



Sevilla

## *The Art of Flamenco Dinner Show* *Banquet Menu*

### Tapas Course

#### ***House Salad Sevillana***

Mixed greens with Orange Balsamic Vinaigrette, Kalamata olives,  
Manchego cheese and Mandarin orange wedges

### 2<sup>nd</sup> Course

#### ***Paella Valenciana***

Classic dish with mussels, clams, calamari , shrimp, scallops,  
Chorizo sausage and roasted chicken cooked in aromatic saffron rice

#### ***Grilled Salmon & Catalan Chicken Duet\****

Grilled salmon with fresh tomato, basil, Kalamata olive salsa  
& Braised chicken breast, Jerez vinegar reduction with figs & raisins

### 3<sup>rd</sup> Course

#### ***Crema Catalana***

Chocolate espresso crème brulee

*\* Served with Alioli, Andalusian tomato sauce and fresh Ciabatta & Kalamatta Olive loaf*

*\*You may add a Tapas Appetizer Platter Course for additional \$5.00 per person*

**\$55 per person**

**6:30 seating / 7:00 Show**

*Plus 7.75% tax and 18% service*