



El Meze Restaurant

Dinner

(\$35 per person)

STARTER

Filo Reggiano Parm crisps - with fig jam

APPETIZER (Choose one)

Chicharrones - crispy fried pork belly tossed with Andalusian spices topped with cilantro sauce served with grilled flat bread

Chile Rajas - roasted Poblano Chiles, sweet roasted red peppers, chevre, olive oil, sea salt, fresh oregano & a splash of aged Spanish sherry vinegar served with grilled flat bread

Entree (choose one)

Pasta e Fagiole - house made pasta, white beans, San Marzano tomatoes pomodori, basil and Reggiano Parm

Tuna Carpaccio - fresh grated horseradish, capers, lemon, Spanish olive oil, watercress & shaved fennel salad with grilled flat bread

Petite Steak & Frites - hand cut Black Angus New York strip with Moroccan butter and herb frites

Dessert (choose one)

Almond Semifreddo - with burnt sugar sauce and fresh berries

Dark Chocolate Souffle Cake - with hazelnut creme anglaise and toasted hazelnuts

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<http://www.elmeze.com>