



TAPAS

HOT		COLD	
Bravas	\$8	Tortilla de Patatas	\$7
Cubed fried potatoes, spicy mayonnaise		Spanish omelette of potato, olive oil, egg, sweet onion	
Bunelos de Bacalao	\$9	Piquillos Rellenos	\$9
Crispy fried salt cod fritters		Salt cod stuffed piquillo peppers	
Gambas en Gabardina	\$13	Boquerones en Vinagre	\$9
Spanish tempura fried shrimp		Vinegar marinated anchovies, olive oil	
Almejas Marineras	\$8	Aceitunas	\$4
Manila clams, white wine, garlic, parsley		Marinated Spanish olives	
Croquetas	\$8	Almendras Marconas	\$4
Creamy bechamel croquettes Chicken or Serrano ham		Roasted Spanish almonds, sea salt	
Gambas al Ajillo	\$11	Huevos Rellenos de Anchoas	\$6
Sizzling garlic shrimp		Anchovy stuffed deviled eggs	
Pincho Moruno de Pollo	\$10	Pa amb Tomquet	\$4
Moorish spiced chicken skewers, toasted bread		Tomato rubbed bread, olive oil	
Calamares a la Plancha	\$12	Alcachofas con Jamon	\$9
Calamari, garlic, parsley, olive oil		Artichoke salad, Serrano ham, sweet peas	
		Esparragos Blancos de Navarra	\$8
		White asparagus, sherry-olive vinaigrette	

Taste of Tapas
Choose any three or six tapas

Three \$17

Six \$34

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



SMALL PLATES

Rusa \$9

Spanish tuna, piquillo peppers, eggs, olives

Caldo Gallego Soup \$7

Poached chicken, smoked bacon, broccoli rabe, chorizo

Embutidos \$14

Cured Spanish meat plate with Serrano ham, dried sausage, tomato rubbed bread

Quesos \$10/\$18

Artisanal cheese plate with quince paste, raisin walnut bread
Three or Six

SALADS

Mixta \$12

Mesclun, confit tuna, tomato, egg, asparagus, olives

Cogollos \$10

Romaine hearts, Spanish anchovy vinaigrette

Salpicon Pontvedra \$13

Marinated shrimp, avocado, mixed greens, sherry vinaigrette

SANDWICHES

Jamon Tomate \$8

Serrano ham, tomato rubbed baguette

Chorizo Palacios \$10

Spicy dried chorizo, tomato rubbed baguette

Mixto York y Queso \$9

Spanish ham, Manchego cheese

Cana de Cabra \$11

Aged Spanish goat cheese, olive paste, tomato

Lomo Adobado \$10

House cured pork loin, caramelized onions, sweet peppers

De Calamar Estilo Madrid \$11

Madrid's famous fried squid sandwich, spicy mayonnaise, lettuce, tomato

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MEAT

Chuletas de Cordero \$16

Lamb chops, lemon, garlic, crispy potatoes

Rabo de Buey \$12

Oxtail braised in red wine

Chorizo Frito al Vino Tinto \$6

Spanish chorizo, red wine

Albondigas con Piperada \$9

Basque meatballs, sweet pepper ragu

Bisteca Russa \$10

Piquillo burger, spicy mayonnaise, pickled onion

FISH

Pulpo a la Gallega \$14

Octopus "Galacian-Style," potatoes, paprika

Paella Marinera \$20

Spanish rice, calamari, clams, shrimp, and mussels

Tuna a la Plancha \$15

Seared tuna, sweet onions, olives, garlic oil

VEGETABLES

Fritura de Verduras \$7

Crispy artichokes and asparagus, piquillo aioli

Pisto \$8

Zucchini, tomato, sweet peppers, Manchego cheese

Berenjena con Miel \$8

Eggplant stew, cana de cabra cheese, thyme-honey, walnuts

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DESSERTS

Vanilla Flan:

Spanish baked custard coated with caramel

\$8

Chocolate Mousse Cake:

Seville orange preserves

\$8

BEVERAGES

Soda:

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

Soda:

Hanks Root Beer,
Hanks Diet Root Beer,
Hanks Black Cherry,
Hanks Vanilla Cream, Hanks Orange

Juice:

Apple, Orange, Grapefruit

Water:

Natura still or sparkling, Fiji

Café:

Espresso, Cappuccino,
Café Shakerato, Café Freddo,
Café Filtro, Café con Leche,
Carajillo Cola Cao

Tea:

Naranja de Valencia
Iced Black

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