



Valley Rock Inn

Passport Dinner Series

Spanish Wine Dinner

First Course · Mixed Tapas (Family Style)

PINTXO GILDA (GF)

Spanish Olive, Anchovy, Guindilla Pepper

TORTILLA ESPANOL (GF, V)

Sweet Onions, Yukon Gold Potato, Farm Fresh Eggs

CHORIZO A LA SIDRA (GF)

Artisanal Chorizo, Apple Cider, Parsley

PATATAS BRAVAS (GF, V)

Crispy Torn Potatoes, Spicy Paprika Reduction, Garlic Aioli

CHICKEN CROQUETTES

Manchego Bechamel

PAN CON TOMATE (V)

Toasted Crystal Bread, Grated Tomato, Spanish Extra Virgin Olive Oil, Sea Salt

SLICED IBERICO HAM (GF)

Aged Manchego, Melon, Marcona Almonds

ROASTED PADRON PEPPERS (V)

Sea Salt, Lemon

PRESSED BIKINI SANDWICH

Serrano Ham, Mozzarella, Truffle

Second Course · Fish (Family Style)

BASQUE STYLE WHOLE GRILLED**BRANZINO (GF)**

Garlic & Sherry Vinegar Emulsion

GAMBAS AL AJILLO (GF)

Scarlet Prawns, Garlic Chips, Spanish Extra Virgin Olive Oil

PULPO A LA GALLEGA (GF)

Spanish Octopus, Yukon Gold Potatoes, Smoked Paprika

TUNA CRUDO (GF)

Padron Pepper Aioli, Crispy Potato, Lemon, Extra Virgin Olive Oil

PIQUILLO PEPPERS (GF)

Peeky Toe Crab, Lemon, Sweet Peppers

GRILLED SEASONAL**VEGETABLES (GF, V)**

Sherry Vinaigrette, Torn Herbs

Third Course · Paella (Plated)

LIVE FIRE PAELLA (GF)

Free Range Chicken, Iberico Pork Ribs, Paprika Chorizo, Bomba Rice, Saffron Tomato Broth

BUTTER LETTUCE SALAD (GF)

Shaved Sweet Onion, Spanish Extra Virgin Olive Oil, Aged Sherry Vinegar

Fourth Course · Desserts (Family Style)

WARM SPANISH CHURROS

Dark Chocolate

RED WINE POACHED PEARS (GF)

Arroz Con Leche

CREMA CATALANA (GF)

Orange & Cinnamon, Burnt Sugar