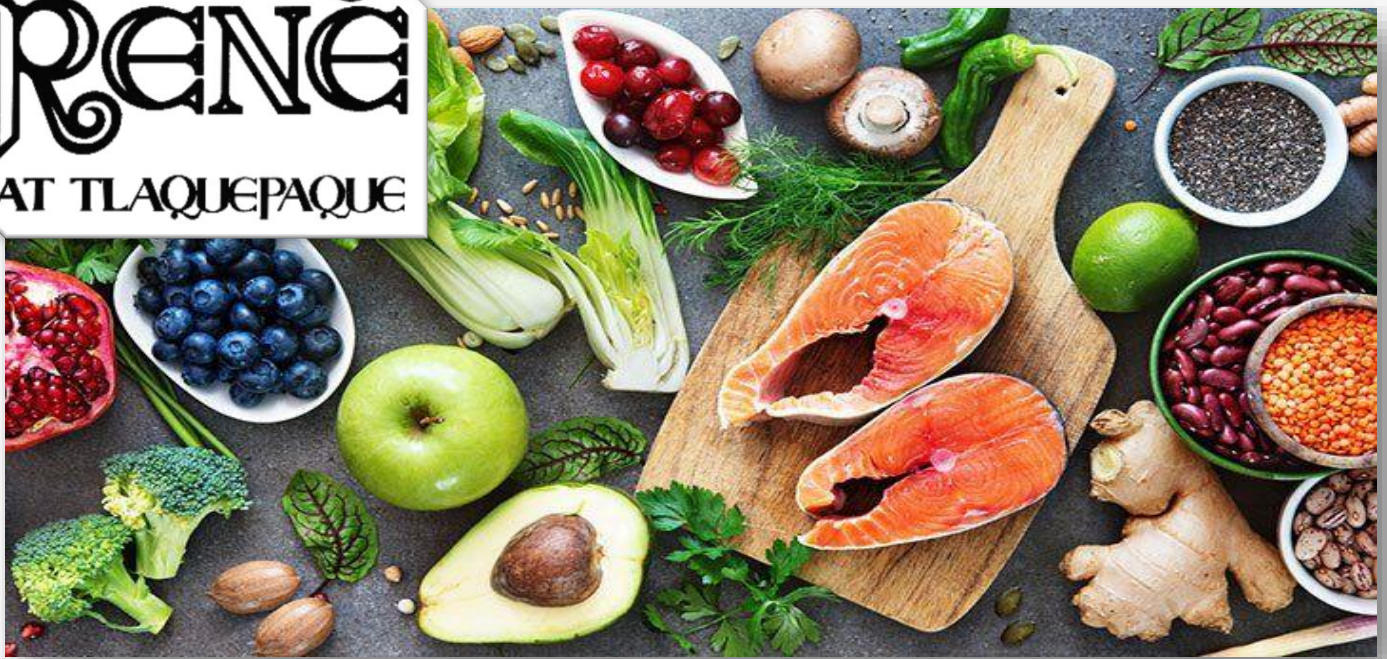


# RENÉ

## AT TLAQUEPAQUE



### Bread Service, Salads & Soup

Ensalada Española de Mariscos – Spanish Seafood Salad | chilled fresh seafood *GF on request* 68.95-

Grilled Noble Bread: Extra virgin olive oil, garlic, herbs, aged balsamic, olive tapenade & fresh basil pesto 9.50-

Organic Beet Salad: Goat cheese, apples, dried fruit, berries, candied pecans, balsamic-pomegranate infusion 18.25-

Mediterranean Burrata Salad: tomatoes, fresh basil, avocado, fig, prosciutto, aged balsamic, sea salt, Tuscan toast 26.95

Greek Salad: Heirloom tomatoes, marinated olives, greens, cucumber, feta cheese, peppers, onions, red wine vinaigrette 13.50-

Mâche Salad – baby arugula, black pepper, Parmesan, lemon & olive oil 12.50- Add fish of the day or grilled chicken additional \*AQ

Soup of the day: ask your server

### Chef's Lunch Specials

Fabada – Spain's equivalent of cassoulet (sometimes contains pork), ask your server 26-

Basque Style Kobe Beef Sliders – white cheddar, banana peppers, brava aioli 23.50-

Bocadillo Besties – Traditional crusty bread sandwiches \*AQ

Daily Fresh Seafood Special \*AQ

### Bruschetta Board

- ✚ Classic Tuscan Toast: Tomato-olive relish, garlic, aged balsamic, fresh basil and Feta cheese
- ✚ Triple Cream Cheese, apple chutney & Spanish Iberico ham
- ✚ House Smoked Salmon Bruschetta: red onions, preserved lemon, Mascarpone cheese, capers, fresh dill
- ✚ Foie Gras Mousse with baked apples, pomegranate & fig jam

Choose any two or three 18.50 / 27.75-

### Tapas 19-

- ✚ Spanish Meatballs (Albondigas)
- ✚ Charred Spanish Octopus (Pulpo Gallego) *GF on request*
- ✚ Escargot Barcelona: Spinach, tomatoes, roasted garlic
- ✚ Spanish Garlic Shrimp: (Gambas Al Ajillo) *GF on request*
- ✚ Crab-stuffed Piquillo Peppers: (Saffron Aioli)
- ✚ Bacon Wrapped Dates, Goat Cheese & Almond *GF*

### Pasta & Risotto

Cacio e Pepe 28-

Chitarra pasta, Tellicherry peppercorn, Pecorino Romano, truffle

Creamy Buttery Brown-butter Gnocchi 32-

Sundried tomatoes, spinach, shallots, sausage & cheese

Pasta Puttanesca 27-

Spicy tomatoes, olive oil, olives, baccalone, chili peppers, capers, garlic, pappardelle pasta

Lobster Seafood Risotto 68-

Aged acquerello rice, shrimp, octopus, daily fresh seafood,

Red curry, lime & coconut broth *GF on request*

\*AQ / As quoted or market pricing