

\$14 'Menu del Dia'

'menu of the day'

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

Starters

Sopa de Tortilla – tortilla soup; cilantro sour cream, tortilla strips

Ensalada de Arugula – arugula salad; poached pears, Parmesan, red onions, tomatoes, cranberries, strawberry vinaigrette

Setas – sautéed wild mushrooms; garlic Basque peppers, chili flakes, extra virgin olive oil

Entrees

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

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

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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Cabra al Vino – red wine cured goat's milk cheese, soft and mildly acidic; 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

Patatas Bravas – fried Idaho potatoes; garlic aioli, spicy tomato sauce 8

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

• **Sopas y Ensaladas** •

soups and salads

Sopa de Frijol con Chorizo – white bean chorizo soup; citrus herb crema, parsley 10

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 de Espinacas – baby spinach salad; poached pears, pecans, red onions, crispy jamón Serrano, blue cheese vinaigrette 9

Ensalada Mixta – house mixed greens; grilled asparagus, sun dried tomatoes, olives, shaved Manchego cheese, mustard vinaigrette 10

Ensalada de Rúcula – arugula salad; golden raisins, piquillo peppers, goat 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 BLT – grilled salmon; mixed greens, roasted tomatoes, pepper bacon, chipotle aioli, caramelized onions, toasted ciabatta 14*

Hamburguesa – grilled Ohio beef burger; Cheddar cheese, bacon, mixed greens, roasted tomatoes, onions straws, garlic aioli, toasted ciabatta 13

Pollo – chicken sandwich; Manchego cheese, mixed greens, tomatoes, garlic aioli, onions, toasted ciabatta 12

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

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

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

Paella de Verduras – Brussels sprouts, piquillo peppers, onions, mushrooms, tomatoes, sofrito, saffron calasparra rice, goat cheese 14