An eclectic Spanish restaurant designed in partnership with James Beard Foundation-recognized chef, Anthony Sasso, a 13-year veteran of the Michelin-starred restaurant Casa Mono. With this new Windstar Cruises venture, Sasso is creating a menu of inventive, modern Spanish cuisine inspired by his travels all over Spain.

**Tapas / Small Plates**

- **Jamón Ibérico (Extremadura)**
  24-month aged pork leg raised solely on acorns in Southern Spain, pan con tomate

- **Anchovies and Marinated Olives (País Vasco)**
  Cantabrian anchovies, pickled boquerones, lemon zest

- **Potato Tortilla (Madrid)**
  Spanish frittata, parsley crème fraiche, potato chip gremolata

- **Catalan Salad (Catalunya)**
  Chicories, chickpeas, cherry tomatoes, manzanilla olives, sherry vinaigrette

- **Paella Croquetas (Valencia)**
  Arborio rice balls, nori panko crust, saffron sofrito, chorizo alioli, nasturtium

- **Mussels al Vapor (Galicia)**
  Steamed mussels, scallion ash, onion soubise, Thai basil, lime, cava

- **Pulpo Gallego (Galicia)**
  Charred Portuguese octopus, sweet and sour Yukon golds, pimentón, pickled celery and piparras

- **Sobrasada (Asturias)**
  Spreadable spicy sausage, gigante beans, quince jam, honey, sourdough toast points

**Platos Grandes / Entrees**

- **Moroccan Cauliflower (Jerez)**
  Harissa, hazelnuts, dried mint

- **Pescado de la Playa (Andalucía)**
  Summer gazpacho, seafood salad, cucumber oil

- **Cod (País Vasco)**
  Olive oil poached bacalao, salsa “pil pil”, Yukon gold potatoes, pickled red jalapeños

- **Fideos Mar y Montaña (Valencia)**
  Toasted angel hair, confit chicken leg, chorizo, manila clams, sea beans

- **Lamb Chops (Catalunya)**
  Mint salsa verde, green apples, kohlrabi, manchego

- **Pork Belly (Extremadura)**
  Romesco, grilled leeks, jamón bacon bits

**Vegetable Sides / Para Compartir**

- **Patatas Bravas**
  Marble potatoes, garlic alioli, espelette

- **Setas al Ajillo**
  Black garlic, porcini mostaza

- **Shishito Peppers**
  Fennel pollen, cinco hierbas

- **Piquillo Peppers**
  Toasted garlic

**Postres / Desserts**

- **Churros y Chocolate (Madrid)**
  Salted tamarind hot chocolate, hibiscus

- **Crema Catalana (Catalunya)**
  Orange infused crème brûlée, bay leaf donuts, grapefruit jam

- **Torta de Santiago (Galicia)**
  Boozy almond cake, sangria fruit, whipped nata

- **Surtido de Quesos – Cheeses**
  Manchego, valdeon, caña de cabra with figs and honeycomb

Please inform your waiter if you have any food allergies or dietary needs. Windstar Cruises galleys are not food allergen-free environments. Our Executive Chef is available to discuss your requirements upon request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.*