

## Main Menu

### TAPAS

#### **Olivos Machacadas En Casa**

house marinated blend of olives

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#### **Ensalada De Remolacha**

mixed greens, roasted beets, walnuts, shaved manchego cheese with a walnut apple vinaigrette

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#### **Alacahofas Salteadas**

grilled artichoke hearts with lemon, olive oil, garlic and herbs

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#### **Piquillos Al Fuego**

piquillo peppers stuffed with a blend of spanish cheeses, portabella mushrooms, lemon chickpea puree, fennel, parsley salad and roasted garlic cream

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#### **Cocas (crispy Spanish Style Flat Bread Brushed With Garlic Oil)**

garroxta cheese, olives, red onion, and piquillo peppers manchego cheese, sliced pear, serrano ham, walnuts, drizzled with a balsamic reduction

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#### **Queso De Cabra**

soft goat cheese baked with tomato-basil sauce

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#### **Sopa De Calabaza**

creamy pumpkin soup with toasted pistachios, plump cranberries, and goat butter

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#### **Empanadas**

seasoned beef or chicken with a fiery brava sauce

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#### **Gambas A Pil-pil**

jumbo shrimp sautéed in spices with a creamy garlic butter sauce

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#### **Paella**

saffron rice with jumbo shrimp, clams, and spanish chorizo

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#### **Lomo De Cerdo**

spice rubbed and grilled pork tenderloin with dried blueberries, toasted farro, arugula, pistachios, and pomegranate gastrique

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#### **Patatas Bravas**

crispy potatoes, brava sauce, topped with paprika aioli

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## Patatas Con Chorizo

herb potatoes with spanish chorizo

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## Pechugo De Pollo

grilled chicken breast marinated in sour orange, shallots and olive oil with arugula, portabella mushrooms and a sherry dijon mustard sauce

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## Solomillo De Buey

grilled hangar steak with roasted garlic and herb butter on a bed of spinach catalan, accompanied with creamed potatoes with truffle oil, sabatino sea salt

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## Pesca Del Dia

chef's featured preparation of fresh fish/seafood

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## Datiles Con Almendras

almond stuffed dates with mint pesto topped with honey-mascarpone cheese, drizzled with balsamic reduction

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## Tarta De Setas

wild mushroom and leek tart, smoked tomato coulis topped with an organic poached egg

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## Cordero

braised lamb with romesco sauce, over swiss chard and charred sweet onion

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## Vieiras Salteadas

sea scallops dusted with smoked paprika, caramelized onions, mushrooms, serrano ham with a porcini mushroom sauce

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## QUESOS DE ESPANA

all cheese accompanied with honey, fig jam, and almonds

### 12 Month Aged Manchego (sheep)

named after the "la mancha" region of spain, this cheese is caved-aged and has a piquant, slightly salty flavor with the characteristic sheep's milk aftertaste

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### Mahón (cow)

from the town of mahón on the spanish island of minorca, the flavor is sweet and fruity with a sea salt aftertaste due to the breezy mediterranean spray moistening the pasture from which the cows graze

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## **Garrotxa (goat)**

from the catalan region of spain, the flavor of strong, yet sweet goat milk, the cheese is slightly soft, pure white with an aftertast of fresh walnuts while finishing with the natural crisp flavor of morning dew

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## **La Peral (cow, Sheep, Goat)**

a lightly blued and delicious mixed milk cheese hailing from the asturias region of spain, the flavor is subtle and sweet, with a soft, slightly crumbly texture that finishes rich and creamy

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## **Idiazabel (sheep)**

from the basque region of spain, the wheels are lightly smoked over beechwood, hawthorn, or cherry for 10 days, imparting a slightly smokey quality that adds wonderfully to the rich, nutty flavor and firm texture

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# **DESSERTS**

## **Saffron Gelato**

saffron gelato topped with pistachios and caramel sauce

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## **Rosquillas Y Chocolate**

cinnamon and sugar doughnuts served with a warm chocolate ganache

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## **Crema Catalana**

creamy vanilla and cinnamon custard

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## **Pastel De Chocolate**

rich warm chocolate cake with vanilla bean gelato and chocolate ganache

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## **Datiles Con Almendras**

almond stuffed sates with mint pesto topped with honey-mascarpone cheese and drizzled with a balsamic reduction