

SOPAS - SOUPS

Caldo Gallego	7.00
Hearty Galician style soup of potatoes, white beans, collard greens, Spanish sausage and ham	
Sopa de Pescado	7.00
Mediterranean style fish and mussel soup	

APERITIVOS - APPETIZERS

Jamón Ibérico	18.00
A plate of Spain's most prized cured ham, acorn feed and cured over 18 months	
Tabla Ibérica	15.00
Serrano ham, cured Spanish sausage, cured pork loin, Manchego cheese, Mahon cheese	
Mejillones en vinagreta de pimientos	11.00
New Zealand green lipped mussels on a half shell with vinaigrette of green, yellow and red peppers, onion, and aged Sherry vinegar	
Ceviche de salmón y camarón	12.00
Salmon and shrimp ceviche with Spanish butter beans, avocado, mango, pine apple and lime vinaigrette	
Piquillos rellenos de ensalada de txanguro	12.00
Piquillo pepper filled with Basque style crab salad over avocado chistora bean salad	
Calamares a la plancha	12.00
Grilled squid with paprika olive oil and crispy garlic	
Camarones al pimentón	14.00
Shrimp sautéed with garlic filets, olive oil, paprika, and white wine	
Pulpo a la Gallega	14.00
Galician style octopus with paprika, sea salt and extra virgin olive oil	
Chorizo al Ríoja	11.00
Spanish sausage sautéed with shallots and Rioja red wine	
Pan Catalán	10.00
Catalan style country bread with tomato, garlic and herbed olive oil topped with Spanish Serrano ham	

*Raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions
Kindly advise your server of any food allergies you may have
Prices and menu items are subject to change*

ENSALADAS - SALADS

Ensalada mixta	5.00
Tossed salad with English cucumbers, tomatoes, garlic croutons and our famous house dressing	
Ensalada de pollo y arugula	14.00
Herb and garlic marinated chicken breast brochettes, strawberries, almonds, Mahon cheese, and white balsamic vinaigrette over baby arugula	
Ensalada de salmón marinado y queso de cabra	14.00
House cured salmon, crumbled goat cheese, granny smith apples, avocados, candied walnuts, and raspberry vinaigrette over mesclun greens	

PLATO PRINCIPAL - ENTREE

Bacalao al ajo pescador	25.00
House-cured Codfish with a lemon, garlic and parsley glaze	
Salmón con membrillo y arroz cremoso	24.00
Grilled salmon with quince glaze over spinach risotto	
Mariscada a la marinera o en salsa verde	27.00
Seafood casserole with clams, mussels, shrimp, scallops, squid and fish in either tomato garlic broth OR parsley garlic seafood broth	
Linguini con camarones	25.00
Shrimp, sun-dried tomatoes, Kalamata olives, artichokes, apple wood smoked bacon and basil tossed with linguini	
Pollo en Pepitoria	23.00
Sautéed chicken breast filets with sliced almonds, garlic, tomato, Serrano ham, saffron, Fino sherry, and grated egg	
Codillo de cerdo	27.00
Pork Osso buco with Oloroso sherry demi-glaze and garlic smashed red potatoes	
Entrecote con chimichurri	28.00
Grilled rib eye steak with chimichurri sauce	
Solomillo con salsa de piñones y pasas	30.00
Grilled beef tenderloin with a pine nut raisin Port demi -glaze	

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Parrillada de Mariscos (for Two) 62.00
Grilled assortment of seafood including: shrimp, scallops, clams, squid, mussels, fish and jumbo head on prawns \$31.00 for each additional portion

PAELLAS

(Note: Minimum order is two portions)

Paella de la casa (for Two) – With clams, mussels, shrimp, chicken and chorizo 48.00
\$24 for each additional portion

Paella Marinera (for Two) – Clams, mussels, shrimp, scallops and fish 56.00
\$28.00 for each additional portion

Paella de pollo y chorizo (for Two) – chicken and chorizo 40.00
\$20 for each additional portion

Paella Vegetariana (for Two) – with seasonal vegetables 36.00
\$18 for each additional portion

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