

\$14 'Menu del Dia'

'menu of the day'

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

Starters

Sopa de Fresa y Ruibarbo – strawberry rhubarb soup; mint, basil

Ensalada Mixta – mixed green salad; tomatoes, onions, cucumbers, croutons, blue cheese dressing

Patatas Bravas – twice fried Yukon Gold potato wedges; garlic aioli

Entrees

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

Puerco – slow roasted pulled pork sandwich; cumin barbecue sauce, mixed greens, red onions, toasted ciabatta

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

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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

Aguate 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 Elote – corn chowder; potatoes, peppers, onions, carrots, celery, fried leeks 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

Salmon BLT – grilled salmon; mixed greens, roasted tomatoes, pepper bacon, garlic aioli, caramelized onions, toasted ciabatta 14*

Pollo – grilled chicken sandwich; pepper bacon, Manchego cheese, pesto, mixed greens, tomatoes, onions, toasted ciabatta 12

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

Hamburguesa – grilled Ohio beef burger; mixed greens, tomatoes, onions, pickles, bacon, Manchego cheese, garlic aioli, toasted ciabatta 13*

Torta Cubano – smoked ham, roasted pork, Havarti cheese, yellow mustard, horseradish pickles, pressed roll 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