

Para Picar

- BACON WRAPPED DATES
Stuffed with serrano peppers 9
- MARCONA ALMONDS 6
- MANCHEGO AND MEMBRILLO 7
- OLIVES AND PICKLE VEGETABLES 7
- WHITE ANCHOVIES
Boquerones, EVOO, microherbs 8
- GRILLED SPICY CHORIZO
Olive oil and pimentón dulce 11
- CUP OF HOUSE CRACKERS 3
- CHEESE TRIO (DAILY SELECTION) 10

Croquetas

Served with aioli

- TRUFFLE MUSHROOM ZAMORANO 9
- HARISSA CHICKEN, HAM, AND
MANCHEGO 9

Empanadas

- CHORIZO & CARAMELIZED ONION 11
- CHICKEN WITH MOJO ROJO 11

*Consuming raw or undercooked meats, poultry, seafood, shellfish, unpasteurized dairy, or eggs might increase your risk of food borne illness

**A 20% service charge will be applied to all parties of 6 or more.

Cold Tapas

- STEAMED MUSSELS
dressed w flavorful vinaigrette vegetables 16
- HUMMUS MEZQUITE
with crackers, pimenton dulce, olive oil 9
- “SUN AND MOON” OLIVADA SPREADS
House made rosemary crackers 11
- PAN Y TOMACA 5
add serrano ham 5

Salads & Soups

- BABY GREENS
Dried apricot, pecans, cava vin. 9
- HOUSE SALAD lettuce, tomatoes, red onion, olives,
piparras 9
- KALE AND ROASTED BEETS
Caramalized goat cheese, pepitas, garlic vin. 10
- RAINBOW TOMATO AND MOZZARELLA
Arugula, fennel, Cava vinagrette 11
- GAZPACHO CHILLED SOUP Tomato, cucumber,
olive oil 6/10

SIDE SAUCES \$1 EA: MOJO VERDE | MOJO ROJO | GARLIC AIOLI | SERRANO AIOLI | SPICY BRAVAS SAUCE

Paellas

\$29 per person, 2 person minimum - Allow 30 min. for preparation

MIXTA

BOMBA RICE WITH SAFFRON BROTH,
STEAMED CLAMS, FISH, SHRIMP, MUSSELS,
CALAMARI, CHICKEN, CHORIZO, AND PEAS*

Tablas

- JAMON IBERICO BELLOTA
Cured ham black hoofed hog 21
- FERMIN JAMON SERRANO
Cured Spanish Ham 16
- SPANISH CURED MEATS*
Serrano ham, Chorizo, Salchichon
cut of the day, olives and crackers 21
Or choose 1 oz \$6
- SPANISH CHEESE BOARD*
Manchego, Cana de cabra, Valdeón, Iriazabal
Drunken goat, membrillo and crackers 18
Or choose 1 oz. \$6

Coca Rustica Spanish Flatbreads

- KALE, SQUASH, HUMMUS, PEPITA 14
- MOZZARELLA, TOMATOES, BASIL PESTO, HAM 14
- CHICKEN, MOZZARELLA, PEPPERS 14
- BRIE, CARAMELIZED APPLES, PECANS 11

Hot Tapas

- PATATAS BRAVAS Spicy bravas sauce 9
- PATATAS AIOLI With rosemary aioli 9
- GARLIC MUSHROOMS Cream sherry, pepper
flakes, lemon, olive oil 10
- GRILLED SARDINES Garlic, parsley, pecans 12
- CALAMARI TENDERS* Serrano aioli 11
- GARLIC SHRIMP Pepper flake, sherry, herbs 12
- BLISTERED PEPPERS 10
- PORK MIGNON* Tenderloin, Valdeón sauce 14
- PACIFIC MUSSELS* Salsa brava, chorizo, aioli 16
- STEAMER CLAMS* Green garbanzo, serrano ham,
sherry cream 18
- GRILLED OCTOPUS*
Cream potatoes, pimenton dulce 17
- FAVA BEANS AND CHORIZO
Fennel, sofrito, Zamorano 12
- LAMB CHOPS* Mojo verde, kale salad 14
- BACON WRAPPED SHRIMP
Aioli and mojo verde 14
- CHICKEN WINGS CANARIAS
Spicy pineapple chicken wings 16
- PINCHO MORUNO W. BRAVA SAUCE 12
Pork tenderloin, spicy moruno skewer