

MARCH

SEPTEMBER 16, 2021

NINE COURSE EXPLORATION TASTING MENU

LOUNGE SNACKS

Foie Gras Alfajor | Tortilla de Angulas | Buñuelo | Boquerones y Tabaco

SALMOREJO

Cured Herring, Caramelized Tomato, Cider Tea

CRUDO DE CIGALA

Ajo Blanco, Piñon de Oro, Mint

MELÓN Y PIMENTÓN

Manzanilla, Chorizo, Zorzaleña Olives

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

SECRETO IBÉRICO

Morcilla Paté, Black Currant, Murri

QUESO ANDAZUL Y MEMBRILLO

Quince Sorbet, Pomegranate, Fruit and Nut Dentil

TORTA DE ACEITE

Bay Laurel Ice Cream, PX Caramel, Flavors of Sherry

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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