

\$14 'Menu del Dia'

'menu of the day'

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

Starters

Sopa de Picante – stuffed pepper soup; saffron rice
Ensalada de Espinacas – spinach salad; raisins, figs, tomatoes, red onions, lemon vinaigrette
Patatas Bravas – twice fried Yukon Gold potato wedges; garlic aioli

Entrees

Envolturas de Lechuga – soy ginger chicken lettuce wraps; avocado, diced tomatoes
Torta de Costillas – grilled short rib sandwich; sweet bbq sauce, onions, horseradish pickles, garlic aioli, toasted 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 Pollo y Maiz – blackened chicken corn chowder; fried tortilla strips 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
Ensalada Bibb – bibb lettuce salad; tomatoes, sourdough croutons, avocado, boiled egg, green goddess dressing 9
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

Salmon – blackened salmon; mixed greens, roasted tomatoes, pepper bacon, jalapeño aioli, toasted ciabatta 14*
Pollo – chicken sandwich; pepper bacon, Manchego cheese, balsamic mayo, mixed greens, tomatoes, onions, toasted ciabatta 12
Hamburguesa – grilled Ohio beef burger; mixed greens, tomatoes, onions, Ñora pepper aioli, pepper bacon, toasted ciabatta 13*
Vieiras – sautéed sea scallops; mushrooms, bacon, dates, lima beans, cream, chile flakes 26*
Fideos – angel hair pasta; chicken, cherry tomatoes, garlic, basil, olive oil 13
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