

TAPAS

- Mushrooms**- braised mushrooms with garlic and sherry 7.50
- Spicy Hummus**- spicy hummus with bread chips 8.00
- Potato Wedges**-spicy red potato wedges 7.00
- Potato wedges aioli** – roasted potatoes, cilantro aioli & serrano ham 8.00
- Stuffed portobello** – stuffed portobello with goat cheese 10.00
- Breaded Artichoke** – egg dipped marinated artichoke hearts 8.00
- Leek Tart** – leek tart in a puff pastry purse 9.00
- Tomato cold Soup** – Spanish cold tomato soup with thyme 6.50
- Red bean Soup** – red bean soup pimentos and chorizo 7.00
- Black Mussels** – steamed mussels in a spicy pepper tomato sauce 11.00
- Stuffed Piquillo Pepper** –crab stuffed piquillo peppers in a saffron sauce 10.00
- Eggplant and crab Lasagna** – layered crab and eggplant tart 10.00
- Spicy Shrimp**– gulf shrimp with garlic and white wine 9.00
- Diablo seafood** – a spicy medley of shrimp, clams, mussels and calamari 16.00
- Meatballs**– Spanish meatballs in a roasted tomato sauce 8.00
- Spanish Sausage** – Basque style sausage with sherry 8.50
- Cured Spanish ham** – imported aged serrano ham 12.00
- Croquettes** – ham and cheese croquettes 9.00
- Chicken Casserole** – garlic chicken casserole with potatoes and 9.00
- Aged Ham** – imported aged ham from an acorn fed black foot pig 30.00
- Bacon Wrapped Dates** –apple bacon wrapped medjool dates stuffed rosemary Cheese 12.00



ENTRÉE PLATES

Seafood Stew – an array of clams, mussels, shrimp, scallops and mushrooms with cumin, guindilla and sherry wine 32.00

Filet Tenderloin – filet of beef with Spanish blue cheese served with mashed potatoes 32.00

Capered Chicken – breaded chicken breast with caper berries served with mashed potatoes 21.00

Lamb Shank – lamb osso bucco castille style 28.00

Seafood Pasta Paella– fideos pasta, shrimp, calamari, garlic, tomatoes and saffron 26.00

PAELLAS

Chicken Paella – saffron rice, chicken, sausage, tomatoes, onions, garlic, roasted peppers and peas 22.00

Lobster Paella – saffron rice with lobster and shrimp 38.00

Black rice Paella – Catalan style black rice with squid, shrimp and crab 32.00

Vegetable paella – seasonal garden vegetables with saffron rice 32.00

Valenciana Paella – A masterpiece of saffron rice with clams, mussels, shrimp, chicken, txistorra, sausage, peppers, onions, tomatoes and peas 26.00

Spicy Paella – shrimp paella with jalapeno, chile de arbol, chipotle, banana peppers and cayenne (USA Fusion, VERY HOT) 26.00



DESSERTS



Flan – Spanish crème caramel 7.50

Bread pudding – banana and apple bread pudding 8.00

Cheesecake – hazelnut Nutella cheesecake 9.00

Crème Brulee – catalan crème brulee with seasonal berries 10.00

Baked Apple Tart – cinnamon baked apple in puff pastry with vanilla ice cream 11.00

Swirl Cake – chocolate swirl cake with condensed milk sauce 9.00

Churros – churros with thick Spanish style chocolate 8.50