

Tapas Frias / Cold tapas

- Anchoas con pimientos** \$9.50
Spanish anchovies & Piquillo peppers
- Pan Tomaca con Jamón** \$10.95
Toasted bread, tomatoes, garlic and Serrano ham
- Mejillones en Escabeche** \$7.50
Spanish Mussels in Brine
- Sardinas en aceite** \$5.95
Sardines in olive oil
- Tortilla de Chorizo** \$8.95
Spanish potato omelet with chorizo
- Ensaladilla Verde** \$4.95
Green salad
- Boquerones** \$7.50
Fresh anchovies in olive oil
- Sobrasada** \$6.95
Cured pork sausage
- Chorizo y Butifarra** \$8.50
Chorizo from La Rioja & grilled Butifarra
- Queso Manchego** \$7.95
Manchego cheese
- Queso Cabrales** \$7.95
Spanish blue cheese from Asturias
- Aceitunas Aliñadas** \$3.50
Marinated olives
- Aceitunas con anchoa** \$4.95
Anchovie stuffed olives
- Espárragos con Alioli** \$6.95
White asparagus with Alioli
- Jamón Serrano** \$12.50
Imported dry cured Serrano ham
- Salpicón de Mariscos** \$8.95
Marinated seafood salad
- Pulpo a la vinagreta** \$8.50
Marinated octopus
- Champiñones a la Vinagretta** \$4.95
Marinated mushrooms
- Tabla de Quesos Españoles** \$15.50
Selection of five Spanish cheeses
- Tabla de Embutidos Ibéricos** \$24.50
A platter of various cold cuts and cheese

Tapas Calientes / Hot tapas

- Tortilla Española** \$6.75
Spanish potato omelet with onion and egg
- Almejas a la marinera** \$10.95
Steamed clams in Spanish marinera sauce
- Gambas a la plancha** \$8.95
Grilled whole shrimp
- Gambas al Ajillo** \$8.95
Shrimp in garlic
- Rabas** \$8.50
Fried calamaries
- Tigres** \$7.95
Spicy breaded mussels
- Choricito Frito** \$6.95
Sautéed Chorizo sausage
- Pimientos a la riojana** \$5.95
Spanish peppers sautéed in olive oil and garlic
- Pinchitos Morunos** \$8.50
Grilled lamb on skewers
- Champiñones al Ajillo** \$6.25
Sautéed mushrooms in garlic and wine
- Pulpo a la Gallega** \$10.50
Octopus with olive oil and spicy paprika
- Pollo al Ajillo** \$6.95
Sautéed chicken in a garlic and wine sauce
- Dátiles con Tocino** \$7.50
Dates wrapped in bacon
- Croquetas de Bacalao** \$7.95
Dry Cod fish croquettes
- Croquetas de Pollo** \$6.95
Chicken croquettes
- Empanadillas de Atún** \$5.95
Tuna in pastry
- Patatas Alioli** \$5.75
Potatoes with Alioli
- Patatas a la Brava** \$5.75
Spicy potatoes
- Caracoles al Alioli** \$8.50
Escargot in a parsley Alioli sauce
- Morcilla frita con cebolla** \$8.95
Pork sausage sautéed with onions

Platos Fuertes / Entrees

Paella Mixta \$19.50 per person

Traditional saffron rice dish with chorizo, chicken, shrimp, mussels, clams, and calamari

Paella de Mariscos \$21.50 per person

Traditional saffron rice dish with shrimp, mussels, clams, and calamari

Arroz negro con sepia \$22.50 per person

Rice with calamaries cooked in a Paella pan in a squid-ink based, saffron broth

Conejo a la Cazadora \$18.50 per person

Braised Rabbit with herbs, tomato, onions, potatoes, carrots and white wine. Tender and succulent

Pollo Romesco \$15.95

Chicken breast in Romesco sauce, with rice and vegetables

Solomillo al Queso Cabrales \$24.50

Filet Mignon served with cabrales cheese and green pepper cream corn

Chuletón con Patatucas y Pimientos \$19.50

Choice Porterhouse steak with fried potatoes and roasted Piquillo peppers

Rabo de Toro \$18.50

Ox Tail cooked in Rioja red wine sauce

Lomo a la Riojana \$17.50

Pork loin medallions served over roasted peppers with mashed potatoes

Cordero asado a Nuestra Manera \$17.50

Roasted shank of lamb marinated in fine spices, served with potatoes

Chuletillas de Cordero \$16.95

Rack of Lamb served with a Rioja red wine sauce

Lubina al Cava \$26.50

Fresh Sea bass cooked in Cava with dates and figs, served on a bed of spinach sautéed with Bacon

Zarzuela de Mariscos \$17.50

A seafood medley of prawns, fish, scallops, clams, and mussels in marinera sauce

Salmón Relleno con Marisco \$18.50

Fresh salmon, stuffed with seafood in a lobster bisque sauce

Ensaladas / salads / soups

Gazpacho Andaluz \$4.95

Traditional cold vegetable soup

Cocido de Alubias \$8.95

White bean stew with chorizo

Sopa de Ajo Castellana \$5.95

Garlic soup with poached egg

Ensalada Mixta de la casa \$7.95

Lettuce, onion and tomato on a bed of potatoes, topped with olives, white asparagus and tuna

Ensalada de Pollo \$9.95

Grilled marinated chicken breast on a bed of mixed greens, tossed in a balsamic vinaigrette, sprinkled with

feta cheese

Ensalada de Salmón \$11.95

Grilled salmon on a bed of green leaf lettuce, olives, cucumbers and tomatoes, tossed in a pesto dressing, and topped with Parmesan cheese

Postres / Desserts

Flan \$4.95

Egg custard pudding

Queso con Membrillo \$7.50

Fresh Manchego cheese with Quince

Tarta de chocolate \$6.95

Chocolate cheesecake

Pastel de Fruta \$5.95

Bread pudding with fruit

Crema Catalana \$7.95

Spanish style crème brulee

Capricho Helado \$5.95

Vanilla ice-cream over fresh strawberries with caramelized sugar on top

Specialty Drinks

~ Sangría ~

Red wine, fruit juice, sugar, cinnamon, soda.

~ Kalimocha ~

Red wine and coca-cola.

~ Garabato ~

White wine, beer and soda.

~ Vermouth Martini ~

Martini Rosso & Bianco.

~ Moscatel ~

Spanish sweet dessert wine.

We also have many authentic award winning wines from Spain available. Please call for details.