

THE GARDEN CAFÉ

AT THE NATIONAL GALLERY OF ART

Menu inspired by the exhibition Alonso Berruguete: First Sculptor of Renaissance Spain

STARTERS

CHEF-INSPIRED WEEKLY SOUP \$7.50

CHEESE SAMPLER \$18.75

Manchego, Mahón, Cabrales blue, quince paste, green grapes, dried fruit, spiced nuts, crostini

CURED MEAT PLATTER \$18.75

jamón serrano, chorizo “Pamplona,” manilla olives, pomegranate, pickled vegetables, pa amb tomàquet

BABY SPINACH SALAD \$14.50

frisée, parsley, toasted Marcona almonds, Manchego, pomegranate, radish, dates, Pedro Ximénez sherry vinaigrette

HEIRLOOM TOMATO SALAD \$14.50

blood orange, arugula, toasted pine nuts, Cabrales blue cheese, smoked tomato vinaigrette

BRAISED OCTOPUS & POTATO SALAD \$16.50

Spanish olive, roasted garlic, parsley, paprika, lemon oregano vinaigrette

THE GARDEN ENTRÉES

THREE-CHEESE RAVIOLI *with pumpkin romesco* \$23.50*

**please choose between chicken or salmon*

toasted pumpkin, fresh herbs, garlic panko bread crumbs

OVEN-ROASTED CHICKEN PAELLA \$23.50

boneless chicken thigh, Spanish chorizo, saffron sweet peas, piquillo pepper, fresh herbs

GRILLED SALMON *with toroñges salsa d’herbes* \$23.50

green bean salad, golden raisins, olives, dill, cherry tomatoes, caperberry, herb vinaigrette

CHEF’S WEEKLY FRITTATA SELECTION AVAILABLE AS A SUBSTITUTE FOR CHICKEN OR SALMON

DESSERTS \$7.50

WARM CHURROS – *vanilla rum custard cream, spicy hot chocolate sauce*

FINANCIER DE ALMENDRA – *strawberry coulis, honey, sea salt roasted almonds, berries*

VANILLA PANNA COTTA TART – *citrus crèmeux, cinnamon hazelnut brittle brownies*

The Garden Café is managed by Constellation Culinary Group