

Diner's Choice winner tapas/small plates (OpenTable)

**ADD A BOTTLE OF WINE, BEER OR SANGRIA TO COMPLEMENT YOUR DINNER
~ AVAILABLE AT WHOLESALE PRICE!**

Sangria

Red/White Sangria Pitcher ~~\$36.00~~ **\$22.00**

Flavored Sangria Pitcher ~~\$36.00~~ **\$22.00**

Peach, Prickly Pear, Strawberry, Pomegranate or
Mango

Rose

18 Sorbet Rose ~~\$38.00~~ **\$18.00**

(Penedes) Garnaxa negra, the nose is elegant, coated with floral and white fruit nose, on the plate is lively and refreshing with strawberry and grapefruit aromas

White Wine

17 Hacienda de Arinzano ~~\$59.00~~ **\$25.00**

Chardonnay. Lemon and orange peel, as well as nuances of pear and mango, pineapple accompanied with sweet and aromatic.

18 Mas Treintayquatro ~~\$32.00~~ **\$18.00**

Chardonnay. Crisp and fresh nose with notes of lemon and yellow apples and a great minerality.

Spanish Beer & Hard Ciders

1906 ~~\$7.00~~ **\$3.00**

1906 Black Coupge ~~\$7.00~~ **\$3.00**

1906 Red Vintage ~~\$7.00~~ **\$3.00**

Estrella Damn Barcelona ~~\$6.00~~ **\$3.00**

Estrella Galicia ~~\$6.00~~ **\$3.00**

Maeloc - Apple ~~\$7.00~~ **\$3.00**

Maleoc - Pear ~~\$7.00~~ **\$3.00**

Maeloc - Blackberry ~~\$7.00~~ **\$3.00**

Special Tapa

Pimentos del Cordero **\$13.95**

Fire roasted piquillo peppers filled with sauteed spinach and slow roasted leg of lamb, served with grilled tomato, Cabrales cheese and creamy roasted red pepper sauce

Special Tapa

Tarta de Chocolate y Caramelo **\$8.95**

Bailey's Irish Cream cheesecake with chocolate crust, served with a raspberry sauce

Red Wine

18 Atance ~~\$35.00~~ **\$18.00**

(Valencia) Bobal. Aromas of brambleberry, black olive, and coffee. Medium-bodied with bright red fruit flavors, a hint of spice, wild herbs and a citric note on the finish.

17 Honoro Vera ~~\$36.00~~ **\$16.00**

Monastrell. 100% organic. Cherry and red currant aromas are brightened by cracked pepper and fresh flowers.

17 Brisas ~~\$32.00~~ **\$16.00**

Cabernet. Medium body with red fruits in the nose, on the palate notes of raspberry plum, blackberry good acidity

13 Dehesa la Granja ~~\$43.00~~ **\$18.00**

Tempranillo. Full body and smokey with dark fruit, toasty oak and dark chocolate aromas.

spices, cocoa, blackberry, plum, vanilla, and toasted notes from new oak.

15 Vina Alberdi "Reserva" ~~\$55.00~~ **\$25.00**

Tempranillo. Fresh aromas of ripe red fruit, wild strawberries, currants and raspberries, against a balsamic background with notes of vanilla, toasted caramel, bakery, coffee and sweet mints.

17 Pruno ~~\$59.00~~ **\$25.00**

Tempranillo, Cabernet. Deep, black cherry color. Aromas of red fruit, plum, black currant embodied with toffee, oak hints.

13 Zarihs ~~\$55.00~~ **\$25.00**

Syrah. The nose has powerful impression of blackberries, with a hint of wood smoke and sweet vanilla, and with flavors of dark berries dominate; wild blackberries and dried plums, with notes of espresso coffee on the palate.

Cold Tapas

Aceitunas Aliñadas	\$8.95
Marinated Spanish olives (V, VE, GF)	
Patatas con Aioli	\$8.95
Robust garlic potato salad (V, GF)	
Queso con Pacanas	\$9.50
Goat cheese rolled in crushed roasted pecans served with red wine poached pear and toast points, drizzled with honey (V)	
Tortillas Españolas	\$7.50
Combination plate of traditional Spanish omelet with potatoes and onions, and a vegetable omelet, served with mixed greens and a sherry balsamic vinaigrette (V, GF)	
Jamón Serrano	\$14.95
Traditional Serrano ham with Manchego cheese, tomatoes, and toast points	
Salmón Curado con Queso	\$9.50
House-cured salmon rolled with dill cream cheese, served on toast points spread with sour cream	
Salpicon de Mariscos	\$13.95
Chilled seafood medley of shrimp, scallops and calamari with bell peppers, cilantro, onions, lemon juice, and a sherry vinaigrette (GF)	
Tostada con Centollo	\$13.95
Toast points topped with avocado relish and Alaskan king crab meat.	

Hot Tapas

Champiñones Rellenos	\$9.95
Mushroom caps filled with spinach and cheese, served with tomato basil sauce (V)	
Queso de Cabra	\$11.95
Oven-baked goat cheese in tomato basil sauce, served with garlic bread (V)	
Patatas Bravas	\$7.50
Spicy potatoes topped with Manchego cheese (V)	
Pasta Vegetariana	\$11.95
Fettuccine pasta with spinach, asparagus, and peapods, tossed with tomato goat cheese sauce (V)	
Pollo a Limon	\$13.95
Sautéed chicken breast, angel hair pasta and broccoli served with lemon cream sauce	
Pincho de Pollo	\$7.95
Grilled chicken tenderloin skewer with chorizo and cumin mayonnaise sauce	
Datiles con Tocino	\$9.95
Roasted dates wrapped in bacon served with red bell pepper sauce	

Croquetas de Jamón y Pollo **\$8.95**

Lightly breaded croquettes of Serrano ham and chicken breast with an herbed tomato sauce

Chorizo Españoles **\$8.95**

Grilled assorted Spanish sausages

Gambas a la Plancha **\$12.95**

Grilled tiger shrimp in garlic lemon butter (GF)

Salmon a la Plancha **\$18.95**

Grilled Atlantic Salmon served with julienned vegetables and a lemon butter sauce (GF)

Pulpo con Salsa Verde **\$13.95**

Grilled fresh octopus with potatoes and spicy green vegetable and pine nut vinaigrette

Empanada de Buey **\$10.50**

Puff pastry filled with ground beef tenderloin and wild mushrooms topped with Monterey Jack cheese and tomato sauce

Pipirrana de Buey **\$12.95**

Skirt steak, sautéed onions, and potatoes with Cabrales blue cheese sauce

Pincho de Solomillo **\$8.95**

Grilled skewer of beef tenderloin rolled in cracked black pepper, served with caramelized onions and horseradish sour cream (GF)

Solomillos a la Plancha **\$20.95**

Grilled beef tenderloin medallions, served with mashed potatoes, drizzled with red wine sauce (GF)

Albondigas con Almendreas **\$10.50**

Lamb, beef and pork meatballs served with spicy tomato sauce, toasted almonds and Parmesan cheese

Chuletas de Cordero **\$16.50**

Grilled lamb chops served with roasted potatoes, grilled asparagus with a red wine sauce

Specialty Desserts

Tarta de Pacanas **\$8.95**

Pecan cheesecake served with bittersweet chocolate and caramel sauces

Crema Catalana **\$8.95**

Creamy vanilla custard with bittersweet chocolate and caramelized sugar (GF)

Delicia de Chocolate **\$7.95**

Chocolate terrine with honey roasted walnuts and fresh raspberry sauce (GF)

Tarta de Pera **\$7.95**

Almond and pear pound cake with caramel sauce

Couples Night Special

Available Daily from 4:00pm- Close

\$35 per person – Minimum of 2 Guests

Tapas

Tostada de Jamon Serrano

Traditional Serrano ham with Manchego cheese, tomatoes and toast points

Champiñones Rellenos

Mushroom caps filled with spinach and cheese, served with tomato basil sauce (V)

Entrée (Choice of 1 per person)

Solomillos a la Plancha

Filet mignon topped with tiger shrimp, asparagus, and Piquillo pepper served with Sevillana potatoes and a red wine sauce

Salmon a la Plancha

Grilled Atlantic salmon topped with tiger shrimp and served with julienned vegetables and lemon butter sauce

Dessert

Brazo de Chocolate

Chocolate sponge cake roll with strawberry white chocolate mousse & served with a mixed berry sauce

Paellas

Please allow up to 45 minutes cooking time.

Add chorizo for \$4.50. Add bay scallops for \$7.75.

Add 6 shrimp for \$11. Add lobster for \$18.

Vegetariana **\$13.95**

Saffron rice with yellow and purple cauliflower, Brussels sprouts, asparagus, and peas (V, VE, GF)

Campesina **\$15.95**

Saffron rice with chicken, chorizo, and seasonal vegetables (GF)

Valenciana **\$22.95**

Saffron rice and chicken, shrimp, mussels, and clams and seasonal vegetables(GF)

Mariscos **\$28.95**

Saffron rice and shrimp, mussels, clams, scallops, and octopus (GF)

Sides

Mashed Potatoes (GF) **\$1.50**

Couscous with tomato lemon butter sauce **\$1.50**

Steamed Broccoli **\$2.50**

Garlic Bread **\$1.95**

Kids' Menu

Beef Tenderloin skewer with French Fries **\$9.50**

Penne Pasta with butter or tomato basil sauce (V) **\$6.95**

Chicken Tenders with French Fries **\$6.95**

Soup & Salads

Sopa de Pollo **\$5.50** Spanish style chicken and vegetables soup

Ensalada de la Casa **\$6.50** Mixed greens, fresh mozzarella cheese, tomato, cucumber and red onion with sherry balsamic vinaigrette (V, GF)

Ensalada de Remolacha **\$8.95** Gold and red beets with mixed greens, honeyed walnuts, Manchego cheese and a lemon mayonnaise dressing (V, GF)