

Marinated Olives 4

Roasted Garlic and Baguette 5

Hummus and Grilled Vegetables 6

with smoked paprika and pita chips

Fried Chickpeas 4

dusted with smoked paprika

Ensalada del Dia 6

salad of the day

Patatas 4.5

smoked red potatoes with aioli

Arancini 5

Fried mozzarella-stuffed risotto balls topped with a spicy tomato sauce

Queso de Cabra Frito 6

fried goat cheese with jamica honey

Grilled Plantain 4

served with crema and balsamic honey

Apple and Manchego Salad 6.5

with spinach and a honey vinaigrette

Wild Mushroom Crostini 6

on sourdough with goat cheese and a fried egg

Spicy Black Bean Cake 7

jalapeno and sweet corn with a lime crema

Grilled Flatbread 8

kalamata olives, zucchini, goat cheese, tomatoes and extra virgin olive oil

Grilled Vegetable Arepa 6.5

crispy corn cake stuffed with grilled vegetables, black beans and goat cheese

Eggplant Frites 5.5

served with balsamic honey

Spanish Tortilla with Roasted Piquillo Pepper Sauce 7

grilled spanish omelet served at room temperature with potatoes, onion and a sweet piquillo pepper sauce

Artisanal Cheese Plate 9

selection of cheese with accoutrements

Grilled Hanger Steak 11.5

caramelized onion, parsley, olive oil and a fried egg

Pulled Pork Empanadas 9

house-smoked pork in a flaky pastry with plantain crema

Fried Egg with Chorizo and Potatoes 7

crispy smoked potatoes with spanish chorizo, fried egg and parsley

tapas.

Lamb Meatballs 9

stuffed with queso Mahon and pine nuts in a tomato broth

Pork Belly Arepa 8

crispy corn cake stuffed with slow braised Iberico pork belly, black beans, queso mahon and micro greens

Smoked Pork Tacos 8

house-smoked pork shoulder with a salsa verde

Charcuterie Plate 10

selection of meats with accoutrements

Orange Mojo Salmon 10

roasted salmon in cumin, paprika, chilies and orange

Seared Tuna and Olive Salad 10

ahi tuna pan seared with a potato, olive and tomato salad

Grilled Mussels 7

grilled lemon, herb butter and grilled sourdough

Sautéed Calamari 9

garlic, parsley, olive oil and grilled bread

Pan Seared Diver Scallops 15

day-boat scallops with a chickpea puree and hickory smoked bacon

Garlic-grilled Shrimp 7

large shell-on shrimp grilled with a mojo verde avocado sauce

Caramelized Onion and Crab Tart 9

with a micro green salad and mustard vinaigrette

paellas.

Vegetarian Paella 18

with cauliflower, artichoke hearts, tomatoes, eggplant, zucchini and mushrooms

Seafood Paella 24

with shrimp, scallops mussels, squid and crab

Chicken Paella 20

with chicken, cauliflower, tomatoes, mushrooms, spanish chorizo and almonds

Mixed Paella 22

with shrimp, mussels, chicken, pork belly and spanish chorizo

entrees.

Pan Roasted Duck Breast 24

confit potatoes, sautéed spinach, gorgonzola cream

Grilled Scottish Salmon 22

asparagus, rice, almonds, piquillo pepper sauce