

## 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 fraîche, 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

### **Shishito Peppers**

Fennel pollen, cinco hierbas

### **Setas al Ajillo**

Black garlic, porcini mostaza

### **Piquillo Peppers**

Toasted garlic

# CUADRO 44

by Anthony Sasso

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.

## POSTRES / DESSERTS

### **Churros y Chocolate** (*Madrid*)

Salted tamarind hot chocolate, hibiscus

### **Crema Catalana** (*Catalunya*)

Orange infused crème brulee, 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.