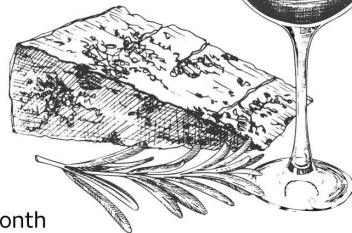


TABLA DE CARNES Y QUESOS

(CURED MEATS, CHACINERIA, CHARCUTERIE, ETC)
choose three to six from the following:



CURED MEATS* (LA CHACINERIA)

- \$6 LOMO EMBUCHADO--dry cured pork loin with Spanish paprika and salt.
- \$6 SOLOMILLO IBERICO DE BELLOTA--cured tenderloin from the highest grade of Black Iberian pig cured with sea salt, garlic, pimenton
- \$6 BRESAOLA DE WAGYU--air dried salted beef aged two to three months.
- \$6 SALCHICHON IBERICO--Iberian pork sausage seasoned with salt and pepper.
- \$6 CHORIZO IBERICO--dry-cured pork sausage seasoned with pimenton.
- \$6 CHORIZO SORIA--dry-cured pork loin with a distinct tanginess.
- \$8 JAMON SERRANO--air cured pork ham from "the mountain".
- \$17 JAMON IBERICO DE BELLOTA--cured pork ham from an acorn fed Iberian black pig.

CHEESES* (LOS QUESOS)

- \$5 MANCHEGO--sheep, firm, nutty, 4 month
- \$5 CABRA AL VINO--goat, semi-firm, mild, 30-45 days
- \$4 MITICANA OVEJA--sheep, semi firm, sharp 21 days
- \$4 MAHON--cow, soft to hard, buttery, creamy, slightly salty. 3 month
- \$4 MONTCERDA -- cow, mild, semi soft beautiful and slightly tangy
- \$5 MITIBLEU--raw sheep milk, bleu cheese, 3-6 month, sharp, creamy, fruity
- \$4 TETILLA--creamy mouthfeel with a buttery, slightly bitter and tangy
- \$6 TRONCHON--traditional, creamery, semi-soft cheese made from blended cow's, goat's and sheep's milk.



PINTXOS

small skewered bites.



- \$3 PANZA
roasted pork belly, caramelized apple, sweet and sour cider brandy glaze
- \$4 BIFE de LOMO
Akaushi NY strip, rioja potatoes, port - anchovy butter
- \$3 DATIL
Spanish migas, queso mahon, bacon wrapped date, thinly sliced duck breast. warm

MONTADITOS

individual toasted baguette slice served cold & topped with:

- \$3 QUESO CABRA y TOMATE
goat cheese, cherry tomato jam, morrocan spiced sauteed eggplant
- \$3 PATO MEMBRILLO*
thinly sliced duck breast, cream cheese, quince paste.
- \$3 SALMON*
smoked salmon, cream cheese, truffled honey.
- \$3 PEBROT DOLÇO
sweet stewed peppers and tomato with jamon serrano & manchego cheese.

COVID-19 TEMPORARY MENU

AVAILABLE FOR DELIVERY OR CARRYOUT.

3P.M. - 9 P.M. TUESDAY - SATURDAY

WE ALSO OFFER BOTTLED WINES 30% OFF

BOTTLED BEER 40% OFF



TAPAS



- \$8 PULPO A LA PLANCHA
sauteed octopus & potato
- \$5 PATATAS BRAVAS
crispy potatoes, salsa brava, chili flakes
- \$6 ESPARRAGOS SERRANOS*
roasted asparagus, julienned jamon serrano, queso manchego served cold
- \$4 ACEITUNAS ESPAÑOLAS
spanish mixed olives
- \$5 CHILES DE PADRÓN
Spanish classic, quick roasted with olive oil and sea salt, about 1 in 10 will be spicy, have fun!
- \$4 PAN TOMATE
toasted country bread rubbed with tomato, olive oil, sea salt
- \$4 EMPANADA
roasted vegetable pie slice served lukewarm
- \$5 ALBONDIGAS DE CORDERO Y RES
lamb & beef meatballs, tomato-red wine sauce
- \$12 GAMBAS AL AJILLO*
roasted garlic shrimp with bread
- \$4 TORTILLA ESPAÑOLA
spain's most traditional dish of potato & egg served cold with sour cream. available spicy
- \$5 AROS DE CALAMAR
crispy calamari rings & romesco sauce
- \$8 MOLLEJA AL JEREZ
sweet breads sauteed with sherry, parsley, & garlic
- \$6 QUESO DE CABRA CRUJIENTE*
crispy goat cheese with hazelnut-orange honey
- \$5 GARBANZO A LA GALLEGA
sauteed chickpeas, pimenton-lemon juice
- \$7 ALUBIA BLANCA CON CHORIZO
warm white beans with spanish chorizo
- \$5 CROQUETAS DE POLLO Y MANCHEGO
crispy melted manchego cheese & chicken bites
- \$6 PAN MONTADO
toasted bread, fresh tomato, extra virgin olive oil, jamon serrano, manchego cheese

SALADS (ENSALADAS)

- \$7 ENSALADA DE EJOTES**
french green beans tossed with a light creamy tomato dressing, oven roasted tomato, crispy shallots, crispy goat cheese button.
- \$8 ENSALADA ESPANOLA***
spinach leaves, piquillo peppers, queso tronchon, marcona almonds, & crispy jamon serrano tossed with a light creamy tomato dressing.

SOUPS (SOPAS)

- \$7 SALMOREJO TABERNILLA**
our version of a classic tomato & bread soup served warm with a touch of cream

SPANISH FLATBREAD (COCA)

- \$17 JAMON SERRANO, QUESO TRONCHON, Y SOFRITO***
- \$16 CAMARON, SOFRITO, Y ALCAPARRAS***

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ENTREES (RACIONES)

- \$17 SALMON ROMESCO***
romesco brushed salmon, roasted & served with sauteed house potatoes & onions.
- \$16 GAMBAS ALHAMBRA***
slightly spicy olive and tomato vermicelli with sauteed shrimp. finished with cilantro, mint, goat cheese, yogurt, and preserved lemon..
- \$16 POLLO TAGINE**
morrocan inspired flavors, seared and roasted chicken breast with honey almond crust , onions, tomato, eggplant,
- \$30 BIFE DE LOMO DO PORTO***
12oz Akaushi breed NY strip steak, black pepper/anchovy & port wine butter, rioja potatoes & onions.



FIDEOS Y PAELLAS SERVE 2-6

our paellas are prepared in the traditional manner.
please allow a minimum of 30 minutes for preparation

- \$40 FIDEUA DE MARISCOS***
vermicelli, shrimp, mussels, scallops & white fish
- \$50 PAELLA DE MARISCOS***
calasparra rice, mussels, shrimp, scallops, white fish.
- \$40 PAELLA DE POLLO y CHORIZO**
calasparra rice, Spanish chorizo, chicken breast, judias verdes

DESSERTS (POSTRES)

- \$6 PICO DE ORO**
goat & cow milk rice pudding with caramelized sugar
- \$5 PASTEL XTRA VIRGEN***
warm olive oil cake, seasonal fruit, & crema catalana sauce
- \$6 CHURROS**
light cinammon sugar, bitter chocolate pimenton sauce

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any dietary restrictions and/or food allergies