

Tapas Frias

Jamon Serrano \$5

Ham & Fruit

Serrano ham with sliced fresh fruit & shaved Manchego cheese.

Plato de Queso \$4

*Spanish Cheeses

Choose 3 of the following Spanish cheeses: Cabrales, Manchego, Garroxta Idiazabal or Tetilla. Served with bread.

Anchoas \$2

Butterflied anchovies

Marinated with extra virgin olive oil & sliced red onion. Served with toast points.

Pa amb tomaquet \$2

*Tomato Toast

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"

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

Habas 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.

Tortilla Española \$4

*Spanish Tortilla

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

Tomates a la Parrilla \$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

Fresh chicken marinated in piri piri hot sauce & spit roasted. One quarter chicken served with bread.

Albondigas \$4

Spanish Meatballs

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

Champinones al Ajillo \$3

*Sauteed Garlic

Mushrooms

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

Gambas al Ajillo \$4

Garlic Shrimp

Gulf shrimp sauteed in olive oil & butter with roasted garlic & fresh herbs. Served with bread.

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 Azafrán \$5

Clams Saffron

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

Paella \$4

Saffron Rice with Chicken

Smoked sausage & chicken in rich saffron rice.

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 Parrilla \$3

*Grilled Asparagus

Fresh asparagus char-broiled & served with romesco sauce.

Sopas \$4

Soup

Bowl of homemade soup: sopa de patata, sopa de pescado y la sopa del dia.

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 & served with bread.