

BORO6

WINE BAR

HUDSON VALLEY
RESTAURANT WEEK

A TRIP TO CATALONIA!

THREE COURSES
\$35.95 DINNER

EXCLUSIVE OF TAX AND SERVICE

STARTERS

THE BARÇA BOARD

12 MONTH MANCHEGO, 18 MONTH JAMON DE SERRANO,
CANTABRIAN ANCHOVIES, PAN CON TOMATE

OR

PATATAS BRAVAS

CRISPY POTATOES, SPICY TOMATO AIOLI

OR

ESCALIVADA

CHARRED, MARINATED EGGPLANT, PEPPERS, SPRING ONION,
SALSA VERDE

MAIN COURSE

ARROZ CALDOSO DE CAMARONES

CREAMY RICE WITH SHRIMP, TOMATO, BUTIFARRA SAUSAGE

OR

OVEN BRAISED DORADA

CHARRED SPRING ONIONS, SAUCE ROMESCO

OR

CANELONES

STUFFED PASTA WITH PORK, VEAL,
CHICKEN, SPINACH, BECHAMEL SAUCE

DESSERT

CREMA CATALANA

ORANGE CUSTARD BRULEE

EXECUTIVE CHEF- PAUL DIBARI

EAT-DRINK-GATHER MORNING-NOON-NIGHT

BORO6

WINE BAR

HUDSON VALLEY
RESTAURANT WEEK

A TRIP TO CATALONIA!

THREE COURSES
\$25.95 LUNCH

EXCLUSIVE OF TAX AND SERVICE

STARTERS

AIGO BOULIDO

GARLIC SOUP, POACHED EGG, SAGE

OR

PATATAS BRAVAS

CRISPY POTATOES, SPICY TOMATO AIOLI

OR

ESCALIVADA

CHARRED, MARINATED EGGPLANT, PEPPERS, SPRING ONION,
SALSA VERDE

MAIN COURSE

ARROZ CALDOSO DE CAMARONES

CREAMY RICE WITH SHRIMP, TOMATO, BUTIFARRA SAUSAGE

OR

TORTILLA DE PATATAS

POTATO AND ONION OMELET, MIXED GREENS

OR

BOCADILLA

A HOT SANDWICH MADE WITH
PAN CON TOMATE, MANCHEGO, JAMON DE SERRANO

DESSERT

CREMA CATALANA

ORANGE CUSTARD BRULEE

EXECUTIVE CHEF- PAUL DIBARI

EAT-DRINK-GATHER MORNING-NOON-NIGHT