



Chef Julian Serrano

julian serrano Tapas

Widely revered as one of the finest culinary talents in the nation, Chef Julian Serrano boasts a highly decorated, distinguished career that includes two prestigious James Beard Foundation Awards for Best Chef California in 1998 and Best Chef Southwest in 2002. A native of Madrid, Chef Serrano developed an early affinity for French cuisine in some of Europe’s most celebrated kitchens, including Lucas-Carton in Paris and L’Aubergine in Munich. Following brief positions in Miami and Nashville, Serrano moved to San Francisco where, in 1983, he helped open Masa’s restaurant under the personal tutelage of the renowned Masataka Kobayashi. One year later, Serrano took the helm at Masa’s as Executive Chef, carrying its French cuisine to new levels with fresh-forward ingredients, classic sauces and work-of-art plating to earn the venue national and international acclaim. He then brought his memorable and inspired French cooking to Bellagio® as Executive Chef of Picasso, a nine-time recipient of the AAA Five-Diamond Award.

Julian Serrano Tapas at ARIA pays tribute while reinventing Spanish cuisine, as traditional renditions sit side by side with quixotic creations sprung from the mind of Serrano. Featured on the restaurant’s multiple à la carte menus is an ensemble of Serrano’s newest signature creations including traditional and innovative renditions of tapas, paellas, seafood and more.

JULIAN SERRANO INTRODUCES GUESTS TO DELECTABLE INTERPRETATIONS OF HIS NATIVE SPANISH FARE

GENERAL INFORMATION

Chef/Partner
Julian Serrano

Executive Chef
Rafael Salines Catala

Seating Capacity
217 Total Seats
37 Bar Seats

“Among the highlights is Chef Julian Serrano’s namesake Tapas Emporium, with its cheerful mosaic tile décor, offering a parade of irresistible tidbits.”

- Jim Gladstone,
Passport Magazine

julian serrano *Tapas*

RESTAURANT INFO

Designed around multiple menus, this restaurant pleases both fast-paced Las Vegas travelers and lingering diners with its fun and flexible offerings. Located adjacent to ARIA's Main Lobby, Julian Serrano Tapas captures the convivial social energy of Spain's tapas bars with its inventive food and imaginative patio setting. Emerging from hot and cold open kitchens, a multitude of other savory options deepens Serrano's homage to his homeland. Interconnecting the restaurant's open floor plan, a serpentine bar of European walnut stretches from the seafood lounges through the central bar area to the tapas bar.

Julian Serrano Tapas' open bar lounge presents a clever twist on Spain's airy patio lifestyle, while bold tiles harness the lively, people-watching spirit of the tapas experience. Beyond the tapas bar, a formal dining room breaks with the patio décor but continues the design scheme with an abstract play on the palatial rooms characteristic of Spanish architecture. Available for group functions, this room is ideal for guests to delve into the energy amidst this stunning enclave, all the while enjoying Chef Julian Serrano's signature creativity in every bite.

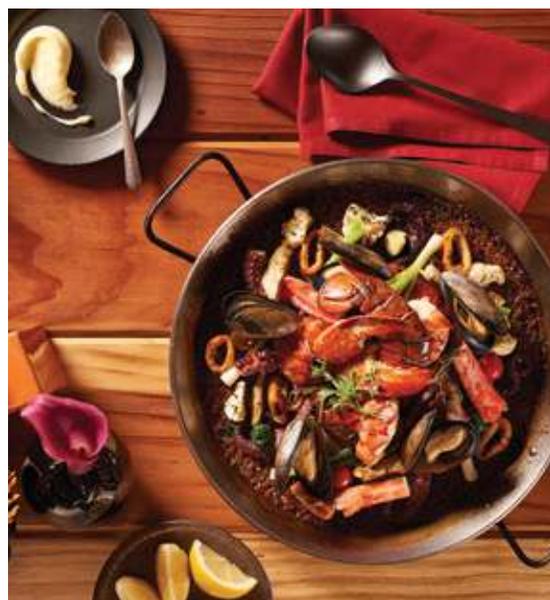
SIGNATURE DISHES

Mixed Paella

Imported Spanish "Pata Negra" Ham

Traditional Spanish Chicken Croquetas

Stuffed Piquillo Peppers



SEATED FAMILY-STYLE LUNCH
\$60 PER PERSON 11:30 A.M. – 4:00 P.M.

SEATED FAMILY-STYLE DINNER
\$70 PER PERSON 5:00 P.M. – 11:00 P.M.

RECEPTION-STYLE WITH STATIONS
\$80 PER PERSON LUNCH OR DINNER

pick six tapas — dessert included
 each additional tapa \$15 each Per Person
 highlighted items are an additional cost Per Person

SOUPS AND SALAD

gazpacho andaluz

chilled vegetable soup | tomato | cherry

sopa de setas

organic mushroom soup | croutons

ensalada mixta

mixed greens | tuna | artichoke | olive | egg | mayo

CHEESE AND CHARCUTERIE

*bone-in serrano ham

aged 24 months | torta de aceite | nuts

*bone-in pata negra ham

100% acorn-fed | iberico de bellota ham | torta de aceite | nuts **34**

*cheese platter

pasteurized | la peral azul: semi-soft cow's milk |
 one-year-old manchego: firm sheep's milk | tetilla: soft cow's milk |
 roncal: semi-firm sheep's milk | garrotxa: semi-soft goat's milk |
 torta de aceite | nuts

*cheese & charcuterie platter

100% acorn-fed | chorizo | salchichon | salami |
 roncal: semi-firm sheep's milk | one-year-old manchego: sheep's milk |
 garrotxa: semi-soft goat's milk | tetilla: soft cow's milk |
 torta de aceite | nuts **10**

EGG

deviled egg

potato | tuna | rocoto | cilantro | vasque pepper

spanish tortilla

potatoes | jidori eggs | onions | allioli bread

*huevos estrellados

jidori eggs | chorizo | patatas a lo pobre | onion

BREAD

tostada con aguacate

avocado toast | jidori egg

tostada con setas

mushroom toast | duxelle | pan de cristal

cuban sandwich

kurobuta pork | premium ham | swiss cheese

pan de cristal con tomate

fresh tomato sauce | pan de cristal

*pan de cristal manchego

sheep's milk unpasteurized | fresh tomato sauce

BEEF

*albondigas

prime rib meatballs | tomato sauce | sweet potatoes | pine nuts

*beef and cheese

black angus tenderloin | mushroom demi | honey | walnuts

*serrano tender

foie gras | black angus tenderloin | soft onion | brioche **10**

*tender and crab

dungeness crab | black angus tenderloin | roasted pepper **10**

*short rib

boneless short rib | potato purée | piquillo | mushroom demi

VEGETARIAN

brava potatoes

spicy tomato sauce | allioli

mushroom risotto

mixed mushrooms | aged manchego cheese

alcachofa a la plancha

navarra artichokes | vasque breadcrumbs

pica picas

piparras | white garlic | marcona almonds

VEGAN

asparagus a la plancha

green asparagus | almonds | romesco sauce

sautéed padrón peppers

orange zest | sea salt | orange glaze

white asparagus

navarra asparagus | mayo foam | mango

COLD SEAFOOD

*tuna carpaccio

bigeye tuna | serrano chili | cherry | plankton oil | nuts

*tuna cones

cucumber | bigeye tuna | guacamole | ponzu | mayo rocoto

ensaladilla de atun

white tuna | piquillo pepper | relish | mayo foam

CEVICHE

*shrimp

leche de tigre sorbet | avocado | jalapeño

FRESH BLACK WINTER TRUFFLE

imported from teruel, spain **35 each plate**

HOT SEAFOOD

fritura de calamares

fried calamari | spicy allioli | jalapeño

*branzino donostiarra

sea bass | tapenade | tomato | roasted vegetables

*octopus a la gallega

peewee potatoes | spanish paprika | gypsy pepper

mariscada

lobster | branzino | gambas | langostinos | scallop | mussels | truffle txakoli sauce **70**

HOT SHELLFISH

fideua de bogavante

half lobster | paella pasta | roasted pepper | nuts

gambas al ajillo

sautéed shrimp | garlic | spicy tomato sauce | arbol chili

*vieiras con habitas

u8 scallop | broad beans | sobrasada | mint **10**

*arroz marinero con tinta

squid ink | lobster | calamari | shrimp

langostinos a la plancha

smoked head-on shrimp | spicy allioli | lemon **10**

PORK

stuffed dates

medjool dates | goat cheese | bacon | baby kale | walnuts

pintxo de chorizos

spanish pork chorizo | spicy chili garlic oil | honey | potato purée

rabo de toro

red wine-braised oxtail | iberian pork | potato purée

POULTRY

spanish chicken croqueta

organic chicken breast | béchamel | saffron allioli

chicken skewer

organic chicken breast | king trumpet mushroom | rosemary allioli

ensalada de pollo

organic chicken breast | spinach | pipirrana beans | baby kale | red wine mayo

LAMB

*chuleta de cordero

grass-fed organic lamb chop | rosemary allioli | fingerling potatoes

ADDITIONS

OPTIONAL PAELLA TIER 1 (+ \$15 Per Person):

veggie paella

cauliflower | pepper | squash | artichoke | saffron

OPTIONAL PAELLA TIER 2 (+ \$20 Per Person):

(choice of)

paella negra

calamari | shrimp | mussels | vegetables | squid ink | saffron

arroz al horno

morcilla | iberico ribs | chorizo | roasted potato, garlic, tomato | saffron

OPTIONAL PAELLA TIER 3 (+ \$25 Per Person):

mixed paella

lobster | mussels | shrimp | chicken | spanish pork chorizo | vegetables | saffron

OPTIONAL FAMILY-SIZE ADDITIONS (varied pricing):

cochinillo

8 lbs. whole crispy roasted suckling pig | seasonal vegetables | potatoes | allioli

recommended for 6–8

\$380 per cochinillo

TIN TO TABLE

served with pan de cristal, fresh tomatoes, allioli

sardinas a la antigua

sardines | method 1824 | olive oil

mejillones en escabeche

galician mussels | olive oil | vinegar | spices

bonito reserva familia

yellowfin tuna | season 2017 | olive oil | sea salt **10**

anchoas en salazón

salted anchovies | olive oil

ventresca de atún

yellowfin tuna belly | olive oil | sea salt **35**

caballa

mackerel | olive oil | sea salt

berberechos

galician cockles | in brine | lemon

DESSERT TRIO

chef's selection

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



SANGRIA PACKAGE

**PRICE PER PERSON: \$25 FIRST HOUR,
\$15 SECOND HOUR**

**Red & White Sangria By The Pitcher,
Iced Tea & Sodas Included**

Please be advised ALL guests in party must opt for the sangria.
Each Additional Hour is \$10 Per Person

SELECT LIQUOR PACKAGE

**PRICE PER PERSON: \$30 FIRST HOUR,
\$20 SECOND HOUR**

**Select Liquor Package Includes
Select Brand Spirits
House Red and White Wine
Sangria
Beer
Iced Tea & Sodas**

Please be advised ALL guests in party must opt for the package.
Shots and Martinis NOT Included.
Each Additional Hour is \$15 Per Person

PREMIUM LIQUOR PACKAGE

**PRICE PER PERSON: \$35 FIRST HOUR,
\$25 SECOND HOUR**

**Premium Liquor Package Includes
Premium Brand Spirits
Entire Select Liquor Package**

Please be advised ALL guests in party must opt for the package.
Shots NOT Included.
Each Additional Hour is \$20 Per Person

ULTRA-PREMIUM PACKAGE

**PRICE PER PERSON: \$40 FIRST HOUR,
\$30 SECOND HOUR**

**Ultra-Premium Liquor Package Includes
Ultra-Premium Brand Spirits
Entire Select and Premium Liquor Packages**

Please be advised ALL guests in party must opt for the package.
Shots NOT Included.
Each Additional Hour is \$25 Per Person