

## TABLAS

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

## SOUP & SALADS

<b>Gazpacho Andaluz</b> <i>Traditional Andalusian Chilled Gazpacho Soup</i>	7
<b>Ensalada de Peras y Nueces</b> <i>Field Green Salad with Pears, Walnuts and Goat Cheese tossed in a Honey Vinaigrette</i>	10
<b>Ensalada de la Casa</b> <i>Romaine Lettuce tossed in a Garlic Anchovy Dressing topped with shaved Idiazábal Cheese</i>	10
<b>Ensalada de Remolacha con Queso Y Nuez</b> <i>Baby Beats, Goat Cheese, Pumpkin Seeds</i>	10

## COLD TAPAS

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

## PAELLAS

	SML / LRG
<b>Paella Negra</b> <i>Traditional Squid Ink "Black" Paella with Squid, Scallops, Monkfish &amp; Shrimp</i>	24/46
<b>Paella de Pollo y Chorizo</b> <i>Chicken and Chorizo Paella</i>	20/40
<b>Paella Marinera con Bogavante</b> <i>Seafood Paella with Monkfish, Clams, Mussels, Squid, Scallops, Shrimp &amp; Lobster</i>	35/65
<b>Paella Vegetariana</b> <i>Paella with Assorted Seasonal Vegetables</i>	19/38
<b>Arroz a Banda</b> <i>Paella of Shrimp, Monkfish, Squid &amp; Scallops</i>	22/42
<b>Pollo con Gambon</b> <i>Spicy Chicken &amp; Tiger Prawn Paella</i>	22/42

## HOT TAPAS

<b>Croquetas de Pollo</b> <i>Crispy, Golden Chicken Croquettes</i>	9
<b>Pimientos de Padon</b> <i>Fried Padron Pepper with Sea Salt &amp; Olive Oil</i>	8
<b>Pimientos del Piquillio a la Plancha</b> <i>Grilled Piquillio Peppers with E.V.O.O &amp; Sea Salt</i>	10
<b>Tortilla Española</b> <i>Spanish Tortilla – Potato, Onion and Egg Omelet</i>	8
<b>Arroz Meloso de Setas y Queso Idiazabal</b> <i>Creamy Mushroom Rice With Idiazabal Cheese</i>	10
<b>Judías Verdes Finas Salteadas con Almendras</b> <i>French Green Beans with Almonds</i>	9
<b>Espárragos con Romesco</b> <i>Grilled Asparagus, Almond Romesco</i>	11
<b>Setas a la Plancha</b> <i>Grilled Seasonal Mushrooms with Olive Oil and Sea Salt</i>	11
<b>Espinacas a la Catalana</b> <i>Sautéed Spinach with Pine Nuts, Apples and Raisins</i>	11
<b>Atún a la plancha con emulsión de escabeche y su guarnición.</b> <i>Seared Tuna with Escabeche Emulsion Sauce</i>	13
<b>Salmón Agridulce</b> <i>Grilled Salmon, Capers, Raisins, Braised Leeks</i>	12
<b>Gambas al Ajillo</b> <i>Shrimp Sautéed in Garlic, Piri-Piri Peppers and Olive Oil</i>	15
<b>Calamares Fritos con Ali-Oli</b> <i>Fried Calamari with Ali-Oli</i>	12
<b>Pulpo a la Gallega</b> <i>Seared Octopus with Potatoes and Smoked Paprika</i>	12
<b>Dátiles con Tocino</b> <i>Crispy Dates Wrapped In Bacon</i>	9
<b>Brocheta de Pollo al Ajillo con Salsa Picante de Pimiento</b> <i>Grilled Chicken Skewers served with Pepper Emulsion</i>	10
<b>Patatas Bravas</b> <i>Crispy Potatoes tossed in a Spicy Ali-Oli topped with garlic Ali-Oli</i>	8
<b>Pinchitos a la Plancha</b> <i>Bite Size Grilled Smoked Paprika Chorizo</i>	11
<b>Albóndigas Estofadas</b> <i>Cocktail Meatballs Stewed in a Red Wine Sauce</i>	10
<b>Bistec a la Plancha</b> <i>Seared Beef Steak a la Plancha</i>	14
<b>Chuletillas de Cordero con Vino Tinto</b> <i>Grilled Lamb Chops with Red Wine Sauce</i>	16
<b>Brocheta de Solomillo de Ternera</b> <i>Beef Tenderloin Skewer with Peppers, Onions, and Cherry Tomatoes</i>	16