

# SEAFOOD PAELLA

A classic Spanish rice dish featuring saffron-infused grains, generously layered with a medley of fresh seafood—prawns, mussels, squid, clams, and scallops. Slow-simmered in a rich, aromatic broth with garlic, tomatoes, and spices, and finished with a touch of citrus to enhance its natural seafood umami and fragrance.

## ACCOMPANIMENTS



### ENSALADA MIXTA (SPANISH MIXED SALAD)

Crisp lettuce, ripe tomatoes, tuna, olives, and boiled eggs



### CRISPY FRIED SQUID WITH GARLIC AIOLI



### ROASTED BROCCOLI WITH TOASTED ALMOND FLAKES



### GRILLED GARLIC MUSHROOMS

**\$30**  
PER PAX

**\$15 PER GLASS**

### MULLED WINE SANGRIA

*Red wine, orange, apples, citrus,  
mixed berries, cinnamon, honey  
with soda water*

