

TABLAO
FLAMENCO
ALBUQUERQUE



TABLAO FLAMENCO
PRIX FIXE
DINNER SHOW

APPETIZER

**GAMBAS AL AJILLO
CON CHORIZO**

SHRIMP, SPANISH IBÉRICO CHORIZO,
GARLIC, ROASTED FRESNO PEPPER,
PIMENTÓN, FRESH HERBS,
GRILLED SOURDOUGH

SALAD

ENSALADA ESPAÑA

CRISP GREENS, JAMÓN IBÉRICO
AND OLIVE SKEWER, HEIRLOOM
TOMATOES, PICKLED ONIONS,
CUCUMBER, RED BELL PEPPER,
FRIED GARBANZO BEANS,
LEMON-OREGANO VINAIGRETTE

ENTRÉE

COSTILLA DE TERNERA

RED CHILE BRAISED BEEF SHORT RIBS,
TEMPRANILLO DEMI-GLACE, MANCHEGO-
POTATO PURÉE, PICKLED PEPPERS,
GRILLED BROCCOLINI, FRESH HERBS

DESSERT

TARTA DE LIMÓN

SPANISH LEMON TART,
CHANTILLY CREAM, FRESH BERRIES

Executive Chef Richard Padilla