



TABLAS

Tabla de Quesos Españoles con Acompañamientos <i>Chef's Selection of Spanish Cheeses and Accompaniments</i>	17
Tabla de Jamón Serrano con Manchego <i>Jamón Serrano with Manchego Cheese</i>	19

SOUP & SALADS

Gazpacho Andaluz <i>Traditional Andalusian Chilled Gazpacho Soup</i>	7
Ensalada de Peras y Nueces <i>Field Green Salad with Pears, Walnuts and Goat Cheese tossed in a Honey Vinaigrette</i>	10
Ensalada de la Casa <i>Frize Lettuce, Manzanilla Olives, Boiled Egg, Hearts of Palm, Tossed in Sherry Vinaigrette</i>	10
Ensalada de Remolacha con Queso Y Nuez <i>Baby Beats, Goat Cheese, Pumpkin Seeds</i>	10

COLD TAPAS

Boquerones con Guindilla Vasca <i>Cured, Marinated Anchovies with Basque Pepper</i>	9
Aceitunas de la Casa con Guindilla Vasca <i>Marinated House Olives with Basque Peppers</i>	7
Escalibada con Tostadas de Pan <i>Roasted Eggplant, Peppers, Onions, Tomato Served on Toasted bread</i>	9
Ensalada de Tomate con Bonito del Norte <i>Beefsteak Tomatoes, Onions and Bonito Tuna</i>	12
Mejillones en Vinagreta <i>Chilled Mussels with peppers, Crumbs in a cherry Vinaigrette</i>	12
Tostada de Queso de Cabra con Miel <i>Toasted Bread with Goat Cheese and Honey</i>	10
Pan con Tomate <i>Catalonian Tomato Bread with Olive Oil</i> Add Jamón Serrano - 4 Queso Manchego - 3	7

PAELLAS

A Spanish Tradition!

	SML / LRG
Paella de Pollo y Chorizo <i>Chicken and Chorizo Paella</i>	20/40
Paella Marinera con Bogavante <i>Seafood Paella with Monkfish, Clams, Mussels, Squid, Scallops, Shrimp & Lobster</i>	35/65
Paella Vegetariana <i>Paella with Assorted Seasonal Vegetables</i>	19/38
Arroz a Banda <i>Paella of Shrimp, Monkfish, Squid & Scallops</i>	22/42
Pollo con Gambon <i>Spicy Chicken & Tiger Prawn Paella</i>	22/42

HOT TAPAS

Croquetas de Pollo <i>Crispy, Golden Chicken Croquettes</i>	9
Pimientos de Padon <i>Fried Padron Pepper with Sea Salt & Olive Oil</i>	8
Pimientos del Piquillio a la Plancha <i>Grilled Piquillio Peppers with E.V.O.O & Sea Salt</i>	10
Tortilla Española <i>Spanish Tortilla – Potato, Onion and Egg Omelet</i>	8
Judías Verdes Finas Salteadas con Almendras <i>French Green Beans with Almonds</i>	9
Espárragos con Romesco <i>Grilled Asparagus, Almond Romesco</i>	11
Setas a la Plancha <i>Grilled Seasonal Mushrooms with Olive Oil and Sea Salt</i>	11
Espinacas a la Catalana <i>Sautéed Spinach with Pine Nuts, Apples and Raisins</i>	11
Atún a la plancha con emulsión de escabeche y su guarnición. <i>Seared Tuna with Escabeche Emulsion Sauce</i>	13
Salmón Agridulce <i>Grilled Salmon, Capers, Raisins, Braised Leeks</i>	12
Gambas al Ajillo <i>Shrimp Sautéed in Garlic, Piri-Piri Peppers and Olive Oil</i>	15
Calamares Fritos con Ali-Oli <i>Fried Calamari with Ali-Oli</i>	12
Pulpo a la Gallega <i>Seared Octopus with Potatoes and Smoked Paprika</i>	12
Dátiles con Tocino <i>Crispy Dates Wrapped In Bacon</i>	9
Brocheta de Pollo al Ajillo con Salsa Picante de Pimiento <i>Grilled Chicken Skewers served with Pepper Emulsion</i>	10
Patatas Bravas <i>Crispy Potatoes tossed in a Spicy Ali-Oli topped with garlic Ali-Oli</i>	8
Pinchitos a la Plancha <i>Bite Size Grilled Smoked Paprika Chorizo</i>	11
Albóndigas Estofadas <i>Cocktail Meatballs Stewed in a Red Wine Sauce</i>	10
Bistec a la Plancha <i>Seared Beef Steak a la Plancha</i>	14
Pincho Moruno <i>Cumin & Paprika Marinated Grilled Lamb Skewers</i>	13