

# TAPAS *small plates*

## SOUP AND SALADS

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

**Spanish Gazpacho** – Fresh tomatoes, cucumber, sherry vinegar, peppers and spices 8

**Heart of Palm Salad** – Marinated heart of palm, sugar snap peas, avocado, arugula and red onions  
tossed in a lemon herb vinaigrette 9 *gf*

**Ensalada Mixta** – Seasonal mixed greens with Spanish olive oil and aged sherry vinegar 8  
...with Cabrales cheese and grilled Churrasco steak 22

**Watermelon Salad** – Fresh watermelon, arugula, mint and Feta cheese  
in a citrus vinaigrette dressing 9 *gf*

**Valencia Salad** – Fresh fennel, arugula, orange segments, strawberries, green olives, almonds, onions,  
and goat cheese in a champagne vinaigrette dressing 9 ...with grilled shrimp 18 *gf*

## SPANISH TAPA SAMPLER

Varied assortment of Spanish small bites including roasted stuffed dates, marinated crab claws, chicken liver mousse, shrimp, calamari salad, Serrano ham, assorted Spanish cured meats, mussels vinaigrette, salmon crudo, huevos diablo, and assorted cheeses 36

## SEAFOOD

**Mussels Pimenton** – Prepared in a saffron cream sauce with serrano ham 15 *gf*

**Sizzling Shrimp** – “Mojo de Ajo”, EVOO, garlic, chile arbol, fresh lime 14.5 *gf*

**Crab Tostaditos** – Fresh Dungeness Crab, chipotle aioli, guacamole and crema atop toasted corn tortillas 16 *gf*

**Octopus** – Grilled octopus, smoked pimenton and Moroccan spiced carrots with white bean salad 15 *gf*

**Pescado Marbella** – Baked delicate fresh white fish with preserved lemon, capers and Serrano ham 16 *gf*

**Fried Calamari** – Corn masa crusted with a side of chipotle chile aioli, parsley garlic sauce 13.5

*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*

**Moroccan Style Roasted Beets** –with garbanzo beans in a warm orange and rosewater dressing 9.5 *gf*

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

**Grilled Asparagus**– Jumbo fresh asparagus with a saffron Aioli 11 *gf*

**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*

## CHARCUTERIE PLATTER

Assortment of Spanish sausages, cured meats, pate and Serrano ham, pickled onions, olives, pistachios and toasted country bread 25

## MEATS AND POULTRY

**Beef Empanadas**– Filled with Argentinian style braised beef, green olives and raisins 14

**Lamb Enchiladas**– Oaxacan style with a green and red mole sauce 11.5 *gf*

**Picadillo Cascal**– Skewers of grilled mini chorizo and Morcilla sausage, white beans and carrot escabeche 13

**Churrasco**– Marinated Flat Iron Steak topped with Cabrales cheese butter and chimichurri 18 *gf*

**Braised Pork Belly**– Slow roasted pork with an Oloroso sherry glaze, fresh green apple-papaya salad 14 *gf*

**Date Brochette** –Roasted Cabrales cheese stuffed dates wrapped in Spanish Soria sausage 12.5 *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 16

**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 23 *gf*

**Banana Leaf Chicken** Banana leaf wrapped braised chicken, poblano chile, tomato, onion sauce, rice 12.5 *gf*