



## TAPAS FRIOS (COLD)

GAZPACHO .....	6
CHEF'S DAILY SELECTION	
SCALLOP CEVECHIE .....	10
SERVED W/ TOASTED CROSTINI'S, MANGO SALSA, ARUGULA SALAD & LEMON BALSAMIC PEARLS	
HUMMUS & BRUSCHETTA PLATE .....	10
ROASTED GARLIC & HERB HUMMUS, HEIRLOOM BRUSCHETTA W/ GRILLED NAAN BREAD	
SEARED YELLOW-FIN TUNA .....	10
SALSA VERDE	
CHARCUTERIE PLATE .....	12
CHEF'S DAILY SELECTION OF CHEESE'S, MEATS, PICKLED VEGETABLES & PRESERVES	

## TAPAS CALIENTES (HOT)

SPANISH STUFFED PEPPERS	
CHORIZO, SHORT RIB& BRISKET - CURRY STYLE	
8	
GRILLED SARDINE GREMOLATA .....	10
CHAR-GRILLED & TOPPED W/ FRESH PARSLEY, GARLIC & LEMON	
PORK TENDERLOIN W/ RICH WINE .....	9
SAUCE SAUTÉED MUSHROOM MEDLEY	
PROSCUITTO & MANCHEGO .....	8
CROQUETTES SMOKED PIMENTON AIOLI	
CHORIZO STUFFED DATES WRAPPED .....	8
IN BACON PIQUILLO PEPPER SAUCE	
CHAR-GRILLED ASPARAGUS .....	8
SWEET & SPICY ROASTED TOMATO AIOLI	
STEAK EMPANADA .....	8
MIXTURE OF SHORT RIB & BRISKET, CILANTRO SALAD & SALSA BRAVAS	
SPANISH GARLIC SAUTÉED .....	8
MUSHROOMS WILD MUSHROOMS W/ DRY SHERRY, BALSAMIC REDUCTION & FINE HERBS	
SALTED CODFISH FRITTERS .....	10
GOLDEN DEEP FRIED COD FRITTERS W/ SMOKED PIMENTON AIOLI	
RICOTTA & GREEN PEA FRIED .....	8
WONTONS SPICY ROASTED TOMATO AIOLI	
CHAR-GRILLED LAMB BROCHETTES .....	10
CHIMICHURRI SAUCE, ARUGULA & MAGENTA GREEN SALAD	
SHRIMP W/ GREEN SAUCE .....	9
SAUTÉED SHRIMP W/ SPICY JALAPENO SAUCE	
SHRIMP W/ DIAVOLO SAUCE .....	9
SAUTÉED SHRIMP, PROSCUITTO & SPICED GARLIC TOMATO SAUCE	
PORK BELLY A LA PLANCHA .....	9
ONION CONFIT & FIG MUSTARD	
SAUTÉED BROCCOLINI .....	8
SPICED CHILI & GARLIC	
ALBONDIGAS .....	8
CHARRED TOMATO SAUCE	
PATATAS BRAVAS HOME FRIES .....	8
SPICY CHARRED TOMATO AIOLI	
RED WINE BRAISED SHORT RIBS .....	12
CREAMY HORSERADISH & GOAT CHEESE POLENTA, ONION CONFIT & RED WINE DEMI	
SPANISH GARLIC SAUTÉED SHRIMP .....	10
SPICY GARLIC SHRIMP W/ CHAR-GRILLED BAGUETTE	

## PAELLA'S

SHELLFISH PAELLA .....	FOR 2 - 17   FOR 4 - 34
SHRIMP, CLAMS, MUSSELS, CRAWFISH & CALAMARI	
THREE MEAT PAELLA .....	FOR 2 - 15   FOR 4 - 30
CHICKEN, CRISP PORK BELLY & CHORIZO	
SUMMER VEGETABLE PAELLA .....	FOR 2 - 12   FOR 4 - 24
EGGPLANT, ZUCCHINI, SQUASH, WILD MUSHROOMS, ONIONS & PEPPERS	
CAZUELA DE MARISCOS .....	FOR 2 - 17   FOR 4 - 34
SEAFOOD STEW W/ SHRIMP, MUSSELS, CLAMS & COD W/ A CREAMY COCONUT SHELLFISH BROTH	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION