



Tapas Frias: Cold Tapas

Plato Iberico: Serrano ham, manchego cheese, honeydew melon, olives and almonds 10

Salmon Ahumado: Smoked salmon mousse, crème fraîche, piparra peppers, homemade potato chips 11

Plato de Quesos: Trio of Spanish cheeses, with olives, seasonal fruit and membrillo 9

Manzanas con Queso: Sliced apples with cabrales bleu cheese, almonds, and cider vinaigrette 6

Almendras y Aceitunas: Assortment of marinated olives and roasted almonds 6

Tortilla con Serrano: Spanish potato and onions omelet topped with serrano chips and romesco 7

Esparragos Blancos: Serrano ham wrapped white asparagus with melon honey glaze 8

Carpaccio de Filete: Thin sliced fillet, saffron mostaza, manchego, pistachios and arugula 9

Banderillas de Boquerones: Marinated Spanish smelts, olives, cheese and piparra peppers 7

Tapas Calientes: Hot Tapas Del Mar/ From the Sea

Mejillones Toledo: Mussels sautéed in saffron curry and coconut broth 9

Mejillones Barcelona: Mussels in saffron garlic and tomato broth 9

Gambas al Ajillo: Shrimp sautéed in white wine garlic sauce with grilled bread for dipping 11/18*

Vieiras al Albariño: Seared sea scallops with a creamy white wine and romesco sauce 13/19*

Empanadas de Bacalao: Salt cod in a pastry dough with piquillo aioli 8 (2) 15 (4)

Boquerones Fritos: Lightly fried smelts with lemon aioli and sea salt 8

Fritura de Mariscos: Shrimp, calamari, and cod lightly fried served with lime habanero aioli 11

Arroz Negro: Squid ink rice with crispy calamari and romesco drizzle 9

Salmon Serrano: Serrano wrapped salmon in a creamy wine sauce with capers 12/18*

Bacalao a la Vizcaina: Cod with peppers, tomatoes, and onions in a creamy red pepper sauce 11/17*

Pulpo a la Gallega: Tender octopus with Spanish paprika and potatoes 8

Atun Barcelona: Sesame crusted seared ahi tuna skewers with olive tapenade 10

De La Tierra/ From the Earth:

Champiñones al Ajillo: Crimini and button mushrooms in a spicy garlic and wine sauce 7

Patatas Bravas: Potatoes tossed in a spicy tomato and piquillo sauce with goat cheese brulée 7

Espinaca con Piñones: Sautéed fresh spinach with toasted pine nuts 7

Rollitos de Berenjena: Herbed goat cheese rolled inside warm grilled eggplant 7

Garbanzos y Vegetales: Chickpeas, roasted tomatoes, zucchini, and squash in a saffron-curry broth 7

Caracoles Andaluces: French snails with roasted artichokes, sun dried tomatoes, lemon butter, and herbed goat cheese 9

Albondigas de Cadiz: Veal and beef meatballs in a spicy tomato sauce 9

Queso de Cabra Andaluz: Baked herbed goat cheese with romesco sauce and roasted pine nuts 9

Pinchos de Filete: Beef tenderloin skewers with avocado chimichurri 11/18*

Pincho de Pollo: Saffron marinated chicken skewers with roasted red pepper sauce 9/15*

Chuletillas de Cordero: Petite lamb chops with Rioja demi glace 14/21*

Chorizo y Sidra: Spanish sausage sautéed in Spanish cider and caramelized onions 9

Perdices con Chocolate: Grilled quail brushed with a pure cacao chocolate glaze 12/18*

Empanadas de Carne: Beef and potato pastries with avocado chimichurri 8 (2) 15 (4)

Croquetas de Jamon: Serrano ham croquettes drizzled with romesco sauce 7

Morcilla del Caribe: Blood sausage and sugar poached quail eggs served over arepa toasts 7

Puerco Rioja: Tender naranja agria marinated pork with caramelized onions 9/17*

Pollo Vasco: Rioja braised chicken and Spanish chorizo with safron rice 9/17*

Fillete Cabrales: Tender beef tenderloin with cabrales mustard sauce sautéed arugula 15/27*

Pato de Madrid: Seared duck breast with cinnamon apples and an orange-sherry reduction 12/16*

Pimientos del Piquillo: Spanish roasted piquillo peppers stuffed with goat cheese and spinach 8

Ropa Vieja: Shredded tender beef with truffle potato purée 8/14*

Chistorras Basque: Savory Basque sausages with cinnamon green apples 8

Rabo Encendido: Fork tender oxtails in a rioja demi glace 9/15*

Sopas, Ensaladas y Arroces /Soups, Salads and Rice

Zarzuela de Mariscos: Catalan seafood stew 12

Tres Gazpachos : Traditional tomato gazpacho, ajo blanco, and cucumber melon 8

Ensalada de Casa: Organic grown arugula salad with figs, roasted almonds, cabrales bleu cheese and honey balsamic vinaigrette 8

Ensalada Caesar: Romaine lettuce, deviled eggs, fried boquerones, shaved aged manchego and piquillo Caesar dressing 10

Ensalada de Bonito: Bonito tuna atop mixed greens, asparagus, sweet tomatoes, yellow bell peppers, red onions, hard-boiled eggs, and olives with a sherry wine vinaigrette 9

Paellas: (for 1 or 2)

Tintos Valenciana: Shrimp, fish, mussels, chorizo, calamari and chicken 18/32

Marinera: Shrimp, calamari, fish and mussels 21/38

Vegetales: Asparagus, tomatoes, roasted peppers, zucchini, mushrooms, squash and spinach 16/29

Para el Diente Dulce / For Your Sweet Tooth

Churros con Chocolate: Golden fried pastry with chocolate shooter and caramel drizzle 6

Teresa's Quesillo: Custard cake with home-made rum caramel 7

Peras al Porto: Port poached pears with cinnamon whipped cream and Pedro Ximenez sauce 6

Crèma Catalana: Creamy Spanish crème brûlée 6

Torta de Chocolate: Flourless chocolate cake with espresso ganache 6

Arroz con Leche: Valencia orange infused rice pudding with port and membrillo glaze and toasted almonds 6

* Dinner size portions served with saffron rice and vegetables of the day.

18% Gratuity Will Be Added To Parties Of 8 Or More

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