

TAPAS *small plates*

SOUP AND SALADS

Cuban Black Bean Soup – with Oloroso sherry 7.5 *gf*

Roasted Cauliflower and Kale Soup – Pureed cauliflower, spices, kale and manchego cheese 8 *gf*

Heart of Palm Salad – Marinated heart of palm, sugar snap peas, avocado, arugula and red onions
tossed in a lemon herb vinaigrette 11 *gf*

Ensalada Mixta – Seasonal mixed greens with Spanish olive oil and aged sherry vinegar 9
...with Cabrales cheese and grilled Churrasco steak 24

Brussel Sprout Salad – Brussel leaves, dried cranberries, almonds, apple and shaved manchego cheese
in a citrus vinaigrette dressing 10 *gf*

Valencia Salad – Fresh fennel, arugula, orange segments, strawberries, green olives, almonds, onions,
and goat cheese in a champagne vinaigrette dressing 10 ...with grilled shrimp 18 *gf*

SPANISH TAPA SAMPLER

Varied assortment of Spanish small bites including roasted stuffed dates, chicken liver mousse, shrimp, calamari salad, Serrano ham, assorted Spanish cured meats, mussels vinegarett, salmon crudo, huevos diablo, and assorted cheeses 39

SEAFOOD

Mussels Pimenton – Prepared in a saffron cream sauce with serrano ham 17 *gf*

Sizzling Shrimp – “Mojo de Ajo”, EVOO, garlic, chile arbol, fresh lime 16 *gf*

Crab Tostaditos – Fresh Dungeness Crab, chipotle aioli, guacamole and crema atop toasted corn tortillas 18 *gf*

Octopus – Grilled octopus, smoked pimenton and Moroccan spiced carrots with white bean salad 17 *gf*

Pescado Marbella – Baked delicate fresh white fish with preserved lemon, capers and Serrano ham 19 *gf*

Fried Calamari – Corn masa crusted with a side of chipotle chile aioli, parsley garlic sauce 15

Brazilian Seafood Stew – Fresh fish, Dungeness crab, shrimp, and mussels 19 *gf*

gf gluten free items. Please ask your server about further ingredients that may not be listed and possible allergies associated.

20% gratuity applied to parties of 6 or more

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VEGETARIAN

Fried Olives –Crispy fried cheese stuffed olives 8

Queso Fundido – Oaxacan cheese and smoked mushroom fondue, grilled poblano chiles, warm corn tortillas 10.5 *gf*

Roasted Brussel Sprouts –Caramelized shallots, sweet sherry vinegar marinade 10.5 *gf*

Wild Mushroom Empanadas (3) – With Manchego cheese and truffle oil 14.5

Roasted Cauliflower-Marinated and roasted with spices and a Sriracha aioli 10.5

Potato Gratin – Layered potatoes, poblano chiles, spices, parmesan crust 9.5 *gf*

Eggplant Tian – Layered grilled eggplant, piquillo peppers, Manchego cheese, smoked tomato-paprika sauce 12.5 *gf*

Corn Poblano Sauté – Fresh white corn, poblano chilies, onions, cotija cheese and crema

Vegetarian 9.5 or with crisp Serrano ham 13 *gf*

Spanish Tortilla – with saffron aioli 9.5 *gf*

CHARCUTERIE PLATTER

Assortment of Spanish sausages, cured meats, pate and Serrano ham, pickled onions, olives, pistachios and toasted country bread 29

MEATS AND POULTRY

Lamb Enchiladas– Oaxacan style with a green and red mole sauce 13.5 *gf*

Churrasco– Marinated Flat Iron Steak topped with Cabrales cheese butter and chimichurri 19 *gf*

Braised Pork Belly– Slow roasted pork with an Oloroso sherry glaze, fresh green apple-papaya salad 16 *gf*

Date Brochette –Roasted Cabrales cheese stuffed dates wrapped in Spanish Soria sausage 13 *gf*

Albondigas - Moroccan lamb meatballs in an almond tomato saffron sauce 14

Cuban Wrap –Adobo marinated pork tenderloin, fresh house made tortilla, watercress and piquillo peppers 14

Chicken Livers – Roasted with Xeres vinegar, sherry wine, garlic, fresh herbs, and currants 12 *gf*

Beef Short Rib Adobo – Mexico City style braised beef short rib, red onion-cilantro salad, fresh corn polenta 17

Cuban Gorditas – Two gorditas topped with slow roasted pork, mole verde and cotija cheese 14 *gf*

Lamb Chops – Marinated, grilled lamb chops, patatas bravas, chimichurri 25 *gf*

Banana Leaf Chicken Banana leaf wrapped braised chicken, poblano chile, tomato, onion sauce, rice 13 *gf*