

COLD TAPAS

BANDARILLA	2
TRADITIONAL TAPAS SKEWER WITH MANZANILLA OLIVES, MANCHEGO CHEESE, DRY CURED CHORIZO, AND MISSION FIG	
MARCONA ALMONDS ^N	6
SEA SALT ROASTED MARCONA ALMONDS	
CEVICHE*	7
YELLOW TAIL AND SCALLOP MARINATED IN LIME JUICE WITH SERRANO CHILIS, SHALLOTS, AND CILANTRO, TOPPED WITH HAWAIIAN BLACK SEA SALT, SERVED WITH WATER CRACKERS	
HOUSE OLIVES	7
ORANGE - SHERRY MARINATED MEDITERRANEAN OLIVES WITH FIRE ROASTED BELL PEPPERS AND CAPERS	
TORTILLA ESPAÑOLA	7
TRADITIONAL SPANISH OMELET WITH POTATO, ONION, CHEESE, AND SPINACH	
ELEMENTS HOUSE GRAPES ^N	8
RED GRAPES ENCRUSTED WITH ROGUE SMOKY BLUE CHEESE AND CRUSHED PISTACHIO	
JAMON IBERICO "LA PATA NEGRA"	13
36 MONTH AGED, ACORN FED "BLACK HOOF" IBERIAN HAM	
MEAT AND CHEESE PLATTER ^N	18
SERRANO HAM, SPANISH CHORIZO, MAHÒN RESERVA, MANCHEGO, IDIAZÀBAL, VALDEÒN SPANISH BLUE, AND CABRA AL VIÑO, WITH CANDIED PECAN, HOUSE OLIVES, GRAPES, AND DRIED MISSION FIGS	

SOUP & SALADS

SOUP OF THE DAY	CUP: 4	BOWL: 6
ELEMENTS HOUSE SALAD		8
MESCLUN GREENS, PARMESAN CHEESE, AND HOUSE MADE CROUTONS TOSSED WITH YOUR CHOICE OF DRESSING:		
+ MISSION FIG VINAIGRETTE	+ ORANGE HONEY VINAIGRETTE	
+ SHERRY MUSTARD VINAIGRETTE	+ HERBED CRÈME FRAICHE	
ADD SAUTÉED SHRIMP 4		
ROASTED BEET SALAD ^N		9
HERB ROASTED RED BEETS, GRAPEFRUIT SEGMENTS, CUCUMBER, ARUGULA, CANDIED PECANS, AND HUMBOLDT FOG CHEVRE, WITH ORANGE HONEY VINAIGRETTE		
ANDALUCIAN SALAD		11
ARUGULA, MARCONA ALMONDS, ROGUE SMOKY BLUE CHEESE, WITH MISSION FIG VINAIGRETTE, ON SLICED SERRANO HAM		

HOT TAPAS

VEGETABLE TAPAS

- CRISPY CAULIFLOWER ^N** 8
FRIED CAULIFLOWER FLOURETTES WITH PICKLED RAISINS, TOASTED ALMOND, AND LEMON AIOLI
- MUSHROOMS CATALAN** 9
SAUTEED CRIMINI AND OYSTER MUSHROOMS WITH OLIVE OIL, ROASTED GARLIC, AND THYME, SERVED WITH BREAD
- BRUSSEL SPROUTS** 12
BRUSSEL SPROUTS SAUTÉED WITH HOUSE MADE ALDER WOOD SMOKED BACON LARDONS AND STONE GROUND MUSTARD CRÈME FRAICHE SAUCE
- BAKED MANCHEGO** 12
SEMI-FIRM CURED SHEEP'S MILK CHEESE WRAPPED IN PHYLLO WITH ROASTED GARLIC, AND SWEET RED PEPPER PUREE, SERVED WITH BREAD

SEAFOOD TAPAS

- BOCADILLOS (3)** 9
CANAPÉS OF SWEET ONION, OIL PACKED TOMATO, PICKLED SWEET PEPPERS, AND BOQUERONES (SPANISH WHITE ANCHOVY), TOPPED WITH SABA
ADDITIONAL BOCADILLOS..... 3 / EACH
- SARDINAS DE LA CASA ^N (3)** 11
HOUSE MADE ALDER WOOD SMOKED BACON WRAPPED GIANT MATIZ GALLEGO SARDINES, WITH MANZANILLA OLIVE AND MARCONA ALMOND TAPENADE, ARBEQUINA OLIVE OIL, AND LEMON AIOLI
- LEMON PEPPER CALAMARI** 11
LIGHTLY DUSTED CALAMARI FLASH FRIED, SERVED WITH SMOKED PAPRIKA AIOLI
- SHRIMP DIABLO** 14
SIX BLACK TIGER PRAWNS SAUTEED IN DE ARBOL AND NYORA CHILI INFUSED OLIVE OIL WITH CITRUS ZEST, AND SHERRY VINEGAR
- CLAMS OR MUSSELS IN ROMESCO ^N** 15
YOUR CHOICE OF EITHER MANILLA CLAMS OR NEW ZEALAND GREEN LIP MUSSELS SAUTÉED WITH ROASTED GARLIC, CARAMELIZED ONIONS, AND OUR HOUSE MADE ROMESCO SAUCE, TOPPED WITH SHAVED PHOLIA FARMS ROMANO AND CRUSHED MARCONA ALMONDS
- SERRANO HAM WRAPPED PRAWNS (5)** 15
PRAWNS SEARED IN FOURTEEN MONTH CURED SERRANO HAM WITH SAFFRON-VANILLA WHITE WINE BUTTER SAUCE
ADDITIONAL PRAWNS..... 3 / EACH

MEAT TAPAS

PATATAS A LA RIOJANA [Ⓝ]	9
BASQUE STYLE POTATOES WITH SPANISH CHORIZO, GARLIC, ONION, ROMESCO SAUCE, AND AIOLI	
PORK EMPANADAS (3)	9
CARDAMOM AND APRICOT BRAISED PORK SHOULDER AND PROVALONE CHEESE IN A FLAKY PASTRY ADDITIONAL EMPANADAS,,,,, 3 / EACH	
ELEMENTS HOUSE DATES (5)	10
BACON WRAPPED MEDJOOOL DATES STUFFED WITH DRY CURED SPANISH CHORIZO ADDITIONAL DATES..... 2 / EACH	
BRAISED PORK BELLY	12
SWEET BRAISED WHITE MARBLE PORK BELLY WITH VALDEÒN SPANISH BLUE CHEESE AND BLACK MISSION FIG JAM	
TRIO OF ALBONDIGAS (2 OF EACH)	13
HOUSE MADE STUFFED LAMB MEATBALLS: + BLUE CHEESE + SPANISH CHORIZO, WRAPPED IN SERRANO HAM + PEACH, WITH SPICED PEACH GLAZE	
PAPAS DE TORO	13
FRIED POTATOES WITH SWEET BRAISED BEEF OXTAIL, ROGUE CREAMERY WHITE CHEDDAR, AND WHITE TRUFFLE OIL OVER WILTED FRISEE ADD TWO POACHED EGGS* 2	
SPANISH RIBS	14
SPANISH SPICE DRY RUBBED, HOUSE ALDER WOOD SMOKED, ST. LOUIS CUT PORK RIBS WITH SPICY APRICOT CARDAMOM GLAZE	
CINNAMON CHERRY DUCK*	15
PAN SEARED DUCK BREAST WITH CHERRY AND THYME PORT GASTRIQUE, WITH BRAISED SPINACH	
FLAT IRON STEAK	16
SEARED FULTON FARMS FLAT IRON STEAK, AND HERBED SKILLET POTATOES WITH YOUR CHOICE OF FINISHING BUTTER + MARINATED TOMATO BUTTER + BLUE CHEESE BUTTER + CAPER BUTTER	

CALL YOUR FRIENDS. HAVE A DRINK. SHARE YOUR FOOD.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

[Ⓝ]THESE ITEMS CONTAIN NUTS, OR ROMESCO SAUCE WHICH IS MADE WITH NUTS

PAELLAS

A TRADITIONAL SPANISH STAPLE MADE WITH ARBORIO RICE COOKED WITH SAFFRON, CARAMELIZED ONION, ROASTED GARLIC, TOMATO, AND OTHER GOODIES. OUR 11" PAELLA PANS ARE PORTIONED FOR THREE OR FOUR PEOPLE. PLEASE ALLOW 40 MINUTES FOR PAELLA, AS WE MAKE THEM FROM SCRATCH.

ELEMENTS HOUSE PAELLA 37

OUR TRADITIONAL "EVERYTHING IN" APPROACH, WITH CHICKEN DRUMETTES, DRY CURED SPANISH CHORIZO, SHRIMP, GREEN LIP MUSSELS, WHITE FISH, AND CALAMARI

ANDALUCIAN PAELLA 33

THIS IS AN "INLAND PAELLA" WITH CHICKEN DRUMETTES, PORK LOIN, DRY CURED SPANISH CHORIZO, AND SERRANO HAM

CATALUNIAN PAELLA 35

OUR SEAFOOD PAELLA, WITH SHRIMP, GREEN LIP MUSSELS, HARD SHELL CLAMS, WHITE FISH, AND CALAMARI
ADD BOQUERONES..... 2

VEGETARIAN PAELLA 28

ARTICHOKE HEART, GREEN BEANS, PEAS, AND ROASTED RED BELL PEPPER

FLATBREADS

SALAMANCA ^N CHEESE AND ROMESCO SAUCE	10
VALENCIA TOMATO, CHEESE, AND CARAMELIZED ONION	11
SEVILLE SEASONAL MUSHROOMS, HUMBOLDT FOG CHEVRE, ROASTED GARLIC, AND SPINACH	13
ISLE OF IBIZA ^N SPICY SHRIMP, ROMESCO SAUCE, AND CHEESE	15
CADIZ LAMB SAUSAGE, ROGUE CREAMERY SMOKY BLUE CHEESE, AND MARINATED OLIVES	15
MADRID ^N SERRANO HAM, MISSION FIG, CARAMELIZED ONION, CHEESE, ARUGULA, AND TOASTED HAZELNUTS	16
SAN SEBASTIAN ^N DUCK BREAST, HUMBOLDT FOG CHEVRE, CANDIED PECAN, RED GRAPE, AND SPINACH	16

DESSERT

SPANISH FLAN ^N 7
SERVED IN A CARAMEL SAUCE WITH
HOUSE MADE CANDIED PECANS

CHURROS 5
SPANISH FRIED DOUGH WITH HOUSE
MADE CHOCOLATE SAUCE

TRIPLE CHOCOLATE TART ^N 5
DARK CHOCOLATE TART, DARK
CHOCOLATE GANACHE, AND HAZELNUT
OREO CRUST, WITH VANILLA BEAN ICE
CREAM

HOUSE MADE ICE CREAM 5
ASK ABOUT OUR CURRENT SELECTION

BEVERAGES

GOOD BEAN COFFEE 2.5
"MARY'S MORNING" OR DECAF MOCHA
JAVA

DRY SODA 4
BLOOD ORANGE
CUCUMBER
LAVENDER
WILD LIME

PEPSI PRODUCTS 2.5
PEPSI, DIET PEPSI, SIERRA MIST,
LEMONADE, ICED TEA, OR TONIC WATER

SHIRLEY TEMPLE 3

HENRY WEINHARD'S 4.25
ROOT BEER

HOT TEA 2

JUICE 2.5
CRANBERRY, PINEAPPLE, OR TOMATO

FRESH SQUEEZED JUICE 3.5
ORANGE OR GRAPEFRUIT

SAN PELLEGRINO 4
SPARKLING WATER
LIMONATA
ARANCIATA

ROCKSTAR ENERGY 3.5
REGULAR OR DIET

THANK YOU FOR CHOOSING ELEMENTS TAPAS BAR & LOUNGE.

WE'LL SEE YOU NEXT TIME.