Chorizos y Embutidos

sausages and cured meats

Lomo Serrano – dry cured pork loin, from the mountains of Western Spain, garlic, paprika; Basque peppers 7

Cantimpalo – cured pork, from the region of Salamanca, spicy flavor, paprika; pickled onions 7

Pampiona – cured pork, from the town of Pampiona in North East Spain, unique smoked paprika flavor; Basque peppers 7

Salchichon de Vic – cured in the Pyrenees, pork, beef, garlic, black peppercorns; whole grain mustard 7

Sobrasada – from the island of Mallorca, soft spreadable texture, pork, sea salt, paprika; crackers 7

Picante – cured, from the La Vera Valley in Western Spain, pork, smoky, spicy flavor; pickled onions 7

Soria – cured chorizo from North East Spain, coarse lean texture, pork, paprika, garlic; Basque peppers 7

Jamón Serrano – dry cured ham, aged for at least three months; grilled flat bread 7

Charcuterie – an assortment of Spanish cured sausages and Jamón Serrano 24

<u>Quesos</u>

cheeses

One for \$6 Three for \$16 Five for \$24

Tetilla (Galicia, ES) – cow's milk cheese; soft and creamy; Granny Smith apples

Olive Manchego (La Mancha, ES) – young soft sheep's milk cheese, studded with cuquillo olives; apricot cake

Queso de Murcia (Murcia, ES) – goat's milk cheese; semi firm, buttery and lightly salty; pickled onions

San Simon (Galicia, ES) – smoked cow's milk cheese; smooth, buttery and fragrant; quince paste

Valdeon (Castille y Leon, ES) – blue-veined cow and goat's milk cheese, full flavored, tangy and spicy; date walnut cake

<u>Tapas</u>

small plates

Humus - chickpea hummus; grilled flatbread, fresh vegetables, chile oil 9

Ensalada de Bruselas – Brussels sprouts salad; shallots, capers, dried cranberries, goat cheese, Marcona almonds,

Worcestershire dressing 8

Croquetas – Spanish fritters; jamón Serrano, Manchego cheese, honey mustard sauce 8

Queso de Cabra al Horno – baked goat cheese; tomato basil vinaigrette, olive oil crackers 8

Pulpo – grilled baby octopus; shaved Manchego cheese, chimichurri 10

Tómate y Mozzarella – roasted tomatoes, fresh mozzarella, basil oil, honey balsamic, sea salt 9

Aceitunas – Spanish olives; Basque peppers, cornichons, garlic 7

Almendras Marcona – roasted Spanish Marcona almonds 6

Costillas – braised beef short ribs; Spanish blue cheese mushroom sauce, green olive aioli, fried leeks 11

Mejillones con Chorizo – sautéed mussels; house made chorizo, tomatoes, onions, smoked paprika cream sauce, grilled bread 12

Calamares Fritos – flash fried calamari; Ñora pepper aioli, lemon thyme aioli 12

Ensalada de Verduras – Mediterranean vegetable salad 5

Ensalada de Papas – potato salad; pickled onions 5

Plato de Tapas – tapas platter; potato salad, roasted tomatoes, fresh mozzarella, Spanish olives, Mediterranean vegetable salad, hummus, flatbread 25

Sopas y Ensaladas

soups and salads

Sopa de Cangrejo – creamy crab soup; pepper relish, crème fraîche 7

Gazpacho – chilled tomato soup; cucumbers, red grapes, extra virgin olive oil 6

Sopa de Melocotón Fria – chilled spiced peach soup 6

Ensalada de Espinacas – baby spinach salad; gorgonzola, Granny Smith apple, Marcona almonds, balsamic vinaigrette 7

Ensalada de Bibb – Bibb salad; mixed greens, Spanish tuna, hard cooked egg, piquillo peppers, red onion, roasted tomatoes, Ñora pepper vinaigrette 8

Caesar – classic Caesar salad; romaine lettuce, sourdough croutons, shaved parmesan cheese 8

Ensalada de Arugula – arugula salad; dried cranberries, golden raisins, figs, roasted pistachios, goat cheese, red onion, mustard vinaigrette 8

Entradas

entrées

Cordero – braised lamb shank; cheesy spinach and mushroom risotto, arugula pesto 30

Salmon Relleno con Cangrejo – pan roasted salmon; crabmeat cream cheese stuffing, panko crust, curry potato purée, sautéed green beans, cranberry gastrique 30*

Cerdo – crispy braised pork shank; caramelized Brussels sprouts, curry potato purée, rosemary mushroom sauce 28

Mejilla de Carne – braised beef cheeks; roasted garlic potato purée, caramelized Brussels sprouts, crispy onion straws, red wine mushroom

jus 28*

Filete – grilled beef filet; roasted garlic potato purée, grilled asparagus, chimichurri 36*

Vieras – pan seared sea scallops; bacon, mushrooms, baby lima beans, dates, chile flakes, cream 33*

Paellas

Paella Barcelona - chicken, chorizo, shrimp, squid, clams, mussels, sofrito, piquillo peppers, peas, calasparra rice 30

Paella de Verduras – caramelized Brussels sprouts, piquillo peppers, roasted tomatoes, mushrooms, onions, peas, sofrito, goat cheese, arugula salad, sherry vinaigrette, calasparra rice 25

Paella de Mariscos con Curry – half lobster tail, scallops, mussels, clams, peas, piquillo peppers, curry, sofrito, calasparra rice 32*

Paella de Costillas y Vieras – braised beef short ribs, pan roasted scallops, piquillo peppers, caramelized Brussels sprouts, sofrito, Nora pepper aioli, calasparra rice 30*

Paella Especial para Cuatro – paella for four; calasparra rice, onions, sofrito, shrimp, scallops, mussels, clams, peppers, peas 109*

Add grilled half lobster tail

Split Entrée 5

Chef Jacob and his staff will gladly accommodate your special requests, if possible. Most of our entrée accompaniments are available a la carte – simply ask your server.

Lunch, Mon – Fri, 11am – 2:30pm Siesta Fiesta Menu, Mon – Fri, 2:30pm – 5pm Happy Hour at the Bar, Mon – Fri, 4pm – 7pm

Menu is subject to change.

*Consumer Advisory: consuming raw or undercooked meats, eggs or shellfish can be potentially hazardous.

