

## 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 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

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

### \*Sauteéd 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 Parilla \$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.