

# MARCH

SEPTEMBER 16, 2021  
SIX COURSE DISCOVERY MENU

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## LOUNGE SNACKS

Foie Gras Alfajor, Hazelnuts, PX Sherry  
Buñuelo de Abuelo Ruperto, Charred Tomato, Ibérico Lardo  
Tortilla de Angulas, Chile Aioli, Black Sesame  
Crispy Potato, Tobacco Butter, Boquerones

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## SALMOREJO

Cured Herring, Caramelized Tomato, Cider Tea

## CRUDO DE CIGALA

Ajo Blanco, Piñon de Oro, Mint

## SETAS CONFITADAS

Glazed Eggplant, Pomegranate, Pine Oil

## ESCABECHE DE MARISCOS

Jamón Ibérico, Harissa Sofrito, Clam Broth

## RABO DE TORO

Braised Greens, Calasparra Rice, Smoked Garlic

## NARANJA Y AZAFRAN

Candied Almonds, Vanilla Chantilly, Mandarin Supremes

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## MARCH MIGNARDISES

Selection of Sweet Treats Inspired by Andalucía & Murcia

*With gratitude,*

CHEF PARTNER  
*Felipe Riccio*

CHEFS  
*Ian Payne*  
*Christian Hernandez*  
*Matt Hamilton*

PASTRY CHEF  
*Shawn Garole*

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