

# TAPAS

## **Almendras 5**

Marcona almonds, fried golden brown

## **Aceitunas Alinadas 5**

Olives marinated in thyme-orange olive oil

## **Verduras Encurtidas 4**

Seasonal vegetables pickled in house

## **Pimientos del Piquillo 6**

Roasted red peppers with coarse sea salt

## **Boquerones 6**

Spanish white anchovies finished with coarse sea salt, black pepper, roasted garlic & olive oil

## **Tapas Sampling 5**

*Choose 3 from this section*

## **Baked Queso 6**

Smoked sheep's milk cheese, piquillo peppers & Romesco sauce baked & served with grilled pita

## **Setas al Ajillo 9**

Sautéed oyster mushrooms, shaved Manchego cheese

## **Patatas Bravas 7**

Fried fingerling potatoes served with salsa brava & aioli

## **Tortilla Espanola 6**

Spanish omelet of egg, potato & onion, served with aioli

## **Dátiles con Tocino 8**

Dates stuffed with an almond & Cabrales cheese, wrapped in bacon

## **Alitas de Pollo Harissa 9**

Chicken wings in Harissa hot sauce, with cilantro yogurt

## **Croquetas de Jamon Serrano 9**

Serrano ham & béchamel fritters, served with aioli

## **Almejas con Chorizo 8**

Littleneck clams sautéed in a chorizo-saffron sauce

## SOPAS

### **Sopa del Dia 5 / 8**

Daily soup feature, prepared in house

### **Gazpacho 5 / 8**

Chilled vegetable soup topped with housemade croutons

## ENSALADAS

### **Ensalada de Espinacas 5**

Spinach, pine nuts, & golden raisins

### **Ensalada de Pimiento y Almendra 5**

Mixed greens, piquillo peppers & candied almonds

### **Ensalada Verde 5**

Mixed greens, cherry tomatoes & housemade croutons

### Housemade Dressings

*Citrus Vinaigrette, Chorizo Cider Vinaigrette,  
Preserved Lemon & Poppy Seed Vinaigrette*

**Add Grilled Chicken Kabob 2 Add Grilled Shrimp Kabob 3**

## **Pan 2**

Fresh from the oven bread with Spanish olive oil

## **Quesos 5 each / 17 all four**

Manchego- *sheep's milk served with quince paste*

Larrun Gazta- *smoked sheep's milk with olive oil & rosemary*

Cabrales- *Bleu cow's milk served with fig & date preserve*

Can de Cabra- *goat's milk served with truffle honey*

## **Chorizo y Jamon 8**

Classic Spanish sausage & Serrano ham

## **Hummus y Pita 5**

Daily selection of housemade hummus, served with warmed pita bread

## **Pan con Tomate 5**

Grilled bread rubbed with fresh tomato, garlic & olive oil with Serrano ham 8, Manchego cheese 7, Spanish anchovies 8

## **Bastilla de Daj 9**

Phyllo dough, chicken, egg, onions, raisins & ground almonds, topped with cinnamon & powdered sugar

## **Gambas al Ajillo\* 11**

Shrimp sautéed with garlic, olive oil & pimenton

## **Albondigas con Manchego 7**

Pork meatballs, spiced tomato sauce, Manchego cheese, served with crusty bread

## **Hamburguesa Andalusia\* 8**

Pimenton spiced burger topped with fried Serrano ham, Manchego cheese & piquillo pepper ketchup

## **Koutban de Daj 8**

Skewered chicken marinated in cilantro, garlic & olive oil, grilled & served with stewed vegetables & pita

## **Koutban de Kefta 9**

Ground lamb with Moroccan spices, skewered & grilled, served with stewed vegetables & pita

## PLATOS PRINCIPALES

### **Paella 19 (serves 1-2) 38 (serves 2-4)**

*Our paellas are made fresh to order.*

*Please allow 25-35 minutes for preparation.*

#### **Andalusia**

Chicken, chorizo, green beans & tomatoes

#### **Mariscos\***

Seabass, crab, bay scallops, shrimp & clams

#### **Vegetariano**

Chickpeas, oyster mushrooms, red pepper & green beans

## **Carne a la Plancha\* 19**

Grilled steak, fingerling potatoes, market vegetables

## **Empanada de Pollo 16**

Chicken & vegetables baked in a corn flour pie, served with sautéed sherry vinegar spiked mushrooms & aioli

## **Salmón y Tortitas 16**

Pan seared salmon served with rice tortitas & seared spinach in a saffron-caper sauce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\*Please inform your server of any food allergies you may have. We strive to accommodate your diet but we cannot guarantee that cross-contamination between ingredients did not occur.

# POSTRES

## Flan 6

Baked vanilla custard with caramel sauce

## Churros con Chocolate 7

Deep fried pastry served with hot chocolate sauce

## Pastel de Basque 6

Spice cake filled with semolina pastry cream & toasted almonds, topped with honey whipped cream

# BEBIDAS

## Specialty Cocktails & Martinis

**Sparkler 8** Canton ginger liqueur, cava

**Pomegranate Martini 9** Citron vodka, pomegranate liqueur & juice, cava

**Andalusian Cocktail 8** Apple brandy, Licor 43, almond syrup, fresh orange, club soda

**Cuba Libre 8** Aged rum, Mexican Coca-Cola, orange bitters, sugar cane

**Melon Fresca 9** Grey Goose melon vodka, fresh mint & basil, club soda

**Maple Bourbon Martini 9** Knob Creek smoked maple bourbon, cardamom & lavender syrup

**Espresso Martini 8** Double espresso vodka, Stoli Vanil, Kahlua

**Nutty Russian 8** Double espresso vodka, Frangelico, cream

## Cerveza

Ask your server about our ever changing draft beer selection.

## Sidras

**Isategi Sagardo 9**

Tangy, sour apple cider, aged in oak & unfiltered; similar to a Belgian gueuze

## Sangria 7 glass / 29 carafe (serves 4-5)

**Blanco** ~ White wine, brandy, apple, pear & orange

**Tinto** ~ Red wine, brandy, apple, pear, orange & cinnamon

## VINOS POR COPA

(wines by the glass)

## Vinos Espumosos (Sparkling)

**Segura Viudas Brut Reserva Cava 12 /187ml**

**Segura Viudas Brut Rose Cava 12 /187ml**

## Vinos Blancos

**House White Marques de Riscal 6/24** Aromas of flowers & herbs, rich & fresh

**Garciarevalo Casamaro Blanco Verdejo 8/32** Bright melon & citrus notes complement a lush, well balanced framework

**Condes de Albarei Albarino 9/36** Notes of honey, pear & tropical fruit; zesty yet soft & round

## Vino Rosado

**Ouled Thaleb Moroccan Rose 8/32** Raspberry, rose petal & white cranberries on the nose, Syrah savory on the palate with a full body Bright acidity & complexity

## Vinos Tintos

**House Red Molinos de Dulcine 6** Blend of Spanish grapes, hint of cherry with a soft finish

**Casa Solar Tempranillo 9/36** Ruby red in color, rounded & smooth with a long finish, aged in oak

**Luna Beberide Mencia 11/44** Red currant & blackberry flavors with a bouquet of earthy mineral, incense & black pepper; unoaked

**Promesa Rioja Riserva 13/50** Sourced from vines between 20 & 60 years old in Rioja Aged for 20 months in oak & 16 months in the bottle Great structure, elegant with a long finish

**Vall Llach Embruix 14/56** Ruby-red in color with aromas of blueberries, dark minerals, ripe plums and mulling spices On the palate it is full-bodied with soft tannins and a hint of sweet fennel on the finish