



TAPAS MENU
FROM THE KITCHEN OF CHEF ANDREW BARNES

SEARED GROUPER WITH MANGO SALSA

TRADITIONAL GARLIC SHRIMP

**POACHED EGGS IN A SAUVIGNON-SAFFRON REDUCTION WITH
LUMP CRAB MEAT**

WHITE MUSHROOMS WITH GARLIC AND PARSLEY

CLAMS WITH CHORIZO, WHITE WINE AND SAFFRON

YE OLE ENGLISH SLIDER WITH OR WITHOUT CHEESE

**TRADITIONAL SEARED GROUPER WITH ALMONDS AND BAL-
SAMIC MARINATED STRAWBERRIES**

**GAMBAS—SPICY SHRIMP WITH TOMATOES, BACON, GARLIC
AND SHERRY**

**MARINATED MEDITERRANEAN OLIVES AND
ARTICHOKES WITH MANCHEGO CHEESE**

PROVINCIAL ROASTED POTATOES

CURRIED CAULIFLOWER