



MENU

Escalivada - Roasted eggplant, bell peppers, onions, tomatoes & garlic seasoned w/ olive oil & Sherry vinegar. 10

Setas al Ajillo - Mixed wild mushrooms sautéed w/ garlic chips, white wine & parsley. 11

Croquetas de Jamón - Authentic Spanish ham croquettes. 10

Dátiles Rellenos de Queso Cabrales con Bacon - Madjool dates stuffed w/ Cabrales cheese & wrapped in smoked bacon. 8

Dúo de Tortillas: A combination of 2 kinds of traditional Spanish omelettes:
Española (regular) & Vasca (green bell pepper & chorizo). 9

Tabla de Ibéricos - Four kinds of regional Spanish cured meat served w/ Marcona almonds, Vasque chili peppers & Obregon olives: Chorizo, Fuet, Lomo Embuchado & Salchichón. 15



Red jalapeño, lucques olives, seared garlic, meyer lemon,
smoked paprika 11.50

Artisan Cheese Selection toast & ham. 10

Wood Fried Flatbread chorizo marscagone, asparagus. 10

Wood-Fried Green Asparagus grana pocano, walnut vinaigrette. 8

Sweet Potato Fries heinz 57, aioli. 7

Paprika Spiced Potatoes aioli. 7

Peruvian Ceviche

mahi mahi, avocado, lime, ginger, aji amarillo chile 11.50

Summer Market Salad

wild arugula, shaved manchego, squash blossoms, papaya, bee
pollen, spiced pepitas, sherry vinaigrette 10.00

Romaine Hearts

chile rajas, plantain croutons, cabrales blue cheese vinaigrette
9.25

Pà amb Tomaquet - Bread w/tomato & olive oil. 2

White Anchovies Spanish OlivesAlmonds. 5



PANINIS \$10.75

CHICKEN- swiss cheese, tomato & pesto sauce

TURKEY BACON- caramelized onions, swiss cheese, sundried tomato & mustard-mayo

BRIE CHICKEN- cranberries, green apples & garlic aioli

TUNA MELT – tomato, swiss cheese & mustard- mayo

RED BELL PEPPER – Mozzarella, caramelized onions, tomato, balsamic & garlic aioli

SUNDRIED TOMATO – Mozzarella, fresh basil & pesto sauce

* all served with mixed baby greens

DESERTS

Flan 6

Churros con Chocolate a la Taza

Spanish Churros w/ House Made Hot Chocolate. 10

Sorbete de Limón al Cava

Blended Lemon Ice Cream w/ Mint, Fresh Lemon Juice & Cava. 8

Crema Catalana

Rich Egg Yolks & Milk Custard Crème w/ a Burnt Sugar Top Crust.7

Flan de Huevo. 5



Classic Flan Topped w/ a Rich Caramel Sauce & Whipped Cream. 6
Churros chocolate, cinnamon 6