

Tapas Frias

- Jamon Serrano \$5
Ham & Fruit
 Serrano ham with sliced fresh fruit & shaved Manchego cheese.
- Plato de Queso \$4
***Spanish Cheeses**
 Garrota 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 \$2
Spanish Meatballs
 Handmade meatballs made from fresh ground beef & pork served in a toasted almond sauce.
- Champinones al Ajillo \$3
***Sautéed Garlic Mushrooms**
 Whole baby button mushrooms sautéed in butter, olive oil, fresh herbs & roasted garlic.
- Gambas al Piri Piri \$4
Spicy Garlic Shrimp
 Gulf shrimp marinated in piri piri chile sauce & sautéed in olive oil, butter & garlic. Served with bread.
- Almejas del Azahfran \$5
Clams Saffron
 Fresh clams sautéed 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 Salsichas \$4
Saffron Rice with Chicken
 Smoked sausage & chicken in rich saffron rice.

* Vegetarian Dishes

Soups

- Cup \$4 / Bowl \$7
- Gazpacho
Chilled Tomato Soup
- Sopa de Patata
Potato Soup
 Creamy potato soup garnished with chopped bacon, cheddar cheese & green onion.
- Sopa del Pescado
Fish Soup
 Fresh fish & shellfish in saffron broth.

Salads

- Dressings: Manchego y Peppercorn, Raspberry Sherry Vinaigrette, Avocado Vinaigrette, Cabrales Bleu Cheese, & Cesar*
- Ensalada Cabrales \$8
Cabrales Salad
 Fresh salad mix & toasted pine nuts tossed in creamy Cabrales blue cheese dressing. Garnished with grape tomatoes & Spanish olives.
- Ensalada con Pollo Asado \$9
Grilled Chicken Salad
 Grilled, marinated chicken breast, fresh salad mix, toasted pumpkin seeds, Garrota cheese, grape tomatoes, avocado vinaigrette, green onion & cilantro.
- Ensalada de Gambas Piri Piri \$9
Piri Piri Shrimp Salad
 Gulf shrimp marinated in piri piri hot sauce & sautéed in olive oil. Served atop a bed of fresh salad mix & Texas pecans. Tossed in raspberry sherry vinaigrette & garnished with grape tomatoes & green onion.

Entrees

- Paella con Mariscos \$12
Seafood Paella
 Shrimp, crawfish, oysters & clams with smoked sausage in saffron rice.
- Pasta con Mariscos \$12
Shrimp Pasta
 Angel hair pasta tossed with shrimp, crawfish, oysters, clams & sun-dried tomatoes in a creamy white wine garlic butter sauce. Garnished with parsley & shaved Manchego cheese.
- Cochinitillo Segovia \$10
Roast Suckling Pig
 Fresh, locally raised suckling pig roasted whole. Served with garlic mashed potatoes & fresh vegetables.
- Bistece
Steaks
 USDA choice, dry-aged, certified Angus beef. Served with seared mashed potato pancakes & fresh vegetables.
- 12oz Ribeye \$18
 14oz NY Strip \$20
- Paella con Pollo y Salsichas \$7
Chicken Paella
 Smoked sausage & chicken in saffron rice.
- Pasta a la Parilla \$10
Pasta a la Parilla
 Grilled marinated zucchini, squash, portobella mushroom & peppers served on angel hair pasta with garlic butter sauce. Garnished with parsley & shaved Manchego cheese.
- Lomo Ahumado \$8
Lomo Ahumado
 Berkshire pork loin rubbed with fresh cracked coriander, sea salt & peppercorns. Slow smoked over hardwood & served with garlic mashed potatoes, fresh vegetables & smoked paprika horseradish marmalade.
- Pechuga a la Piri Piri \$9
Piri Piri Chicken
 Bone-in chicken breast marinated in piri piri chile sauce & charbroiled. Served with rice pilaf & fresh vegetables.
- Paella Vegeteriano \$7
Vegetarian Paella
 Wild mushrooms with roasted onions, asparagus & piquillo pepper in saffron rice.
- Estofado de Buey a la Catalan \$8
Catalan Beef Stew
 Rich, fragrant beef stew from Catalonia. Beef, carrots, potatoes, sherry, mace & smoked paprika with a touch of chocolate & cinnamon.
- Gambas al Piri Piri \$12
Piri Piri shrimp
 Fresh gulf shrimp marinated in piri piri chile sauce & sautéed in garlic & olive oil. Served with rice pilaf & fresh vegetables.
- Escalfado Salmón \$12
Poached Salmon
 Fresh Atlantic salmon fillet seasoned with sea salt, cracked pepper & fresh herbs. Seared in olive oil then poached in vegetable broth & garnished with lemon & lime. Served with garlic mashed potatoes & fresh vegetables.