



\$35 Menu



First choice of

BRUSCHETTA

Freshly diced tomatoes, garlic & olive oil on a crostini

ANDALUSIAN GAZPACHO

Chilled traditional tomato gazpacho with a delicate tomato foam, basil oil & pine nuts

CHERRY GAZPACHO

Chilled cherry gazpacho with feta cheese snow, anchovy, pistachios & basil oil

Second choice of

MUSHROOM ROLL

Pounded pork tenderloin roll stuffed with a mushroom ragout, topped with Parmesan cheese & pesto

MELON & SERRANO HAM GF

Serrano ham with cantaloupe melon on baby arugula & port reduction

CALAMARI

Lightly dusted, flash fried calamari with roasted almonds & a parsley citrus aioli

Main choice of

GRASS-FED HANGER STEAK GF

Grilled marinated hanger steak with French fries, vegetables of the day & chipotle Hollandaise

GRILLED MAHI MAHI GF

Grilled local Mahi Mahi topped with orange-ginger-chili sauce, lemongrass rice, shiitake mushrooms, bok choy & mango salsa

BRAISED LAMB SHANK

Braised lamb shank with mashed potatoes, asparagus & a mint infused demi sauce

Dessert choice of

FLAN

Thick Andalusian custard topped with house made caramel

LAMORAGA DELIGHT

Coconut milk laced bread pudding with vanilla ice cream



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First choice of

LOBSTER BISQUE

Creamy lobster bisque topped with sherry infused cream

BASIL WRAPPED SHRIMP

Brick dough, basil wrapped shrimp with an orange-ginger-chili sauce

CRYSTAL BREAD

Crispy bread topped with a tomato, Serrano ham & grated egg

Second choice of

HAMACHI CARPACCIO

Thinly sliced Japanese yellowtail with a yuzu soy vinaigrette, sesame seeds & chives

GOAT CHEESE SALAD

Warm goat cheese on crostini, red & golden beets, baby kale, mixed greens & balsamic reduction

BEEF CARPACCIO

Thinly sliced beef tenderloin with a yuzu soy vinaigrette, sesame seeds and chives

Third choice of

SPANISH OCTOPUS GF

Marinated octopus finished on the grill and served with our signature navy bean salad & sherry vinaigrette

P.E.I. MUSSELS GF

Fresh mussels sautéed with garlic, parsley & chorizo infused oil

LAMB SKEWERS GF

Marinated grilled lamb skewers with quinoa tabbouleh

Main choice of

CHILEAN SEA BASS GF

Baked sea bass with a wasabi pea crust, roasted cauliflower mashed potatoes, shiitake mushrooms & bok choy in a sweet soy reduction

BEEF SHORT RIBS GF

Slow-braised short ribs in a red wine reduction with homemade mashed potatoes & our vegetable of the day

SEA SCALLOPS GF

Pan seared scallops with roasted tomato risotto, grilled asparagus & a coconut pesto

Dessert choice of

PIECE OF HEAVEN

Grand Marnier laced frozen soufflé on ginger cookie crumble

CHOCOLATE DELUXE

Warm chocolate lava cake w/ vanilla ice cream & raspberry drizzle



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Mercedes-Benz
of Bonita Springs



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