

SIDES & EXTRAS

Artisan Spanish Olive Oil and Sesame Bread

3.50

Traditional Aioli

1.50

Manchego Cheese 12 month aged

15.99

COLD TAPAS

Pa Amb Tomaquet

Sliced bread with fresh tomato spread, olive oil (Vegan) 7.99

Boquerones de Cantabria

Spanish white fillet marinated anchovies (GF) 14.99

Aceitunas Marinadas

Spanish marinated olives (GF, Vegan) 9.99

Patatas Alioli

Garlic potato salad (GF, Veg) 9.99

Spanish Charcuterie

Spanish cured meats, manchego cheese 38.99

Ensalada de Remolacha

Roasted beets, arugula, avocado, marcona almonds, artichokes, onions, dressed with a homemade spanish sherry vinaigrette (GF, Veg) 18.99

HOT TAPAS

Chuletillas de Cordero con Alioli

Seared lamb chops served with classic aioli (GF) 30.99

Chorizo Cantimpalo

Spanish Chorizo served with mashed potatoes, caramelized onions and brandy infused dates (GF) 14.99

Alcachofas con chorizo

Sauteed artichokes with garlic and spanish chorizo (GF) 15.99

Vieiras con Tocino

Scallops wrapped in Bacon topped with toasted coconut and aioli (GF) 26.99

Esparragos a la Plancha

Grilled Asparagus
(Vegan, GF) 10.99

Mariscada

Spanish seafood medley. A combination of shrimp, mussels, calamari, scallops and fish in a spicy tomato sauce (GF) 39.99

Tortilla de Patatas

Spanish potato and onion omelet (GF, Veg) 12.99

Champinones al Ajillo

Sauteed garlic mushrooms (GF,Vegan) 11.99

Queso de Cabra

Oven baked goat cheese and tomato sauce served with imported sevillian olive oil bread (Veg) 13.99

Patatas Bravas a nuestra manera

Spicy potatoes in hot sweet tomato sauce topped with aioli (GF,Veg) 10.99

Pinchos de Solomillo

Beef tenderloin skewers served with caramelized onions and horseradish

sauce (GF) 32.99

Mejillones a la Brava

Mussels in a spicy tomato sauce (GF) 13.99

Albondigas de Ternera

Classic spanish beef meatballs, tomato sauce 12.99

Datiles con Tocino

Dates wrapped in bacon and drizzled with honey (GF) 11.99

Pollo a la Brava

Sauteed chicken pieces in a spicy tomato sauce, served with jalapenos (GF)
14.99

Bunuelos de Cangrejo

Crab fritters topped finished aioli sauce 16.99

Croquetas de Queso

Goat cheese fritters with honey (Chef's Favorite Tapas) (Vegetarian) 14.99

Pulpo a la Plancha

Spanish grilled octopus with aioli, peppers, mashed potatoes and onion (GF)
26.99

Pinchos de Pollo

Chicken skewers served with caramelized onions and horseradish sauce (GF)
16.99

Empanadas de Chorizo

Spicy chorizo, raisins and onions turnovers 14.99

Gambas al Ajillo

Sautéed garlic shrimp (GF) 15.99

Paella de Mariscos

Seafood paella (GF) *allow minimum 45 minutes 39.99

Paella de Vegetales

Vegetable paella (GF, Vegan) *allow minimum 45 minutes 32.99

Arroz Negro

Bomba Rice, squid Ink, calamari, shrimp, classic aioli (GF) *allow minimum 45 minutes
34.99

DESSERT

Churros con Chocolate

Churro and chocolate sauce 12.99

Mousse de Mango

Home made mango mousse 8.99

Chocolate Empanadas

Liquid chocolate turnovers 15.99

Beverages

Estrella Galicia Non-Alcoholic Beer

7

Refreshing beer developed through an interrupted fermentation process. Estrella Galicia 0.0, our delicious alcohol free beer, boasts the golden colour of a typical Pilsner style beer.

Non alcoholic Sangria

8

home made with a blend of juices

Coke, Diet Coke, Sprite or Lemonade, iced tea (No Refills)

3

Mango lemonade (No Refills)

4

San Pellegrino Bottle Water

4

*prices subject to change

MACARENA-NAPERVILLE

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