

**DOWNTOWN  
RALEIGH**

MONDAY, AUGUST 22 - SUNDAY, AUGUST 28  
3-COURSE PRIX FIXE DINNER FOR \$30  
TAX AND TIP NOT INCLUDED  
MENU SUBJECT TO CHANGE BASED ON AVAILABILITY

**RESTAURANT  
WEEK**

**DINEDOWNTOWNRALEIGH.COM**

**TASCA BRAVA**

[ \$30 ]

## **FIRST COURSE** (choose one)

### **Soup of the Day**

A chilled gazpacho and a cream soup, served side-by-side in same bowl. Always splendid!

### **Piquillo Peppers**

Roasted Navarran pimientos stuffed with Catalan-style pisto and goat cheese

### **Tortilla Espanola**

Traditional potato and onion tart with piquillo sauce and Manchego cheese wedge

## **SECOND COURSE** (choose one)

### **Pincho Mouruno**

Charbroiled Moorish-marinated chicken kebab, accompanied by couscous and piquillo-green olive slaw

### **Mero Alcaparra Negra**

Pan-fried grouper filet with toasted capers, accompanied by saffron rice and spinach

### **Torta de Huevo**

Roasted Portabella mushroom, staked upon a crispy cornmeal pocket filled with egg and goat cheese, accompanied by chipolte cabbage salad

## **THIRD COURSE** (choose one)

### **Sorbet**

Sample a variety of several EXOTIC fruits

### **Flan Dulcinea**

Divine custard upside down

*Produced By:*



DowntownRaleigh  
Alliance