

TABLAS

Tabla de Quesos Españoles con Acompañamientos 19
Chef's Selection of Spanish Cheeses & Accompaniments

Tabla de Jamón Serrano con Manchego 21
Jamón Serrano with Manchego Cheese

SOUP & SALADS

***Sopa de Pescado con Fideos** 14
Traditional Seafood Broth with Shrimp, Clams, Mussels and Fideo Noodles

Gazpacho Andaluz 8
Traditional Andalusian Chilled Gazpacho Soup

Ensalada de Peras y Nueces 12
Field Green Salad with Pears, Walnuts and Goat Cheese tossed in a Honey Vinaigrette

Ensalada de la Casa 11
Romaine Lettuce tossed in a Garlic Anchovy Dressing topped with shaved Idiazábal Cheese

COLD TAPAS

Boquerones con Guindilla Vasca 10
Cured, Marinated Anchovies with Basque Pepper

Aceitunas de la Casa con Guindilla Vasca 9
Marinated House Olives with Basque Peppers

Escalibada con Tostadas de Pan 9
Roasted Eggplant, Peppers, Onions, Tomato Served on Toasted bread

Ensaladilla Remolacha con Queso de Cabra y Nueces 13
Roasted Beets with Goat Cheese and Walnuts

Ensalada de Tomate con Bonito del Norte 13
Beefsteak Tomatoes, Onions and Bonito Tuna

Tostada de Queso de Cabra con Miel 10
Toasted Bread with Goat Cheese and Honey

Pan con Tomate 7
Catalonian Tomato Bread with Olive Oil
Add Jamón Serrano - 4 Queso Manchego – 3

* PAELLAS

Paella Negra SML / LRG 24/48
Traditional Squid Ink "Black" Paella with Squid, Scallops, Monkfish & Shrimp

Paella de Pollo y Chorizo 22/44
Chicken and Chorizo Paella

Paella Marinera con Bogavante 35/68
Seafood Paella with Monkfish, Clams, Mussels, Squid, Scallops, Shrimp & Lobster

Paella Vegetariana 22/44
Paella with Assorted Seasonal Vegetables

Arroz a Banda 24/48
Paella of Shrimp, Monkfish, Squid & Scallops

Pollo con Gambon 24/48
Spicy Chicken & Tiger Prawn Paella

HOT TAPAS

Croquetas de Pollo 11
Crispy, Golden Chicken Croquettes

Pimientos del Piquillio a la Plancha 10
Grilled Piquillio Peppers with E.V.O.O & Sea Salt

Tortilla Española 9
Spanish Tortilla – Potato, Onion and Egg Omelet

Arroz Meloso de Setas y Queso Idiazabal 12
Creamy Mushroom Rice With Idiazabal Cheese

Judías Verdes Finas Salteadas con Almendras 12
French Green Beans with Almonds

Espárragos con Romesco 12
Grilled Asparagus, Almond Romesco

Setas a la Plancha 12
Grilled Seasonal Mushrooms with Olive Oil and Sea Salt

Espinacas a la Catalana 12
Sautéed Spinach with Pine Nuts, Apples and Raisins

*** Atún a la plancha con emulsión de escabeche y su guarnición.** 15
Seared Tuna with Escabeche Emulsion Sauce

Salmón Agridulce 14
Grilled Salmon, Capers, Raisins, Braised Leeks

Gambas al Ajillo 16
Shrimp Sautéed in Garlic, Piri-Piri Peppers and Olive Oil

*** Camarones a la Plancha** 16
Grilled Head-On Prawns with Sea Salt and Olive Oil

Calamares Fritos con Ali-Oli 12
Fried Calamari with Ali-Oli

*** Pulpo a la Gallega** 15
Seared Octopus with Potatoes and Smoked Paprika

Mejillones al Vapor 15
Steamed Mussels in a White Wine and Saffron Broth

Dátiles con Tocino 10
Crispy Dates Wrapped In Bacon

Brocheta de Pollo al Ajillo con Salsa Picante de Pimiento 12
Grilled Chicken Skewers served with Pepper Emulsion

Patatas Bravas 9
Crispy Potatoes tossed in a Spicy Ali-Oli topped with garlic Ali-Oli

Pinchitos a la Plancha 12
Bite Size Grilled Smoked Paprika Chorizo

Albóndigas Estofadas 12
Cocktail Meatballs Stewed in a Red Wine Sauce

*** Bistec a la Plancha** 15
Seared Beef Steak a la Plancha

*** Chuletillas de Cordero con Vino Tinto** 18
Grilled Lamb Chops with Red Wine Sauce

*** Brocheta de Solomillo de Ternera** 18
Beef Tenderloin Skewer with Peppers, Onions, and Cherry Tomatoes



ENTREES

*Served with Choice of:
Mashed Potatoes or Bravas,
Green Beans, Asparagus or Spinach.*

Entrecôte a la Parrilla <i>Grilled NY Steak, Red Wine Sauce</i>	28
Pollo al Ajillo <i>Traditional Garlic Chicken</i>	24
Salmón a la Plancha <i>Seared Salmon Filet</i>	24