

# RENÉ

## AT TLAQUEPAQUE

### LUNCH

#### Bread Service, Salads & Soup

**Iced Seafood Tower for Two** Whole Maine lobster, jumbo prawns, oysters with brandied trout roe  
Alaskan king crab, tuna tartare, jumbo lump blue crab **GF on request** A.Q.-

**Grilled Noble Bread:** Extra virgin olive oil, garlic, herbs, aged balsamic, olive tapenade & fresh basil pesto 9.95-

**Organic Beet Salad:** Goat cheese, apples, dried fruit, berries, candied pecans, balsamic-pomegranate infusion 19-

**Mediterranean Burrata Salad:** tomatoes, fresh basil, avocado, fig, prosciutto, aged balsamic, sea salt, Tuscan toast 27

**Greek Salad:** Heirloom tomatoes, marinated olives, greens, cucumber, feta cheese, peppers, onions, red wine vinaigrette 19-

**Mâche Salad:** baby arugula, black pepper, Parmesan, lemon & olive oil 15-

Add fish of the day or grilled chicken additional \*AQ

Soup of the day 14-

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#### 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 24-

**Bocadillo Besties** – Traditional crusty bread sandwiches \*AQ

Low Carb / Keto Lunch / **Spanish Spice-Rubbed Chicken** / Mint Chimichurri 32- **GF on request**

**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:** 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 / Small plates / To Share

**Spanish Meatballs** (Albondigas) 22-

**Spanish Octopus** (Pulpo Gallego) **GF on request** 22-

**Escargot Barcelona:** Spinach, tomatoes, roasted garlic 19-

**Spanish Garlic Shrimp:** (Gambas Al Ajillo) 23-

**Crab-stuffed Piquillo Peppers** with Saffron Aioli 22-

**Bacon Wrapped Dates,** Goat Cheese & Almond **GF** 18-

**Chilled Oysters** on the Half Shell: Brandied trout roe 20-

**Jumbo Prawns Louie:** U-10 prawns 30-

#### Pasta & Risotto

**Cacio e Pepe** 33-

Chitarra pasta, Tellicherry peppercorn, Pecorino Romano, truffle

**Creamy Brown-butter Gnocchi** 36-

Sundried tomatoes, spinach, shallots, sausage & cheese

**Pasta Puttanesca** 29-

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

**Lobster Seafood Risotto** 72-

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

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\*AQ / As quoted or market pricing