

Aioli Bodega Espanola

1800 L St 95811-4115 · +19164479440 · Updated: Jan 14, 2026

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MENU DEL DIA ³

FISH

PASTA

STEW

ENSALADAS ³

ENSALADA CON POLLO

\$10.50

grilled chicken breast, bell peppers, mixed greens, waffle fries & aioli

ENSALADA DE LA MODA*

\$9.95

spinach salad, green beans, carrots, beets, olives, potatoes, eggs and raw tuna, light vinaigrette

ENSALADA DE BACALA

\$13.50

pan-seared salted cod fish, potato, peppers, onion, olives, mixed greens

BOCADILLOS ⁴

BOCADILLO DE BISTECA* ^

\$11.50

prime top sirloin, caramelized onions & mushrooms, coca bread, side salad, waffle fries & aioli

BOCADILLO DE PUERCO^

\$9.50

pan-seared pork tenderloin, pineapple, coca bread, side salad, waffle fries & aioli

BOCADILLO DE CORDERO^

\$11.50

roasted lamb shank, eggplant puree, garlic, tomato confit, coca bread, side salad, waffle fries & aioli

BOCADILLO VEGETARIANA^

\$9.50

sauteed vegetables, potato, mushrooms, garlic, coca bread, side salad waffle fries & aioli

ESPECIALIDADES ³

BISTECA DE RES

\$14.95

grilled new york strip steak, mojo cilantro sauce, roasted vegetables

POLLO CON MOLE

\$12.95

pan-seared chicken, orange mole sauce, green herb risotto

HAMBURGUESA CATALANA ^

\$12.50

grilled masa chorizo & ground beef patty, lettuce, tomato, padron peppers, brie cheese, brioche burger bun, side salad, waffle fries & aioli

SOPAS Y ENSALADES 4

SOPA DEL DIA

today's special

ARUGULA Y BETABEL

\$9.95

arugula, orange, beets, red onions, olives, feta, olive oil & sea salt

ENSALADA MEDITERRANEA**

\$8.95

spinach, basil, tomato, red onion, cucumber, olives, feta cheese, olive oil, citrus

ENSALADA DE LOS LECHUGAS MIXTAS**

\$12.95

butter lettuces, radicchio, white endive, olive oil, sea salt & citrus

TAPAS A EMPEZAR 9

PAN Y AIOLI DE JUDIAS BLANCAS DE

\$2.25

house baked bread & white bean aioli

TORTILLA TRES COLORES* ^^

\$6.95

torte, spanish egg, onion, potato, bell pepper, aioli

TARTAR* ^ ^^

fish of the day, olive oil, red onions, capers, touch of harissa, served with crostini & arugula; additional crostini \$2.50

GRAVLAX* ^^

\$13.95

house cured salmon, sliced thin, red onion, hard boiled egg, capers

CHARCUTERIE Y QUESO MANCHEGO

\$13.95

sliced thin, pamplona & soria chorizos, jamon serrano, cave aged manchego, house cured olives

PA AMB TOMAQUET** ^

\$6.95

spanish bruschetta with olive oil & tomato with cured ham optional

CON JAMON

\$12.95

spanish bruschetta with olive oil & tomato with cured ham optional

CALAMARES RELLENOS "TOREADOR"

\$11.95

pancetta, calamari, shrimp, mushroom stuffed calamari, tangy tomato sauce

PLATO DE QUESO

AVAILABLE OPTIONS

assortment of cheeses, crostini & accoutrements

\$15.95

additional crostini:

\$2.50

LAS PAELLAS 4

PAELLA VALENCIANA	\$36.95
saffron rice, shrimp, mussels, calamari, chicken, pork spareribs, served to share, please allow 45 minutes	
PAELLA MARISCOS	\$54.95
saffron rice, head on shrimp, mussels, calamari, bay scallops, served to share, please allow 45 minutes	
PAELLA DE HONGOS	\$26.95
saffron rice, shiitake & button mushrooms, grated grana padano, served to share, allow 45 minutes	
PAELLA VEGETARIANA**	\$25.95
saffron rice, seasonal vegetables, served to share, please allow 45 minutes	

TAPAS CALIENTES 11

MEJILLONES AÏOLI* ^^	\$17.95
mediteranean mussels, garlic, sherry, cream	
MEJILLONES TOMATE* ^^	\$17.95
mediteranean mussels, spicy white wine, tomato, basil sauce	
PULPO GALLEGO	\$14.95
grilled octopus, adobo marinade, roasted potatoes with paprika	
GAMBAS AJILLO* ^^	\$14.95
shrimp, garlic, white wine sauce	
GAMBAS PARRILLA* ^^	\$14.95
grilled marinated shrimp, citrus, cumin, grilled avocado, salsa fresca	
SALMON ALCAPARADO* ^^	\$11.95
salmon, white wine, garlic, capers, citrus, mustard	
PORTOBELLO DE LA MODA**	\$12.95
grilled north coast portobello, red wine vinegar, feta cheese, olive oil	
PATATAS BRAVAS* ^^	\$7.95
roasted potatoes, spicy tomato sauce, aioli	
PINCHOS MORUNOS* ^^	\$11.50
two skewers, grilled leg of lamb, red wine, peppers, spiced	
PECHUGA DE PATO* ^^	\$17.95
pan seared & braised duck breast, sherry, fennel, swiss chard	
CHORIZO AL AJOARRIERO	\$12.95
grilled chorizo, white beans, swiss chard	

LOS FIDELLOS 4

CANALONES "FIORENTINA" ^	\$13.95
housemade caneloni, wilted spinach & white mushroom duxelle, sauce bechamel	

RAVIOLES CASEROS CON HONGOS ^	\$10.95
housemade ravioli with herbs & fontina cheese, shiitake mushroom, brown butter & sage	
BUCATINI AL'AMARTRICIANA ^	\$16.95
bucatini pasta, panchetta, peppers, tomato ragu, grana padano, & bread crumbs	
LASAGNA CON RAGU DE PATO ^	\$21.95
housemade lasagna, ground duck ragu, ricotta & grana padano	

LOS RACIONES 5

PESCADO DEL DIA* ^^	
today's special	
PASTA AMARTRICIANA ^	\$16.95
bucatini pasta, panchetta, peppers, tomato ragu, grana padano, bread crumbs	
CHULETAS DE CORDERO DE LA CASA* ^^	\$32.95
pan seared rack of lamb, saffron rice, sauteed vegetables	
PARILLADA MIXTA	AVAILABLE OPTIONS
grilled chorizo, chicken, two lamb chops, pisto manchego	\$32.95
	ADD 2 CHOPS FOR: \$16.95
BISTECA COSTENA* ^^	\$35.95

POSTRES 4

FLAN	\$7.00
creme caramel	
CREMA CATALANA CON NARANJA	\$7.00
orange flavored cooked cream topped with carmalized sugar	
PASTEL ALMEDRAS	\$7.00
almond cake with honey and orange flower water	
CHOCOLATE CON ACENTO FRANCES	\$7.00
chocolate mousse and berries	

TINTOS 6

MERAYO, Mencia, Bierzo, '17	AVAILABLE OPTIONS
	GLASS: \$11.00
	BOTTLE: \$44.00
VINA SANTURNIA, Tempranillo, Rioja '17	AVAILABLE OPTIONS
	GLASS: \$12.00
	BOTTLE: \$48.00

ACUSTIC CELLARS, Red Blend, Monsant, '16**AVAILABLE OPTIONS**

GLASS: \$12.00

BOTTLE: \$48.00

LAFKEN, Pinot Noir, Alto Cachapoal, Chile '17**AVAILABLE OPTIONS**

GLASS: \$12.00

BOTTLE: \$48.00

SIETE FINCAS, Malbec, Mendoza, ARG '18**AVAILABLE OPTIONS**

GLASS: \$12.00

BOTTLE: \$48.00

ANDIS, Barbera, Amador, CA '17**AVAILABLE OPTIONS**

GLASS: \$13.00

BOTTLE: \$52.00

BLANCOS 4**ROCCAVENTOSA, Pinot Grigio, Terre Di Chieti, IT, '18 (1500ml)****AVAILABLE OPTIONS**

GLASS: \$10.00

BOTTLE: \$68.00

JEAN-MARIE REVERDY, Sauvignon Blanc, Loire Valley, FR '19**AVAILABLE OPTIONS**

GLASS: \$11.00

BOTTLE: \$44.00

BARBUNTIN, Albarino, Rías Baixas, ES '19**AVAILABLE OPTIONS**

GLASS: \$12.00

BOTTLE: \$48.00

TREFETHEN, Chardonnay, Oak Knoll Napa, CA '18**AVAILABLE OPTIONS**

GLASS: \$15.00

BOTTLE: \$60.00

ROSADOS Y CAVAS 2**VINA REAL, Rosé of Tempranillo, Rioja, Spain '19****AVAILABLE OPTIONS**

GLASS: \$10.00

BOTTLE: \$40.00

MERCAT, Cava Brut, Penedès, ES, NV**AVAILABLE OPTIONS**

GLASS: \$10.00

BOTTLE: \$40.00

CERVEZAS 6**MORITZ, Lager, Barcelona, Spain****\$6.00****ESTRELLA GALICIA, Lager, Galicia, Spain****\$6.00****BAVIK, Pilsner, Belgium****\$6.00**

DOGGY STYLE, Pale Ale, Frederick, MD	\$6.00
SNAKE DOG, Indian Pale Ale, Frederick, MD	\$7.00
EDINGER N/A	\$6.00

SANGRIA ¹

SANGRIA

AVAILABLE OPTIONS

We prepare our famous sangria with all natural ingredients, using our special blend of spices with no added sugar

GLASS: \$8.50

PITCHER: \$32.50

CÓCTELES ¹³

BONATO SPRITZ

\$11.00

Bonato Apertivo, house cava, soda water, over

DAIQUERI

\$11.00

Rum, lime, house syrup, up, lime wheel

HONEY BADGER

\$11.00

Vodka, St Germain, honey syrup, lemon juice, lavender bitters, up, lemon zest

ROSY CHEEKS

\$10.00

Vodka, lemon, abricot roussillon, honey, Peychaud's bitters float, over, lemon zest

SMOKE IT UP

\$13.00

Mezcal, tequila, lime, honey, crème de violette, pinot noir float, over

VIEUX CARRÉ

\$11.00

Rye, Carpano Antica, brandy, Benedictine, Peychaud's & Angostura, up

BARCELONA SOUR

\$10.00

Bourbon, house syrup, lemon, egg white, sangria float, over

SPANISH 75

\$11.00

Gin, lemon, house syrup, house cava, up, lemon twist

CORPSE REVIVER #2

\$11.00

Gin, Cointreau, lemon, Lillet, absinthe wash, up, lemon zest

PEAR FLOWER

\$12.00

Grey Goose La Poire, grapefruit juice, lemon juice, house syrup, St Germain, up, lemon twist

PUERTAS AL INFIERNO

\$13.00

Tequila, lemon, pineapple, lemon-jalapeño shrub, over, Aleppo pepper salted rim

PALOMA

\$11.00

Tequila, grapefruit, lime, agave syrup, club soda, grapefruit zest

PAPER PLANE

\$11.00

Bourbon, Amaro Nonino Quintessentia, Aperol, lemon, up, lemon zest

ROSADOS 5

Moniz Family, Pinot Rose, Santa Rita Hills, CA USA '16

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

Chateau de Brigue, Rose, Cotes Provence, France '16

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

Alejandro Jofré, Rose, Garnacha & Petit Verdot Blend, Chile'15

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$44.00

Miraval, Rose, Cotes Provence, France '15

\$48.00

Bidaia, Bizkaiko Txakolina, Spain '16

\$52.00

CAVAS Y CHAMPAÑAS 11

Mercat, Brut Cava, Catalunya, Spain, NV

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$44.00

Deutz Brut, Ay NV 375ml

\$47.00

Monte Tondo, Soave Brut, Veneto, Italy '14

\$54.00

Alma Negra, Brut Nature, Mendoza, Argentina

\$56.00

Jané Ventura, Brut Cava, Catalunya, Spain, NV

\$62.00

Raventos I Blancos 'l'hereu, ' Brut, Cava, Catalunya, Spain '12

\$62.00

Raventos I Blancos 'de Nit, ' Brut Rose, Cava, Catalunya, Spain '13

\$72.00

Gosset Brut Excellence, Ay, France, NV

\$76.00

Delamotte, Blanc de Blanc, France, NV

\$102.00

Domaine Ruinart, Brut Rose, Reims, France, NV

\$108.00

Bruno Paillard, Brut Rose, Reims, France, NV

\$114.00

ESCOSÉS 10

Glenmorangie

\$12.00

Macallan 12

\$14.00

Lagavulin 16

\$16.00

Laphroig 10

\$16.00

J.W. Blue	\$44.00
Balvinie 12	\$14.00
Balvinie 17	\$38.00
Glenlivet 12	\$12.00
Glenkiniche 12	\$14.00
J.W. Black	\$10.00

VODKA 8

Grey Goose	\$11.00
Ketel One	\$10.00
Stolichnaya	\$10.00
Hangar 1	\$10.00
Belvedere	\$11.00
Reyka	\$11.00
Titos	\$9.00
Boyd & Blair	\$12.00

GINEBRA 10

Beefeater	\$10.00
Tanqueray	\$10.00
Bombay Sapphire	\$11.00
Hendricks	\$11.00
Right	\$10.00
The Botanist 22	\$12.00
Citadelle	\$10.00
Burke	\$9.00
Master's	\$11.00
Nolet's	\$10.00

TEQUILA 6

Frida Kahlo Silver	\$9.00
Don Julio Añejo	\$14.00
Corralejo Reposado	\$11.00
Patron Silver	\$10.00
Fortaleza Añejo	\$12.00
Casamigos Reposado	\$13.00

WHISKY Y BORBÓN 18

Jameson	\$7.00
Jack Daniels	\$8.00
Michters Rye	\$10.00
Mastersons Rye 10	\$10.00
Templeton Rye	\$10.00
Teeling	\$9.00
Four Roses	\$10.00
Four Roses S.B.	\$12.00
Bulleit Bourbon	\$10.00
Red Breast 12	\$12.00
Makers Mark	\$10.00
Chivas Regal 12	\$10.00
Whistle Pig 10	\$16.00
Crown Royal	\$10.00
Angels Envy	\$13.00
Knob Creek	\$10.00
Woodford Reserve	\$12.00
Bulleit Rye	\$10.00

TINTOS DE CALIFORNIA 19

Kent Rasmussen 'Ramsay', Pinot Noir, North Coast '14	\$54.00
Cedarville, Grenache, El Dorado '13	\$62.00

Le Cigare Volant, Rhone Blend, Central Coast '12	\$62.00
CG Diarie 'Sivan, ' Grenache Blend, Shenandoah Valley '10	\$62.00
CG Diarie 'Amalur', Zinfandel Blend, Shenandoah Valley '08	\$64.00
Holus Bolus, Syrah, Snta Rita Hills, '12	\$64.00
Saintsbury, Pinot Noir, Carneros '13	\$67.00
The Ojai Vineyard, Syrah, Santa Barabara County '14	\$67.00
Sean Thakery 'Andromeda', Pinot Noir, Devil's Gulch, Marin '12	\$72.00
Freemark Abbey, Cabernet Sauvignon, Napa '12	\$72.00
Freemark Abbey, Merlot, Napa '13	\$75.00
Silkwood 'My Way', Petit Sirah, Lodi '08	\$77.00
Feist, Barbera, Shenandoah Valley, Amador '13	\$77.00
Trilogy, Red Wine, Napa '13	\$82.00
Tablas Creek, Mourvedre, Paso Robles Adelaida District '13	\$84.00
Grgich Hills, Merlot, Napa '09	\$92.00
Eponymous, Cabernet Franc, Macallister Vineyard, Sonoma '10	\$92.00
Chanin, Pinot Noir, La Rinconada Vineyard, Santa Rita Hills '13	\$102.00
Bello Family Vineyards, Cabernet Sauvignon, Napa '08	\$108.00

TINTOS NACIONALES 8

Roots Cellars 'Klee', Pinot Noir, Willamette, OR '15	\$54.00
Kennedy Shah, Cabernet Blend, Rattlesnake Hills, WA '10	\$54.00
Patricia Green Cellars, Pinot Noir, Chehalem MT., OR '14	\$67.00
Rose Rock, Pinot Noir, Drouhin, Oregon '14	\$74.00
JK Carriere 'Vespidae', Pinot Noir, Willamette, OR '12	\$92.00
Penner~Ash, Pinot Noir, WA '13	\$92.00
Christom 'Eileen', Pinot Noir, Eola Amity Hills, Willamette, OR '12	\$112.00
Va Piano 'Dubrul', Cabernet Sauvignon, Walla Walla, WA '09	\$126.00

TINTOS DE SUDAMERICA 6

AR Guentota, Malbec, Mendoza, Argentina '11	\$54.00
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Colome 'Authentico', Malbec, Salta, Argentina '15	\$58.00
Emiliana 'Coyam', Red Blend, Colchagua, Chile '10	\$62.00
EL Enemigo, Cabernet Franc, Mendoza, Argentina '11	\$64.00
Montes 'Folly' Apalta Vineyard, Syrah, Colchagua, Chile '10	\$112.00
Archeval Ferrer 'Finca Altamira', Malbec, Mendoza, Argentina '08	\$144.00

SELECCIONES DE REDA 3

D'Arenberg 'the Laughing Magpie', Shiraz-Viognier, Australia '10	\$10.00
Simonrath 'Cuvee D', Cab. Franc & Limburger, Wurttemberg, Germany'11	\$56.00
Massaya 'Baalbeck', Grenache Blend, Beqaa Valley, Lebanon '12	\$67.00

RIOJA 25

Bodegas Muriel Reserva '11	\$52.00
Vina Santurnia Reserva '08	\$54.00
Bodegas Lan Reserva '10	\$56.00
Marques de Murrieta Reserva '12	\$58.00
Deobriga Seleccion Familiar '10	\$58.00
Bodegas Lan 'Lanciano' Reserva '10	\$67.00
Muriel Gran Reserva '05	\$72.00
Gomez Cruzado Reserva '09	\$72.00
Vina Santurnia Gran Reserva'04	\$77.00
Vina Arana Reserva '08	\$77.00
Fincas de Ganuza '08	\$82.00
Vina Ardanza Reserva '05	\$84.00
Remelluri Reserva '10	\$84.00
Hacienda El Ternero Reserva '10	\$84.00
Marques de Riscal Gran Reserva '05	\$92.00
Bodegas Roda Reserva '11	\$92.00
Rioja Vina Tondonia '04	\$96.00
Cune Imperial Reserva '10	\$102.00

Bodegas Roda 'I' Reserva '05	\$107.00
Contino Reserva '09	\$112.00
Cune Imperial Gran Reserva '09	\$124.00
Torre Muga Reserva '09	\$124.00
Castillo Ygay Gran Reserva Especial '05	\$132.00
Vina Albina Gran Reserva '98	\$142.00
Remirez de Ganuza Reserva '07	\$142.00

RIBERA DEL DUERO 7

Figuro 12 '12	\$54.00
Pago de Capellanes Crianza '12	\$77.00
Tinto Pesquera Crianza '13	\$77.00
Pago de Capellanes Reserva '13	\$102.00
Tinto Pesquera Reserva '12	\$102.00
Lleiroso Reserva '09	\$102.00
Pago de Capellanes Parcela El Nogal '11	\$144.00

CATALUNYA 4

Bartolome Vernet 'Clos Bartolome', Priorat '05	\$65.00
Finca El Piug, Priorat '08	\$74.00
Alvaro Palacios 'Les Terraces', Priorat '13	\$92.00
Torres Mas La Plana, Cab. Sauvignon, Penedes '10	\$102.00

OTROS TINTOS ESPAÑOLES 8

Bodegas Maximo Abete, Red Blend, Navarra '14	\$54.00
Cien Montañas, Carrasquín, Asturias '13	\$64.00
Bodegas Monje 'Hollera', Listán Negro, Tacoronte-Acentejo '12	\$67.00
Marques de Grinon 'Caliza', Syrah, Toledo '11	\$56.00
Marques de Grinon 'Svmma Varietalis', Rare Red Blend, Toledo '08	\$74.00
Marques de Grinon, Petit Verdot, Toledo '07	\$96.00

Algueira, Merenzao, Ribeira Sacra '14 \$84.00

Algueira, Brancellao, Ribeira Sacra '14 \$86.00

BOURGOGNE 4

Joseph Drouin, Chorey-Les-Beaune '14 \$58.00

Vincent Girardin, Santenay Graviers '13 \$84.00

Follin-Arbelet, Aloxe-Corton 1er Cru, Clos Du Chapitre '13 \$106.00

Pascal Marchand, Gevery-Chembertin 'Les Roncieves' '13 \$118.00

RHONE / PROVENCE / LOIRE 5

Domaine de la Chanteleuserie, Bourgueil '14 \$52.00

Philip Gilbert, Pinot Noir Menetou-Salon '12 \$62.00

Chateau Pradeaux, Bandol '11 \$82.00

LA Ferme Du Mont 'Juganda', Rhone, Gigondas '12 \$82.00

Chateau Beaucastel, Chateauneuf-du-Pape '10 \$182.00

BORDEAUX 5

Chateau Haut-Segottes, Saint-Emilion '12 \$87.00

Chateau La Peyre, Saint-Estephe '12 \$98.00

Chateau Fondabet, Paillac '12 \$106.00

Chateau Vignot, St. Emillion Grand Cru '05 \$110.00

Chateau Desmirail, Margaux '12 \$122.00

PIEMONTE 5

Valmaggiore Sandrome, Nebbiolo, Barolo'13 \$62.00

Rovellotti 'Chiso Dei Pomi', Nebbiolo, Ghemme '08 \$82.00

Fontanafredda, Nebbiolo, Barolo '11 \$87.00

Brovia, Nebbiolo, Barolo '11 \$102.00

Palladino 'Broglio', Nebbiolo, Serralunga di Alba, Barolo '05 \$118.00

TOSCANA 4

Tor Calvano, Vino Nobile di Montapulciano '12	\$52.00
Villa Anna, Chianti Colli Senesi '14	\$54.00
Poggio AL Lupo, Cab. Blend, Maremma '09	\$96.00
IL Pino Di Biserno, Super Tuscan Blend, Toscana '08	\$102.00

OTROS TINTOS ITALIANOS 5

Villa Bonomi, Riserva, Conero '12	\$47.00
LA Quercia Riserva, Montepuciano di Abruzzo '12	\$52.00
Joseph Hoffstatter, Lagrein, Alto Adige '12	\$52.00
Nals Margreid, Pinot Nero, Alto Adige '14	\$54.00
Arnoldo Caprai 'Collepiano', Sagrantino de Montefalco '09	\$79.00

VINOS DE PORTUGAL 3

Quinta de Saes 'Estagio Prolongado', Dão '12	\$52.00
Quinta Do Carmo, Vinho Regional de Alentejano '07	\$58.00
Art Terra 'Amphora', Listan Negro, Alentejo '15	\$72.00

NUESTROS VINOS BLANCOS 19

Mount Beautiful, Riesling, North Canterbury, NZ '14	\$46.00
Twisted Rivers, Chenin Blanc, Clarksburg, CA '16	\$46.00
Bisson 'U Pastine', Bianchetta Genovese, Italy '13	\$52.00
Vidal + Vidal, Verdejo, Rueda, Spain '15	\$52.00
Jose Pariente, Verdejo, Rueda, Spain '15	\$52.00
Tangent, Albarino, Edna Valley , California'14	\$52.00
Morgadio, Albarino, Rias Baixas, Spain '15	\$54.00
Trefethen, Chardonnay, Napa, California '15	\$54.00
Bodegas Yunquera, Blanc de Albillo, Ribera del Duero, Spain '14	\$54.00
Freemark Abbey, Chardonnay, Napa, California '14	\$58.00
Neyers, Chardonnay, Napa, California '14	\$58.00
Krauthaker, Grasevina, Kutjevo Croatia '14	\$58.00

Pirita, Arribes, Spain'15	\$64.00
Slow Is Beautiful, Albarino, Rias Baixas, Spain '14	\$64.00
Holus Bolus 'Blanc', Roussane, Santa Maria Valley, CA '13	\$64.00
Tablas Creek 'Esprit', Rhone Blend, Paso Robles, CA '12	\$77.00
Chanin, Chardonnay, Santa Maria Valley, CA '14	\$82.00
LA Roche 'Vaudevay', Chardonnay, Chablis 1er Cru, France '09	\$92.00
Daniel Etienne Defaix, Chardonnay, Chablis 1er Cru, France '03	\$94.00

MAIN 7

FLAN	\$7.00
creme caramel	
CREMA CATALANA CON NARANJA	\$7.00
orange flavored cooked cream topped with carmalized sugar	
PASTEL DE ALMEDRAS	\$7.00
almond cake with honey and orange flower water	
EL BORRACHO	\$7.00
sponge cake layered with fresh fruit & pastry cream, imbibed with Malaga Wine	
SOPA DE CHOCOLATE	\$7.00
chocolate truffles in a white chocolate soup	
CHOCOLATE CON ACENTO FRANCES	\$7.00
chocolate mousse and berries	
PERA "AIOLI"	\$7.00
a braised pear in a red wine reduction with cinnamon & clove topped with toasted almonds	