

**TAPAS:** Is the name of a wide variety of appetizers in Spanish cuisine. They may be cold or warm. In select bars in Spain, tapas have evolved into an entire sophisticated cuisine. In Spain, patrons of tapas can order many different tapas and combine them to make a full meal. The serving of tapas is designed to encourage conversation because people are not so focused upon eating an entire meal that is set before them.

## **MARISCOS** **(SEAFOOD)**

### **GAMBAS A LA PLANCHA**

Griddled shrimp with lemon and  
Olive oil. 12.00

### **ALMEJAS CON CHISTORRA**

Clams with Chistorra sausage. 8.00

### **PULPO A LA GALLEGA MI ESTILO**

Grilled octopus carpaccio  
With paprika. 8.00

### **FRITURA DE CALAMARES**

Fried calamari with artichokes and  
saffron aioli. 8.00

### **GAMBAS AJILLO**

Sautéed shrimp with garlic. 11.00

### **CALDO GALLEGO MI ESTILO**

Galician seafood stew. 7.00

### **CALAMARES A LA PLANCHA**

Griddled calamari with a spicy garlic  
paprika and lemon. 8.00

### **TIGRES BASCOS**

Mussels in a spicy tomato sauce. 8.00

**20% Gratuity has been added  
to parties of 6 or more.**

## **CARNES** **(MEATS)**

### **SETAS CON CHORIZO**

Wild mushrooms with chorizo. 8.00

### **HIGOS CON CABRALES**

Bacon wrapped figs with cabrales. 6.00

### **CROQUETAS DE POLLO**

chicken croquettes. 6.00

### **BISTEC AJILLO**

Garlic roasted steak. 10.00

### **CHORIZO GRATINADO**

Semi cured chorizo with tetilla cheese. 7.00

### **POLLO MORUNO**

Stewed chicken with chick peas. 8.00

### **FABADA ASTURIANA**

White bean and chorizo stew with poached  
egg. 9.00

### **ESTOFADO DE CHORIZO**

Chorizo and lentil stew. 8.00

### **PATO AL JEREZ**

Seared duck breast with butternut squash  
and cherry compote. 9.00

### **RABO DE BUEY AL VINO**

Ox tail braised in red wine. 8.00

### **BOCADILLO DE PANCETA**

Pork belly sandwich With fennel slaw. 7.00

### **BOCADILLO DE CORDERO**

Spiced lamb sandwich with cucumber and  
yogurt. 7.00

### **BOCADILLO DE MORCILLA**

Black sausage sandwich with grilled pears  
and shallot jam. 7.00

## **VEGETALES**

**(VEGETABLES)**

### **PATATAS BRAVAS**

Fried potatoes with spicy aioli. 7.00

### **HUMMUS DE CALABAZA**

Pumpkin Hummus. 5.00

### **ACEITUNAS MARINADAS**

house marinated olives. 5.00

### **LENTEJAS MORUNAS**

moroccan style lentils. 7.00

### **PAN CON TOMATE**

Grilled crostinis rubbed with tomato. 6.00

### **TORTILLA ESPANOLA**

Traditional spanish omelette. 6.00

### **PIQUILLO RELLENO**

Piquillo pepper stuffed  
with goat cheese. 7.00

### **COLIFLOR AL GRATINADO**

Cauliflower au gratin. 6.00

### **BOCADILLO DE VEGETALES**

Roasted vegetable sandwich  
With tetilla cheese. 6.00

### **GAZPACHO**

traditional andalusian gazpacho. 6.00

### **ENSALADA MEDITERRÁNEA**

friséé, olives, orange and sherry  
vinaigrette. 6.00

### **ENSALADA DE CASA**

with olives, cucumber, tomato, red onion  
and conserved tuna. 6.00

## **ESPECIALES DEL DÍA**

**(SPECIALS OF THE DAY)**

### **COCA DEL DÍA**

daily spanish flat bread pizza. 7.00

### **EMPANADA DEL DÍA**

daily spanish stuffed pastry. 8.00

### **SOPA DEL DÍA**

daily soup. 6.00

## **PAELLAS**

**(FEEDS 2-3 PEOPLE)**

**(PLEASE ALLOW 30 MINUTES  
FOR PREPARATION) 49.00**

**Paella.** is a Valencian rice dish that originated in its modern form in the mid-19th century in Valencia, on the east coast of Spain

### **PAELLA MIXTA**

Saffron rice with meats and seafood

### **PAELLA VALENCIANA**

Traditional valencian paella with saffron  
rice and various seafood

### **PAELLA DE CAMPO**

Saffron rice with a variety of meats

## **CHURRASQUERIA**

**(MEATS FROM THE GRILL)**

### **12 OZ. BLACK ANGUS N.Y. STRIP**

Served with Chimmichurri. 22.00

### **12 OZ. BLACK ANGUS RIBEYE**

Served with Chimmichurri. 22.00

### **PARRILLADA ARGENTINA**

Mix of grilled meats, Spanish chorizos and  
vegetables. 45.00

## **EMBUTIDOS & QUESOS** **(MEATS & CHEESES)**

### **QUESO JEREZANO**

Miti cana goat cheese

With orange sherry reduction. 9.00

### **PLATO DE QUESOS**

Variety of cheeses. 9.00

### **PLATO DE EMBUTIDOS**

Variety of cured meats. 9.00

### **PLATO DE SERRANO**

hand carved Serrano ham. 10.00

### **PLATO DEL CHEF**

Variety of meats and cheeses 30.00