

## Tapas Frias

Jamon Serrano \$5

### Ham & Fruit

Serrano ham with sliced fresh fruit & shaved Manchego cheese.

Plato de Queso \$4

### \* Spanish Cheeses

Garroxta Idiazabal and Tetilla. Served with pears & bread.

Anchoas \$2

### Butterflied Anchovies

Spanish Anchovies marinated in extra virgin olive oil & sliced red onion. Served with toast points.

Pa amb tomaquet \$2

### \* Tomato Toast

Catalan grilled bread with fresh diced tomato, shallots, roasted garlic, olive oil, sea salt & cracked black pepper.

Champinones en Adobo \$3

### \* Marinated Mushrooms

Button mushrooms marinated in olive oil, balsamic vinegar & fresh herbs.

Patatas con Allioli \$2

### \* Allioli Potatoes

Yukon gold potato salad in roasted garlic allioli.

Ensalada de la Casa \$4

### \* House Salad

Mixed greens, cucumber, tomatoes, homemade croutons & choice of homemade dressing.

Verduras en Adobos \$2

### \* Marinated Vegetables

Sliced zucchini, red onion, eggplant & piquillo pepper marinated, charbroiled & drizzled with extra virgin olive oil & balsamic vinegar. Served chilled with bread.

## Tapas Calientes

Patatas Bravas \$2

### \* "Fierce Potatoes"

Potatoes fried in olive oil & tossed in a spicy smoked paprika tomato sauce.

Judias Verdes Fritas \$3

### \* Fried Green Beans

Fresh green beans lightly hand-battered & fried golden. Served with piquillo allioli.

Croquetas \$4

### Croquettes

Serrano ham & chicken breast in a traditional croquette. Served with Allioli.

Tortilla Española \$4

### \* Spanish Tortilla

Traditional Spanish omelette made with farm fresh eggs, potato & onion. Served with piquillo allioli.

Tomates a la Parilla \$3

### \* Grilled Tomatoes

Grilled red & yellow beefsteak tomato slices topped with artichoke creamed spinach & sharp cheddar cheese.

Pollo al Piri Piri \$4

### Spicy Marinated Chicken

One Quarter fresh chicken marinated in piri piri hot sauce & spit roasted.

Albondigas \$4

### Spanish Meatballs

Handmade meatballs made from fresh ground beef & pork served in a toasted almond sauce.

Champinones al Ajillo \$3

### \* Sauteéd Garlic Mushrooms

Whole baby button mushrooms sauted in butter, olive oil, fresh herbs & roasted garlic.

Gambas al Piri Piri \$4

### Spicy Garlic Shrimp

Gulf shrimp marinated in piri piri chile sauce & sauteed in olive oil, butter & garlic. Served with bread.

Almejas del Azafraán \$5

### Clams Saffron

Fresh clams sauteed in olive oil, shallots, saffron & roasted garlic, then steamed in white wine & garnished with cilantro & green onion.

Paella Vegeteriano \$4

### \* Vegetarian Saffron Rice

Wild mushrooms with roasted onions, asparagus & piquillo pepper in rich saffron rice.

Alcachofa Espinaca Batida \$3

### \* Artichoke Creamed Spinach

Chopped spinach with cream, roasted garlic & cream cheese. Served with toast points.

Espárrago a la Parilla \$3

### \* Grilled Asparagus

Fresh asparagus char-broiled & served with romesco sauce.

Escalfado Salmón \$5

### Poached Salmon

Fresh Atlantic salmon fillet seasoned with sea salt, cracked pepper & fresh herbs. Seared in olive oil, poached in vegetable broth then garnished with lemon & lime.

Paella con Pollo y Salchichas \$4

### Saffron Rice with Chicken

Smoked sausage & chicken in rich saffron rice.

### \* Vegetarian Dishes