

## \$14 'Menu del Dia'

'menu of the day'

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

### Starters

**Sopa de Sandia** – watermelon soup; fresh mint, cinnamon

**Ensalada de Arugula** – arugula salad; figs, goat cheese, red onions, tomatoes, mustard vinaigrette

**Sandia a la Parrilla** – grilled watermelon; honey balsamic reduction, basil, goat cheese

### 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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**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 Cebada** – beef barley soup; celery, onions, carrots, tomatoes 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 de 'Wedge'** – baby iceberg salad; tomatoes, candied walnuts, crispy jamón Serrano, blue cheese dressing, piquillo pepper vinaigrette 10

**Xato** – arugula, tuna, marinated white anchovies, olives, piquillo peppers, Ñora pepper vinaigrette 10

**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\*

**Pastel de Cangrejo** – crab cake sandwich; mixed greens, tomatoes, sweet chili aioli, toasted ciabatta 14\*

**Hamburguesa** – grilled Ohio beef burger; mixed greens, tomatoes, onions, garlic aioli, pepper bacon, smoked Cheddar cheese, toasted ciabatta 13\*

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

**Hamburguesa de Pollo** – ground chicken burger; peppers, onions, lettuce, tomatoes, mixed greens, garlic aioli, toasted ciabatta 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