

PLATTERS

MEAT & CHEESE PLATTER ^N	18
SERRANO HAM, SPANISH DRY CHORIZO, MAHÒN RESERVA, AGED MANCHEGO, IDIAZÀBAL, HUMBOLDT FOG CHÈVRE, DOLCE GORGONZOLA, AND CABRA AL VIÑO, WITH CANDIED PECAN, HOUSE OLIVES, AND MISSION FIG	
SPANISH STARTER PLATE ^N	10
MARCONA ALMONDS, HOUSE OLIVES, AND HOUSE MADE PICKLED VEGETABLES	

VEGETABLES

TORTILLA ESPAÑOLA	10
TRADITIONAL COLD SPANISH OMELET WITH POTATO, ONION, MANCHEGO CHEESE, AND SPINACH	
PATATAS BRAVAS	9
SMOKED PAPRIKA AND HERB FRIED YUKON GOLD POTATOES WITH AIOLI	
CRISPY CAULIFLOWER ^N	13
FRIED CAULIFLOWER FLOURETTES WITH GINGER PICKLED GOLDEN RAISINS, TOASTED ALMONDS, AND AIOLI	
MUSHROOMS CATALAN	12
SAUTÉED CRIMINI AND OYSTER MUSHROOMS WITH OLIVE OIL, ROASTED GARLIC, AND HERBS, SERVED WITH BREAD	

SEAFOOD

MAHI MAHI	16
PAN SEARED, CORIANDER AND LEMON PEPPER ENCRUSTED, SERVED OVER SAUTÉED SPINACH, WITH SWEET PICKLED PEPPER RELISH AND LEMON OLIVE OIL	
PRAWNS DIABLO	15
SIX PRAWNS SAUTÉED IN NYORA PEPPER OIL AND BUTTER, WITH SERRANO CHILIS	
GARLIC SAFFRON PRAWNS	17
SIX PRAWNS SAUTÉED IN GARLIC, DRY SHERRY, AND SAFFRON BUTTER, SERVED WITH BREAD	

PAELLA

OUR 12" PANS ARE PORTIONED FOR 3 – 4 PEOPLE. PLEASE ALLOW 40 MINUTES.

HOUSE	44
CHICKEN DRUMETTES, SPANISH CHORIZO, SHRIMP, MUSSELS, MAHI MAHI, AND CALAMARI	
CATALUNIAN	43
SHRIMP, MUSSELS, CLAMS, MAHI MAHI, AND CALAMARI	
ANDALUCIAN	40
CHICKEN DRUMETTES, PORK LOIN, SPANISH CHORIZO, AND SERRANO HAM	

LANDFOOD

BACON WRAPPED DATES (5)	13
BACON WRAPPED MEDJOL DATES STUFFED WITH SPANISH CHORIZO	
STEAK SKEWERS (2)	16
FLAT IRON STEAK, ONION, AND RED BELL PEPPER, WITH CHIMICHURRI SAUCE	
FLAT IRON STEAK	17
SERVED MEDIUM RARE WITH GARLIC SHALLOT POTATOES, AND TOMATO BUTTER	
BUCCATINI PASTA	15
WITH HOUSE MADE BACON AND SMOKED PAPRIKA CREAM SAUCE	
SPANISH CHICKEN WINGS	6PC: 8 12PC: 12
SPANISH SPICE RUBBED, TOSSED IN CARDAMOM APRICOT SAUCE	

FLATBREADS

SALAMANCA ^N	13
CHEESE AND ROMESCO SAUCE	
CADIZ	16
LAMB SAUSAGE, ROGUE CREAMERY SMOKY BLUE CHEESE, AND HOUSE OLIVES	
MADRID	17
SERRANO HAM, MISSION FIG, CARAMELIZED ONION, CHEESE, HAZELNUTS, AND FRESH ARUGULA	

SIDE OF BREAD 1 BAGUETTE WITH SPANISH OLIVE OIL AND REDUCED BALSAMIC
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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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