

## \$14 'Menu del Dia'

'menu of the day'

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

### Starters

**Sopa de Pollo y Maiz** – blackened chicken corn chowder; fried tortilla strips

**Ensalada Mixta** – mixed green salad; tomatoes, cucumbers, onions, carrots, sherry vinaigrette

**Patatas** – loaded Yukon gold potato wedges; cheese, bacon, green onions, garlic aioli

### Entrees

**Pollo** – BBQ shredded chicken sandwich; Parmesan cheese, arugula, tomato, toasted ciabatta

**Bocadillo** – jamón Serrano and Manchego cheese sandwich; greens, mustard vinaigrette, ciabatta

**Bikini** – Spanish grilled cheese; smoked Cheddar, Gorgonzola, red onion, 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

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**Tetilla** – cow's milk cheese, soft and creamy; figs

**Queso Iberico** – mixed cow, goat and sheep's milk cheese; smooth, slightly fruity and buttery; cranberries

**San Simon** – smoked cow's milk cheese; smooth, buttery and fragrant; quince paste

**Montealva** – young goat's milk cheese, dense and flaky, fresh-squeezed lemon notes, strawberries

**Valdeon** – blue veined cow and goat's milk cheese, full flavored, tangy and spicy; date walnut cake

### • **Tapas** •

small plates

**Aguacate Relleno con Queso** – half avocado stuffed with goat cheese; mixed greens, tomato caper vinaigrette 10

**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 Tomate** – creamy tomato basil soup; Manchego cheese 8

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

**Sopa de Melocotón Fría** – chilled spiced peach soup 6

**Ensalada de Remolacha** – roasted beet salad; micro greens, goat cheese, honey balsamic 9

**Ensalada Bibb** – bibb lettuce salad; tomatoes, sourdough croutons, avocado, boiled egg, green goddess dressing 9

**Ensalada de Espinacas** – baby spinach salad; red onions, spiced Marcona almonds, Gorgonzola cheese, sherry 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

**Salmon** – blackened salmon sandwich; mixed greens, tomato, red onions, lemon thyme aioli 14\*

**Bocadillo** – Spanish sandwich; Blake's hard cider poached butifarra sausage, caramelized onions and bell peppers, garlic aioli, baguette 12

**Puerco** – slow roasted pulled pork sandwich, cumin BBQ sauce, mixed greens, tomatoes, red onions, toasted ciabatta 12

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

**Farfalle** – bowtie pasta; chicken, basil purée, cream, tomatoes 14

**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  
donations fully supporting the Mid-Ohio Food Bank.