

MARCH

OCTOBER 12, 2021
SIX COURSE DISCOVERY MENU

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

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

MARCH MIGNARDISES

Selection of Sweet Treats Inspired by Andalucía & Murcia

With gratitude,

CHEF PARTNER
Felipe Riccio

CHEFS
*Christian Hernandez
Matt Hamilton*

PASTRY CHEF
Shawn Garole

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