



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.

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, olives
sherry vinaigrette

Paella Croquetas (Valencia) ✦
Arborio rice balls, nori panko crust, chorizo alioli
nasturtium

Pulpo Gallego (Galicia)
Charred Portuguese octopus, Yukon golds potato salad
Pickled celery and piparras, yogurt

Grilled Chorizo (Balearic Islands)
Spanish sausage, gegante beans, quince jam, honey

PLATOS GRANDES / ENTREES

Moroccan Cauliflower (Jerez) •
Harissa, hazelnuts, mint

Pescado de la Playa (Andalucía) ✦
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

POSTRES / DESSERTS

Churros y Chocolate (Madrid)
Salted hot chocolate, hibiscus

Crema Catalana (Catalunya)
Orange infused crème brûlée
grapefruit jam

Tarta de Santiago (Galicia)
Boozy almond cake
sangria fruit whipped cream

Surtido de Quesos – Cheeses
Manchego, Valdeon, Caña de Cabra
figs and honeycomb

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

For reservation, Please dial 4943 • Vegetarian Options ✦ Can be prepared for Vegetarian
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