

## Para Picar

**BACON WRAPPED DATES**  
Stuffed with serrano peppers 9

**MARCONA ALMONDS** 6

**BANDERILLAS**  
anchovy, olive, piparras  
one 3 / three 8

**MANCHEGO AND MEMBRILLO** 6

**OLIVES AND PICKLE VEGETABLES** 7

**PAN Y TOMACA** 4  
add serrano ham 6

**WHITE ANCHOVIES**  
Boquerones, EVOO, microherbs 6

**GRILLED SPICY CHORIZO**  
Olive oil and pimentón dulce 11

**CUP OF HOUSE CRACKERS**  
House made with rosemary 3

**BREAD BASKET**  
with aioli and EVOO 5

## Croquetas

Served with aioli

**TRUFFLE MUSHROOM ZAMORANO** 9

**HARISSA CHICKEN, HAM, AND  
MANCHEGO** 9

## Empanadas

Traditional Spanish hand pies

**CHORIZO AND 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 3% service charge will be collected on all sales to contribute to labor costs.

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

# Castilla

## Cold Tapas

**SMOKED SALMON TERRINE** Fennel, red onion, arugula, house made rosemary crackers 12

**CHICKEN LIVER PATÉ** Manzanilla jelly, pickled onion, house made rosemary crackers 11

**LENTIL HUMMUS LEÓN**  
with crackers, pimenton dulce, olive oil 9

**“SUN AND MOON” OLIVADA SPREADS**  
House made rosemary crackers 11

## Salads & Soups

**BABY GREENS**  
Dried apricot, hazelnut, cava vin. 9

**SPANISH BABY GEM CAESAR**  
Boquerones, Manchego, migas 11

**HOUSE SALAD** gem lettuce, tomatoes, red onion, olives, piparras 9

**BABY KALE AND BEETS**  
Cana de Cabra, pepitas, garlic vin. 10

**HEIRLOM TOMATO AND MOZZARELLA**  
Arugula, fennel, Cava vinaigrette 11

**GAZPACHO CHILLED SOUP** Tomato, cucumber, olive oil 6/10

**SMOKED TOMATO BISQUE** Tomato, cream, saffron 6/10

**LENTIL STEW WITH CHORIZO**  
Pardina lentil, local vegetables 6/10

## Tablas

**JAMON IBERICO BELLOTA**  
Cured ham black hoofed hog hand-sliced 21

**FERMIN JAMON SERRANO**  
Cured Spanish Ham 16

**SPANISH CURED MEATS\***  
Serrano ham, Chorizo, Salchichon, house made pate, 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

**TORTILLA ESPAÑOLA** Potato, onion, egg, lemon garlic aioli 11

**PATATAS BRAVAS** Spicy bravas sauce 9

**PATATAS AIOLI** With rosemary aioli 9

**ROASTED BRUSSELS SPROUTS** Serrano ham, Manchego, mojo verde 12

**GARLIC MUSHROOMS** Cream sherry, pepper flakes, lemon, olive oil 10

**ARTICHOKE W. DUNGENESS CRAB** Roasted with beurre blanc 13

**GRILLED SARDINES** Garlic, parsley, pecans 12

## Hot Tapas

**CALAMARI TENDERS\*** Serrano aioli 11

**GARLIC SHRIMP** Pepper flake, sherry, herbs 12

**CHICKEN SKEWERS** Garlic caper sauce 9

**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, almonds, pimenton dulce 17

**DUNGENESS CRAB AND ARTICHOKE DIP**  
Parmesan, fresh herbs, house cracker 16

**FAVA BEANS AND CHORIZO**  
Fennel, sofrito, Zamorano 12

**LAMB STUFFED PIQUILLO PEPPERS**  
Hazelnut, romeseco 13

**SHRIMP AND CHORIZO PINCHOS**  
Beluga lentils, mojo verde 11

**GRILLED STEAK AND BACON WRAPPED SHRIMP\*** with aioli Potatoes 18

**LAMB CHOPS\*** Mojo verde, kale, pomegranate 14

**BACON WRAPPED SHRIMP**  
Aioli and mojo verde 14

**CHICKEN WINGS CARNARIAS**  
Spicy pineapple chicken wings 16

**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, SHRIMP, PENN COVE  
MUSSELS, CALAMARI, CHICKEN, CHORIZO,  
AND GREEN GARBANZO BEANS\***

**VEGETARIANA:**

**BOMBA RICE WITH SAFFRON BROTH,  
SEASONAL VEGETABLES, MUSHROOMS,  
AND GREEN GARBANZO BEANS**

## Coca Rustica

*Traditional Woodfired  
Spanish Flatbreads*

**STEAK, GRAPES, VALDEÓN BLEU,  
ARUGULA, PARMESAN\*** 13

**SALMÓN, PESTO, MOZZARELLA,  
MEYER LEMON AIOLI** 14

**KALE, BUTTERNUT SQUASH,  
LENTIL HUMMUS, PEPITA** 14

**SERRANO HAM, FIG, ARUGULA,  
VALDEÓN BLEU CHEESE\*** 14

**CHORIZO, BLISTERED PEPPERS,  
MOJO ROJO, PARMESAN** 14

**CHICKEN, MOJO ROJO,  
MOZZARELLA, , BLISTERED  
PEPPERS** 14

**GROUND LAMB, BRUSSEL  
SPROUTS, GOAT CHEESE,  
SUNDRIED TOMATO** 14

**FRESH MOZZARELLA,  
TOMATOES, BASIL PESTO** 14

**BRIE, CARAMELIZED APPLES,  
PECANS** 11