

\$14 'Menu del Dia'

'menu of the day'

select one starter,
one entree and one side;
includes coffee, tea or soda

Starters

Sopa de Frutas – fruit soup; fresh strawberries, oranges, mint

Ensalada Panzanella – panzanella salad; croutons, cherry tomatoes, red onions, cucumbers, mozzarella, extra virgin olive oil

Patatas Bravas – twice fried Yukon gold potato wedge; garlic aioli

Entrees

Pollo – chipotle chicken salad sandwich; mixed greens, toasted ciabatta

Salchichas y Pimientos – Open-faced spicy chorizo, peppers and onions; garlic, goat cheese, balsamic reduction, toasted baguette

Bikini – Spanish grilled cheese; smoked Cheddar, Gorgonzola, red onions, sourdough bread

Sides

Fresh Fruit
French Fries
Potato Salad
Farro Salad
Artichoke Salad

• **Chorizos, Embutidos y Quesos** •

Chefs choice of sausages, cured meats and cheeses

One for \$7 Three for \$18 Five for \$27

Cantimpalo – cured pork, spicy flavor, paprika; horseradish pickles

Picante – pork, smoky, spicy flavor; pickled onions

Sobrasada – soft spreadable texture, pork, sea salt, paprika; crackers

Salchichon de Vic – pork, beef, garlic, black peppercorns; whole grain mustard

Pamplona – cured pork, unique smoked paprika flavor; pickled onions

Soria – pork, coarse lean texture, paprika, garlic; pepper relish

Jamón Serrano – dry cured ham, aged for at least three months; grilled flatbread

•

Ibores – goat's milk cheese, semi-firm, tangy and herbal; date walnut cake

Roncal – raw sheep's milk cheese from the Pyrenees, notes of herb and grass; Basque peppers*

Idiazabal – lightly smoked raw sheep's milk cheese, aged 6 months, firm, slightly salty; horseradish pickle*

Mahon – cow's milk cheese, aged 6 months, firm, buttery and lightly salty; quince paste

Rosemary Manchego – sheep's milk cheese, slightly sweet, rosemary crusted; whole grain mustard

• **Tapas** •

small plates

Humus Verde – green garbanzo bean hummus; grilled flatbread, pepper relish 7

Aceitunas Mixtas – mixed Spanish olives 7

Almendras Marconas – olive oil fried Spanish Marcona almonds; sea salt 6

Plato de Tapas – tapas platter; Spanish olives, artichoke hearts salad, hummus with flatbread, potato salad, farro salad 12

Gambas al Ajillo – sautéed shrimp; garlic, Basque peppers, chile flakes, extra virgin olive oil 10

Calamares Fritos – flash fried corn meal dusted calamari; lemon thyme aioli, spicy tomato vinaigrette 11

*Consumer Advisory: consuming raw or undercooked meats, eggs, shellfish or cheese can be potentially hazardous.

• **Sopas y Ensaladas** •

soups and salads

Sopa de Lentejas – lentil soup; tomatoes, onions, celery, carrots, cilantro sour cream 8

Gazpacho – chilled tomato soup; cucumbers, grapes, extra virgin olive oil 6

Sopa de Melocotón Fría – chilled spiced peach soup 6

Tomates con Queso – roasted tomatoes, Caña de Cabra cheese, fried basil, Marcona almonds, sangria gastrique, sea salt 12

Xato – mixed greens, Spanish tuna, marinated white anchovies, olives, piquillo peppers, Ñora pepper vinaigrette 10

Ensalada de Rúcula – arugula salad; dried cranberries, figs, golden raisins, red onions, goat cheese, mustard vinaigrette 9

Caesar – classic Caesar salad; romaine lettuce, sourdough croutons, shaved Parmesan cheese 8

add grilled salmon 6

add grilled chicken 4

add grilled shrimp 6

• **Raciones** •

large plates

Costillas – beef short rib sandwich; mushrooms, onions, arugula, fresh mozzarella, green olive aioli, toasted ciabatta 13

Vieiras – sautéed sea scallops; mushrooms, bacon, dates, lima beans, cream, chile flakes 26*

Salmon con Risotto – bourbon glazed grilled salmon; mushroom and Brussels sprouts risotto 16*

Atún – Spanish tuna salad melt; capers, onions, piquillo peppers, Ñora pepper aioli, Manchego cheese, toasted sourdough bread 12

Paella Barcelona – chicken, chorizo, shrimp, squid, clams, mussels, piquillo peppers, peas, sofrito, calasparra rice 22*

Paella de Costillas – braised beef short ribs; wild mushrooms, piquillo peppers, lima beans, saffron calasparra rice, sofrito, garlic aioli 16

Paella de Verduras – green beans, piquillo peppers, onions, mushrooms, roasted tomatoes, goat cheese, sofrito, saffron calasparra rice 14