

SOUTH COAST PLAZA 50TH ANNIVERSARY MENU

— \$50pp (excluding tax and gratuity) —

AVAILABLE THE ENTIRE MONTH OF OCTOBER

TAPAS

(choose two)

ENSALADA DE COL RIZADA

Kale salad, toasted quinoa, green asparagus, lemon poppy seed vinaigrette, cabrales blue cheese

ENSALADA DE BERRO

Watercress salad, butternut squash, vermouth vinaigrette, manchego, marcona almonds

TOMATE Y MOJAMA

Campari tomatoes, lemon-yogurt, mojama, trout roe, arugula

CROQUETAS DE POLLO

Creamy chicken fritters

LA BOLA

Crispy potato balls, ground beef, aioli, spicy tomato sauce

ALBONDIGAS

Roasted lamb meatballs, lemon-yogurt, cucumbers

PULPO A LA GALLEGA

Warm Spanish octopus, fingerling potatoes, pimento and Spanish olive oil

CANELON DE POLLO AHUMADO

Smoked chicken cannelloni, foie gras sauce, sherry reduction

GAMBAS AL AJILLO

Prawns, olive oil, garlic, chili flakes

PAELLAS

(serves two)

PAELLA DE MARISCOS

Seafood paella, clams, mussels, shrimp, octopus, saffron bomba rice

PAELLA DE CARNE

Meat paella, pork belly, chorizo, blood sausage, duck confit, beef cheek, bomba rice

PAELLA DE VEGETALES

Vegetable paella, roasted vegetables, bomba rice, saffron aioli

PAELLA DE CONEJO

Roasted rabbit, bell peppers, peas, Spanish olives, black garlic aioli

POSTRES

(choice of one)

MAMA SANTANA FLAN

CREMA CATALANA

CHURROS CON CHOCOLATE

BIZCOCHO TRES LECHES

HOUSE-MADE ICE CREAMS

HOUSE-MADE SORBETS

