

# Ula

"travel light and carry a smile." #BanjaraLife

## FATHER'S DAY MARIACHI & TEQUILA BOURBON MENU

*Three-course, tasting menu \$115 per person, includes taxes and service charges*

*We recommend selecting a tapas and main course different than others at the table*

*All cocktails, wine, and additional food selection outside of this tasting menu are charged a la carte and subject to taxes and service charge*

### TAPAS

*Please select one*

**Ahi tuna tostada**

**Garlic shrimp with white wine and chili oil (gf)**

**Grilled octopus with ancho chile sauce and hummus**

**Half dozen oysters with champagne mignonette (gf)**

**Crab cake with golden bell pepper salsa, mango, cucumber and cilantro (sf)**

**Spicy lamb meatballs**

**Steak Tartare with smoked oyster aioli**

**Flor de calabaza with garlic aioli**

**Sesame crusted eggplant carpaccio with mint cilantro yogurt and mixed greens (v)**

**Mexican grilled-corn salad with citrus aioli**

### PLATO FUERTE

*Please select one*

**Crab ravioli with creamy chipotle**

**Bacon wrapped seared scallop with stewed butter beans and chorizo (p)**

**Seafood stew with clam, mussel, shrimp, squid, scallop, and market fish (gf)**

**Paella de mar with saffron rice, squid, cod, clams, mussel, chorizo, chicken (p)**

**Pan seared atlantic salmon with mint cilantro yogurt and lemon artichoke couscous (gfo)**

**Mediterranean seabass with citrus cream and crispy julienne okra tossed with tomato, onion, shallot, and dried mango powder (gf)**

**Chef's beef tenderloin torta**

**Roasted lamb shank with polenta and broccoli rabe (gf)**

**Enmoladas with spaghetti squash**

**Vegan bucatini with kale, sundried tomato, mushroom, chickpea, and corn (v, gfo)**

### POSTRE

*Chocolate tiramisu or Flan*

(VG) vegetarian (VGO) vegetarian option (V) vegan (VO) vegan option (GF) gluten-free (GFO) gluten-free option (N) nuts (P) pork (SF) shellfish

Please inform your waiter of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

CORKAGE: \$50 PER 750ML OF WINE, \$10 PER 1OZ OF ANY LIQUOR.

HOSPITALITY INCLUDED. 20% SERVICE CHARGE ADDED TO ALL CHECKS.