



ARCANO

SPANISH KITCHEN - LATIN SOUL

GROUP DINNER

MENUS

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SPANISH KITCHEN - LATIN SOUL

DINNER

3-COURSE MENU (\$55 PER PERSON)

APPETIZERS

(served family style - **select 2**)

GUACAMOLE AHUMADO

avocado, pumpkin seeds, tomato, pickled radish, jalapeño charcoal oil, cocoa bread

ARUGULA Y TAMARINDO

arugula salad, tamarind dressing, cashews, strawberry, manchego cheese

PATATAS BRAVAS

fried potatoes, spicy tomato sauce

CROQUETAS DE CHORIZO

spanish croquetas, chorizo, egg, aioli

MONTADITO DE ANCHOAS

marinated anchovies, tomato salad, garlic confit, sourdough toast

GAMBAS AL AJILLO

sauteed shrimp, garlic, chili, parsley, sourdough toast

MAINS

(**select 2** options to be included in the final menu - guests will choose one upon arrival)

POLLO AL AJILLO

spanish garlic chicken, olive oil, herbs, sherry, chili, roasted potatoes

PETIT TENDER STEAK

gratitude garden grilled mushrooms, yuca fries, aioli

PARGO TROPICAL

grilled snapper fillet, tropical rice, coconut, pineapple, mint

ARROZ MARINERO

seafood rice, shrimp, squid, fish, octopus, sofrito, fondo rojo

ARROZ CON SETAS

bomba rice, king trumpet and oyster mushrooms, sofrito

SOLOMILLO DE CERDO ASADO

roasted pork tenderloin, piquillo pepper sauce, roasted potatoes

DESSERTS

(served family style - **select 2**)

PAN DE PLATANO

crumbly banana bread, arequipe cream

TRES LECHES DE TURRON

almond sponge cake, milk cream, spanish nougat

ESENCIA DE CHOCOLATE

flourless chocolate cake, dulce de leche

FLAN DE QUESO DE CABRA

goat cheese flan, caramel, fig glaze

ARCANO

SPANISH KITCHEN - LATIN SOUL

DINNER

3-COURSE MENU (\$65 PER PERSON)

APPETIZERS

(served family style - **select 3**)

GUACAMOLE AHUMADO

avocado, pumpkin seeds, tomato, pickled radish, jalapeño charcoal oil, cocoa bread

CALAMARES ON FIRE

roasted squid, pineapple, hibiscus, crispy chorizo, chili, cilantro

CROQUETAS DE CHORIZO

spanish croquetas, chorizo, egg, aioli

ARUGULA Y TAMARINDO

arugula salad, tamarind dressing, cashews, strawberry, manchego cheese

GAMBAS AL AJILLO

sauteed shrimp, garlic, chili, parsley, sourdough toast

PINCHO DE LOMITO

grilled beef tenderloin skewer

MAINS

(**select 2** options to be included in the final menu - guests will choose one upon arrival)

PATO CON MOLE

crispy duck breast, spiced mole, corn puree

LUBINA

grilled spanish seabass, mojo verde, asparagus, roasted potatoes

ARROZ CON SETAS

bomba rice, king trumpet and oyster mushrooms, sofrito

PETIT TENDER STEAK

squash & rutabaga puree, mojo verde, king trumpet mushroom

ARROZ MARINERO

seafood rice, shrimp, squid, fish, octopus, sofrito, fondo rojo

SOLOMILLO DE CERDO ASADO

roasted pork tenderloin, piquillo pepper sauce, roasted potatoes

DESSERTS

(served family style - **select 3**)

PAN DE PLATANO

crumbly banana bread, arequipe cream

ESENCIA DE CHOCOLATE

flourless chocolate cake, dulce de leche

TRES LECHE DE TURRON

almond sponge cake, milk cream, spanish nougat

FLAN DE QUESO DE CABRA

goat cheese flan, caramel, fig glaze

ARCANO

SPANISH KITCHEN - LATIN SOUL

DINNER

3-COURSE MENU (\$75 PER PERSON)

APPETIZERS

(served family style - **select 3**)

GUACAMOLE AHUMADO

avocado, pumpkin seeds, tomato, pickled radish, jalapeño charcoal oil, cocoa bread

CALAMARES ON FIRE

roasted squid, pineapple, hibiscus, crispy chorizo, chili, cilantro

CROQUETAS DE CHORIZO

spanish croquetas, chorizo, egg, aioli

CHICHARRON CON TORTILLAS

pork belly, guacamole, pickled onions, spicy aioli, corn tortillas

CRUDO DE LOMITO

coffee rubbed beef wagyu carpaccio, truffle, manchego aioli, marcona crunch

GAMBAS AL AJILLO

sauteed shrimp, garlic, chili, sourdough toast

MAINS

(**select 2** options to be included in the final menu - guests will choose one upon arrival)

POLLO AL AJILLO

spanish garlic chicken, olive oil, herbs, sherry, chili, roasted potatoes

LUBINA

grilled spanish seabass, mojo verde, asparagus, roasted potatoes

ARROZ CON SETAS

bomba rice, king trumpet and oyster mushrooms, sofrito

ENTRAÑA A LA PARRILLA

grilled skirt steak, squash & rutabaga puree, mojo verde, king trumpet mushroom

LANGOSTINOS TIGRE DE LA ISLA CALAVERA

charcoal grilled wild caught tiger prawns, chili-garlic oil, grilled asparagus

SOLOMILLO DE CERDO ASADO

roasted pork tenderloin, piquillo pepper sauce, roasted potatoes

DESSERTS

(served family style - **select 3**)

PAN DE PLATANO

crumbly banana bread, arequipe cream

ESENCIA DE CHOCOLATE

flourless chocolate cake, dulce de leche

TRES LECHES DE TURRON

almond sponge cake, milk cream, spanish nougat

FLAN DE QUESO DE CABRA

goat cheese flan, caramel, fig glaze

MAIN DINING ROOM

Our Main Dining Room offers two beautiful rooms and a vibrant bar & lounge space. Limited seating arrangements can be accommodated.

Available for:

- Seated Breakfast, Lunch, or Dinner: 60 Guests
- Standing Reception: 100 Guests



MAJORCA ROOM

Our Majorca Room offers a semi-private space with audio-visual. Limited seating arrangements can be accommodated.

Available for:

- Seated Breakfast, Lunch, or Dinner: 25 Guests
- Standing Reception: 40 Guests



VERANDA ROOM

Our Veranda Room, located in front of the restaurant, offers a private space. Limited seating arrangements can be accommodated.

Available for:

- Seated Breakfast, Lunch, or Dinner: 40 Guests
- Standing Reception: 80 Guests



IBIZA LOUNGE

Our Ibiza Lounge is adjacent to the main bar, providing the ideal setting for cocktail receptions, networking events, and offering a private space.

Available for:

- Seated Lunch or Dinner: 30 Guests
- Standing Reception: 60 Guests

