

PARA PICAR

BACON WRAPPED DATES

Serrano pepper & balsamic glaze

MARCONA ALMONDS

BOQUERONES WHITE ANCHOVIES

MANCHEGO AND MEMBRILLO

OLIVES & PICKLED VEGETABLES

OLIVES & SUNDRIED FRUITS SPREAD

Kalamata, figs & manzanilla, apricot

PAN & TOMACA

Add serrano ham

HOUSE MADE CRACKERS

BREAD & GARLIC AIOLI

PARMESAN GARLIC OIL FLAT BREAD

CROQUETAS

Crispy bite-sized croquettes, creamy & flavorful served with aioli

TRUFFLE MUSHROOM BASIL

HAM & MANCHEGO CHEESE

EMPANADAS

Crescent-shaped filled savory pastries

CHORIZO & CARAMELIZED ONION

CHICKEN FENNEL ROOT & MOJO ROJO

ROASTED VEGETABLES

COCA RUSTICA

Spanish Flatbreads

PARMESAN, SUNDRIED TOMATOES, ARTICHOKE & KALAMATA

SALMON PESTO, ASPARAGUS, MOZZARELLA

MOZZARELLA, TOMATOES, BASIL PESTO, HAM

CHICKEN, MOZZARELLA, PADRON PEPPERS

BRIE, CARAMELIZED APPLES, PECANS

STEAK , GRAPES , PARMESAN

SIDE SAUCES

Mojo Verde | Mojo Rojo | Garlic Aioli | Serrano Aioli | Spicy
Bravas Sauce

PAELLA

Spanish rice & saffron dish cooked in a shallow pan
simmering with seafood, meat & vegetable

MIXTA

Bomba rice, sofrito saffron broth, clams, fish, shrimp,
mussels, calamari, chicken, chorizo, peas, peppers, Aioli

RABBIT

Bomba rice, sofrito saffron, broth, fava bean chorizo, shrimp,
mushrooms, peas, aioli

SQUID INK

Bomba rice, squid ink, saffron, broth, clams, shrimp, mussels,
calamari, chorizo, peas, red peppers, aioli

VEGETARIANA

Bomba rice, sofrito, saffron broth, vegetables, mushrooms,
peas, fava beans, artichokes, peppers, aioli

SALADS & SOUPS

RAINBOW TOMATO MOZZARELLA ARUGULA

Pickled fennel & cava vinaigrette

MIXED GREENS WITH CARAMELIZED GOAT CHEESE

Mixed greens, berries, black berry vinaigrette

HOUSE SALAD

Lettuce, tomatoes, olives, piparras & c cava vinaigrette

CHICKEN ESCABECHE

Pulled chicken with brussel sprouts salad

PARDILLA LENTIL SOUP

Lentils, garden vegetables & moruna spice

GAZPACHO CHILLED SOUP

Tomato, cucumber, olive oil, Sherry vinegar

TABLAS

JAMON IBERICO BELLOTA

JAMON SERRANO

SPANISH CURED MEAT & CHEESE*

Serrano ham, chorizo, salchichon, imported cheese olives & fruit tapanedas with crackers

SPANISH CHEESE BOARD*

Manchego, cana de cabra, Valdeón Iriazabal, drunken goat, membrillo, marcona almonds, olives & fruit tapaneda with cackers

LARGE PLATES

RABBIT CONFIT

Artichokes, potatoes, mushrooms

MEDITERRANEAN CHICKEN

Yukon gold potatoes, olives, tomato

BRAISED LAMB SHANK

Brussel Sprouts, Potatoes, Tempranillo Sauce

BEEF MEDALION WITH BACON WRAPPED SHRIMP

HOT TAPAS

TORTILLA ESPANOLA

Olive oil poached potatoes & onion frittata, with aioli

PATATAS BRAVAS

Spicy brava sauce

PATATAS AIOLI

Garlic aioli

GRILLED SARDINES

Garlic, parsley, pecans

CALAMARI TENDERS

Serrano aioli

GARLIC SHRIMP

Olive oil, pepper flakes, sherry

CRAB & ARTICHOKE DIP WITH CRACKERS

MUSSELS

Salsa brava, chorizo, garlic aioli

GARLIC MUSHROOMS

Sherry, pepper flakes

CLAMS

Serrano ham, fennel & sherry sauce

DUNGENESS CRAB STUFFED ARTICHOKE

SAUTEED OCTOPUS

Potatoes, garlic, smoked paprika

BRUSSEL SPROUTS

Ham, manchego

GRILLED SPICY CHORIZO

Pimentón & olive oil

FAVA BEANS AND CHORIZO

Brava sauce

LAMB CHOPS

Yukon potatoes & aioli

BACON WRAPPED SHRIMP

Aioli & mojo verde

PORK TENDERLOIN

Bacon, brandy & blue cheese

GRILLED ASPARAGUS WITH BALSAMIC GLAZE

CHICKEN SKEWERS

Turmeric, lemon, oregano
