF) ARROZ CON POLLO, CHORIZO Y GAMBAS
Bomba rice, organic chicken, chorizo, shrimp, saffron

TURRON DE FOIE GRASS Y MOJAMA
Foie grass and hazelnut nougat, salt cured tuna, caramelized mango, toast

FLAMENQUINES
Organic chicken, Serrano ham & Mahones cheese rolls, butternut squash, broccoli rabe and potato puree

Choice of Dessert

(GF) FLAN DE CARAMELO
Traditional flan, caramel sauce

PAN CHOCOLATE
Chocolate ganache, passion fruit sauce, sea salt, crispy olive oil toast