

Albariño

tapas | wine bar

Tabla de Quesos y Charcutería 22

3 cured meats & 2 spanish cheeses, guindilla peppers, membrillo, honey

Jamón Ibérico de Bellota 30

2 oz acorn fed 48-month cured ibérico ham, hand-carved

Tabla de quesos y charcutería suplemento 8

Tapas

Calamari Frito 10 *gf*

shishito pepper, bravas sauce, lemon

Empanadas Gallegas 10

chicken, chorizo, sofrito, pebre

Gambas al Ajillo 15 *gfa*

roasted wild shrimp, garlic, sherry, pimentón, grilled baguette

Scallops a la Plancha 17 *gf*

vanilla parsnip purée, brussels sprouts, bacon, apple cider reduction

Garbanzo Hummus 12 *v|gfa*

roasted garlic, tahini, smoked paprika, fried chickpeas, housemade pita

Carrillera de Ternera 14 *gf*

braised american wagyu beef cheeks, rosemary parmantier

Costilla de Xai 16 *gf*

twin seared lamb chops, rosemary parmantier

Pan Con Tomate 8 *v*

grilled bread, crushed tomato

Patatas Bravas 9 *v|gf*

crispy potatoes, bravas sauce, aioli

Crispy Eggplant 10 *v|gf*

crispy eggplant, rosemary, acacia honey

Brussels Sprouts 8 *gf*

jamón, manchego cheese

Pimientos del Padrón 9 *v|gf*

blistered shishito peppers, sea salt

Alcachofas Fritas 10 *v|gf*

fried artichoke hearts, lemon aioli

Albóndigas 10

beef, pork, & veal meatballs, jalepeño & mint yogurt sauce

Pulpo a la Plancha 16 *gfa*

piquillo pepper coulis, crispy fingerling potatoes, castelvetroano olive salsa verde

Lamb Tagine 18 *gfa*

braised lamb shank, chickpeas, apricot, housemade pita

Croquetas 10

jamón y manchego, membrillo ketchup

Bikini Sandwich 8

jamón y queso, garlic aioli, guindilla

Calabacita Coca 13 *v*

caramelized onion, zucchini, goat cheese, spicy honey

Pork Belly 12

sweet potato purée, cranberry mostarda

Ensaladas

Ensalada Mixta 12 *v|gf*

mixed greens, roasted butternut squash, spiced pumpkin seeds, maple-sherry vinaigrette

Española 13 *v|gfa*

piquillo pepper, cucumber, green olives, spanish onion, grape tomato, hand-torn croutons, sherry-shallot vinaigrette

César 12 *gfa*

hearts of romaine, boquerones, lemon, croutons, manchego, dijon



Tapas Tasting

chef's selection of four tapas - 35

On Tuesdays...

We celebrate PAELLA!

\$39/PP (*minimum 2 people*)
tax & gratuity not included

Includes assorted tapas, choice of paella & dessert

Principales

Pollo Asado 25 *gfa*

roasted *bell & evans* chicken, rosemary jus, spanish stuffing, pomegranate seeds

Filet Mignon a la Parrilla 38 *gf*

rosemary whipped potato, jamon serrano, brussels sprouts, salsa verde

Scottish Salmon a la Plancha 24 *gf*

sweet potato & chorizo hash, pequillo pepper coulis, marcona almonds

Ricotta Gnocchi 16/23 *v*

butternut squash, brussels sprouts, portobello mushrooms, caramelized onions

Paella

(*minimum of two people*)

Valenciana 29 *per person | gf*

organic chicken, chorizo, mussels, clams, gulf shrimp, saffron, carrots, piquillo peppers

Mariscos Negra 29 *per person | gf*

squid ink, gulf shrimp, local scallops, calamari, chorizo, scallion, fennel

Monteñera 29 *per person | gf*

organic chicken, chorizo, lamb chops, mushrooms, peas, piquillo peppers