

GLUTEN-FREE MENU

COLD TAPAS

burrata with heirloom tomatoes, charred sweet corn & avocado queso burrata con tomate, maiz a la parrilla y aguacate	10
summer melon & jamón serrano salad w/ candied marcona almonds ensalada de melón con jamón serrano y almendras marcona	8
brussels sprout salad, marcona almonds, manchego cheese ensalada de bruselas, almendras, queso manchego	6
house marinated olives aceitunas aliñadas	6
garlic potato salad ensalada de patatas con alioli	5
chicken curry salad ensalada de pollo con curri	6
chef's artisanal cheese selection plato de quesos artesanos	9

HOT TAPAS

warm potato & onion omelette tortilla española	5
grilled octopus, fingerling potatoes, garlic chips & pimentón vinaigrette pulpo a la parrilla con patatas, ajo frito y vinagreta de pimentón	12
skewered chicken & chorizo sausage pincho de pollo y chorizo	8
grilled hanger steak with mojo picón solomillo de pulmón con mojo picón	10
seared sea scallops with leeks, torched oranges & jamón serrano vieiras salteadas, puerros, naranjas incendiadas y jamón serrano	13
rioja-braised short rib, manchego mashed potatoes, roasted seasonal vegetables & rioja wine glaze costilla del buey a la riojana	12
beef skewer, horseradish cream & red onions pincho de solomillo	9
grilled squid with olive oil & garlic calamares a la plancha	8
shrimp with garlic, olive oil, red pepper flakes gambas al ajillo	8
grilled ibérico bellota with rosemary salsa verde pressa de ibérico bellota con salsa verde	14

Snapping photos?    @CafeBaBaReeba @ChefMHolmes

Chef Matt Holmes supports the Green City Market and local farmers.
We use only all-natural chicken. Our charcuterie, cheese, olive oil, rice
and spices are imported directly from Spain.

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PAELLA

Savor the flavors of Valencia, the province of Spain that gives us the classic rice dish paella.



**natural chicken,
local market vegetable**
paella con pollo y verduras

12 per serving

**seafood paella with shrimp, bay scallops,
monkfish & green beans**

paella de mariscos con gambas,
vieiras y pescado rapé

15 per serving

farmers market vegetable paella

paella de verduras y legumbres

12 per serving

DESSERT TAPAS



chocolate truffle cake - kahlua

natilla flan - natilla custard & saffron caramel

dark chocolate crema - creamy chocolate custard,
orange marmalade

seasonal sorbet - housemade

caramelized banana - vanilla ice cream,
quince syrup, toasted pistachios

butterscotch custard - salted caramel sauce

BEER

Estrella Damm Daura - 6