

TABLAO  
**FLAMENCO**  
ALBUQUERQUE



TABLAO FLAMENCO  
VALENTINE'S DAY  
DINNER SHOW

**FIRST COURSE**

**ALBÓNDIGAS CON ROMESCO**  
BEEF MEATBALLS, ROMESCO SAUCE,  
MANCHEGO SHAVINGS

**SECOND COURSE**

**ENSALADA ESPAÑA**  
MIXED GREENS WITH  
SERRANO HAM AND OLIVE SKEWER,  
CHERRY TOMATOES, PICKLED ONIONS,  
CUCUMBER, RED BELL PEPPER,  
FRIED GARBANZO BEANS,  
LEMON-OREGANO VINAIGRETTE

**THIRD COURSE**

**COSTILLA DE TERNERA**  
BRAISED BEEF SHORT RIBS,  
TEMPRANILLO DEMI-GLACE,  
PICKLED PEPPERS,  
MANCHEGO-POTATO PURÉE,  
GRILLED BROCCOLINI

**FOURTH COURSE**

**RED VELVET CAKE**  
CHANTILLY CREAM AND BERRIES

*Executive Chef Richard Padilla*