

## \$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; white rice

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

**Patatas Bravas** – twice fried Yukon gold potato wedges; garlic aioli

### Entrees

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

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

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

### • **Sopas y Ensaladas** •

soups and salads

**Sopa de Calabaza** – butternut squash soup; fried mushrooms, blue cheese 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 Espinacas** – baby spinach salad; apples, red onions, blue cheese, Marcona almonds, sherry vinaigrette 9

**Ensalada Picada** – chopped salad; red onions, Basque peppers, chick peas, tomatoes, hard cooked eggs, olives, shaved Manchego cheese, piquillo pepper vinaigrette 10

**Ensalada de Rúcula** – arugula salad; dried cranberries, figs, golden raisins, red onions, goat cheese, mustard vinaigrette 9

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\*

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

**Fideos** – farfalle pasta; chicken, bacon, mushrooms, peas, piquillo peppers, garlic, tomatoes, smoked paprika cream 16\*

**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