



RESTAURANT WEEK

NOVEMBER 5-NOVEMBER 10, 2017

LUNCH | FEATURING SELECTIONS
FROM OUR DISCOVER RIOJA, SPAIN MENU

PINTXOS

Albondigas

Ground beef and Ibérico bacon meatball
with oregano, green onion and tomato

Dátiles con Tocino

Ibérico bacon-wrapped dates stuffed
with Manchego cheese

PRINCIPALES

Bacalao Al Pil Pil con Espárragos Blancos

Seared cod fish with white asparagus
and pil pil sauce

Tempranillo rabo de toro cocido
con patata “tortilla” y jus natural
Tempranillo braised beef with potato “tortilla”
and natural braising jus

\$17 per person



johndavenport's

eat • drink • view



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PASTELES

Gateau Basque

Basque cake with vanilla, lemon and dried cherry

\$34 per person



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