

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, 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*)

Seafood rice balls, nori panko crust, chorizo alioli

Pulpo Gallego (*Galicia*)

Charred Portuguese octopus, sweet and sour Yukon golds, pimentón
pickled celery and piparras

Grilled Chorizo (*Balearic Islands*)

Spanish sausage, gigante beans, quince jam, honey

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.

PLATOS GRANDES / ENTREES

Plant-Based Moroccan Cauliflower & Broccoli (Jerez) 🌱

Harissa, hazelnuts, mint

Pescado de la Playa (Andalucía)

Sea bream fillet, summer gazpacho, seafood salad, cucumber oil

Cod (País Vasco)

Olive oil poached bacalao, salsa "pil pil", confit potatoes, artichoke hearts manila clams

Fideos Mar y Montaña (Valencia)

Toasted angel hair, confit chicken leg, chorizo, black mussels, sea beans

Lamb Chops (Catalunya)

Mint salsa verde, green apples, kohlrabi, manchego

Pork Belly (Extremadura)

Grilled leeks and pearl onions, jamón bacon bits, citrus pork jus

PARA COMPARTIR / VEGETABLE SIDES

Patatas Bravas

Marble potatoes, garlic alioli espelette

Setas al Ajillo

Grilled mushrooms, porcini mostaza

Shishito Peppers

Fried green peppers, fennel pollen cinco hierbas

Piquillo Peppers

Roasted red peppers, toasted garlic goat cheese crema



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.

POSTRES / DESSERTS

Churros y Chocolate (Madrid)

Salted hot chocolate hibiscus

Crema Catalana (Catalunya)

Orange infused crème brulée, 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