

Tapas Frias

Tapas Served Cold

Queso y fruta

**Cheese and Fruit* \$5
Spanish cheeses served with fruit and bread.

Tostadas con Boquerones

Anchovies on Toast \$4
Spanish anchovies drizzled with olive oil served on top of garlic toast.

Vegetales Mixtos

**Marinated Vegetables* \$4
Portobello mushroom, sliced zucchini, red onion, eggplant & piquillo pepper marinated, charbroiled (drizzled with extra virgin olive oil & balsamic vinegar).

Jamon y Fruta

Serrano Ham and Fruit \$6
Serrano ham with sliced fresh fruit & shaved Manchego cheese.

Tomate Frito

**Tomato Toast* \$3
Toasted bread with tomato, onion, garlic & fried with olive oil.

Tortilla Española

Spanish Tortilla \$4
Homemade Spanish Tortilla.

Acetonas Mixtas

Mixed Olives \$3
Assortment of Olives

Tostada con Higos y Queso

Toast with Figs and Cheese \$5
Toasted bread with homemade fig preserves and Cabrales blue cheese topped with piquillo peppers

Tapas Calientes

Tapas Served Hot

Tomates a la Parrilla

**Grilled Tomatoes* \$5
Grilled red & yellow tomato slices topped with artichoke creamed spinach & white cheddar cheese

Almejas al Azafran

Clams Saffron \$6
Fresh clams sautéed in olive oil, shallots, saffron, roasted garlic & white wine.

*Patatas Bravas

**Fierce Potatoes* \$4
"Fierce Potatoes" fried in olive oil & tossed in a spicy smoked paprika tomato sauce

Croquetas

Croquettes \$5
Chicken breast and pork in a traditional croquette.

Albondigas con Salsa de Almendras

Spanish Almond Meatballs \$6
Handmade beef & pork meatballs served in a toasted almond sherry sauce.

Champiñones al Ajillo

Garlic Mushrooms \$4
Button mushrooms sautéed in olive oil, fresh herbs & roasted garlic.

Gambas al Ajillo

Garlic Shrimp \$6
Gulf shrimp sautéed in olive oil with roasted garlic & fresh herbs.

Rebaná Cortijera

Pork Loin toast \$5
Garlic toast with Smoked Pork Loin topped with caramelized sweet onions and melted cheese.

Patatas a la Riojana

Riojana Potatoes \$4
Potatoes, chorizo, onion, garlic, red bell pepper and serrano peppers sautéed in olive oil, splashed with white wine and sprinkled with smoked paprika.

Crema de Espinaca y Alcachofa

**Artichoke Creamed Spinach* \$5
Spinach and artichoke dip. Served with toast points

Esparragos a la Parrilla

**Grilled Asparagus* \$4
Fresh asparagus served char-broiled romesco sauce.

Pinchos Morunos

Morunos Skewers \$6
Grilled Marinated Pork Loin skewers.

Tostadas de Solomillo Al Cabrales

Cabrales Tenderloin Toast \$8
Pan seared beef tenderloin smothered in a Cabrales sauce on garlic toast

Calamares Fritos

Fried Calamari \$5
Calamari rings dusted in smoked paprika seasoned breading served with a side of Piquillo Alioli.

A 15% Gratuity will be added on parties of 6 or more.

Be Advised that consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.