

TAPAS

DESCRIPTION	SMALL PLATE	BIG PLATE	DESCRIPTION	SMALL PLATE	BIG PLATE
ALMONDIGAS TAPEO Spanish style meatballs prepared with toasted nuts, saffron, chocolate, dry pepper, in a parsley sauce	5	12	ALITAS DE POLLO Chicken wings with a Spanish glaze of garlic, pimento, parsley, and olive oil	5	12
GAMBAS ALA JILLO Shrimp, garlic, and Guindilla pepper in olive oil	6	14	COSTILLA DE CERDO Braised Pork spare ribs in a spicy garlic, onion, pimento glaze	5	10
CROQUETAS CREMOSAS DE POLLO Fried, creamy chicken béchamel balls.	5	10	PINTXO DE SOBRASADA Catalan sausage with pear and Cabrales cheese served on sliced bread	6	12
PATATAS BRAVAS Crispy potatoes, in a spicy salsa sauce, with roasted garlic aioli	5	12	TORTILLA ESPAÑOLA Traditional Spanish omelet of eggs, confit potatoes and onions	5	10
ALMEJAS EN SALSA VERDE Pasta neck clams prepared in a white wine, garlic and parsley sauce	6	12	PINTXO DE SETAS AL AJILLO CON GAMBAS Button mushrooms with shrimp, grilled with olive oil, garlic, parsley, served on sliced bread	6	12
MEJILLONES EN SALSA PICANTE Mussels steamed in a tomato confit with garlic, pimento, and sherry wine	5	10	PINTXO DE ESCALIVADA Roasted eggplant, red pepper, sweet onion, garlic, virgin olive oil served on sliced bread	5	10
CHORIZO EN VINO TINTO Spanish sausage in red wine reduction	6	14	CALAMARES FRITOS Estrella Galicia beer battered fried calamari with a Spanish tomato sauce	5	12
BOQUERONES CON PIMIENTO White anchovy with roasted peppers, olive oil and garlic	5	12	TABLA DE EMBUTIDOS Tablet of cured jamon serrano ham, cured Spanish chorizo and pork loin, served with marinated olives and toasted bread		16
ACEITUNAS MARINADAS Marinated mixed olives	4	8	TABLA DE QUESOS Tablet of Spanish cheese; Idiazabal, Cabrales, and Manchego served with preserves and toasted bread		16
PAN CON TOMATE Grilled bread toast rubbed with tomato, garlic, virgin olive oil		6	TABLA DE EMBUTIDOS Y QUESOS Combination of our cheese and cured meat tablas		16

MAIN COURSES

MEATS

PARRILLADA PORTUGUESA MIXTA 28
Mixed grilled pork, beef, chicken, and chorizo with our house made romesco sauce.

BISTEC NY STRIP 28
NY Strip Steak (12 oz) grilled with sauté spinach, baby carrots, and peppers

CARNE DE CERDO ALENTEJANA 20
Portuguese style sauté pork cubes with clams, potato, in a white wine Portuguese amber sauce

RABO DE BUEY 24
Braised oxtail off the bone with potato puree and red wine jus

ARROZ CON POLLO 18
Herb roasted chicken on the bone with saffron infused rice

POLLO MADRILENA 18
Herb marinated grilled chicken breast (12 oz) with whipped potatoes and crispy brussel sprouts

SEAFOOD

PAELLA MIXTA 28
Calaspara rice, chicken, pork ribs, clams, cuttlefish, mussels, shrimp, chorizo, saffron

PAELLA DE MARISCOS 28
Calaspara rice, monkfish, cuttlefish, squid, clams, mussels, shrimp, saffron

PAELLA VALENCIANA 28
Calaspara rice, chicken, pork ribs, chorizo, saffron

ZARZUELA DE MARISCOS 28
Shrimp, clams, mussels, monkfish, scallop, lobster claw, white wine caper tomato confit

MARISCADA VERDE 28
Seafood combination prepared with white wine parsley sauce, includes lobster claw, shrimp, clams, scallop, mussels, and squid

VIEIRAS A LA PARILLA 26
Seared scallops with carrot puree, herb oil and crispy spinach

GAMBAS AL AJILLO 22
Large grilled shrimp in an olive oil and garlic sauce with Guindilla pepper

FISH

SEA BASS A LA PLANCHA 28
Pan roasted Chilean Sea Bass, (7 oz) broccoli-hazelnut puree, saffron cream, caramelized hazelnuts

RAPE A LA PLANCHA 24
Pan roasted monk fish(8 oz) with brussels sprouts, and bacon with a mushroom consommé

BACALAO A LA GALLEGA 24
Poached cod (8 oz) with boiled potatoes and roasted onions in an olive oil, garlic, parsley, and pimento sauce.

FILETTE DE SALMON 22
Salmon (8 oz) pan seared with roasted beets, topped with crispy leeks

MERLUZZA SALSA VERDE 24
Hake (8 oz) in a white wine parsley sauce with potato medallions

ARROZ CON GAMBAS 22
Classic shrimp in rice dish prepared with a tomato, onion, pepper confit

GAMBAS A LA PARRILLA 22
Grilled shrimp in a sherry wine reduction sauce

BEVERAGES

Vichy Catalan Sparkling Water 1L 7
Fuensanta (Asturias) Natural Water 1L 7
Fuensanta Natural Water 16 oz 3.5
Soft drinks 2.5
Regular or Decaf coffee, tea 2
Espresso 3
Cortado 3.25
Cappuccino, Café con leche 4.25

SIDES

ESPINACAS A LA CATALANA 6
Spinach, olive oil, garlic

COLES DE BRUSELAS 6
Crispy Brussel sprouts

DESSERTS

CREMA CATALANA 6
Traditional Spanish custard, similar to crème brulee

CHOCOLATE CON CHURROS 8
Sugar dusted Spanish donuts served with thick Spanish Chocolate

HELADOS INFUSIONADOS 16
Sampler of **alcohol infused homemade ice creams**: Fireball apple pie, Licor 43 strawberry, Godiva chocolate layer, Crème de menthe chocolate chip

VINO BLANCO

						GL	BTL
Cava	Penedes, Spain	Pascual Toso	2012		Plump but dry, offering fresh, straightforward pit fruit and citrus pith flavors.	\$9	\$33
Pinot Grigio	Veneto, Italy	Vicolo	2012		Crisp and light with a refreshingly clean palate that offers subtle notes of lemon, green apple and white flowers.	\$7	\$26
Chardonnay	Curico, Chile	Montes	2013	Wine Spectator 88	Pale greeny-gold in color, its aroma combines bitterness, vanilla and tropical fruit.	\$8	\$30
Sauvignon Blanc	Chile	Anakena	2013	Wine Enthusiast 87	A full-bodied style, with light green-apple aromas in front of green melon and grapefruit flavors.	\$7	\$26
Albarinho	Galicia, Spain	Valinas	2013	Wine Express 90	A fresh and juicy wine, with subtle combination of white flower aromas along with tea flavors.	\$8	\$30
Baron De Ley Blanco Rioja	Rioja, Spain	Baron De Ley	2014	Falstaff Magazine 88	This wine is a brilliant straw color with a light nose and balanced fruit and acidity on the palate.	\$8	\$26
Moscato	Sicily	Villa Pozzi	2011		Crisp and refreshing, this fruity Moscato is well-balanced and deliciously sweet.	\$7	\$26

VINO TINTO

						GL	BTL
Tempranillo	Rioja, Spain	Taron	2013	Wine Enthusiast 85	The black-cherry color with violet hues and the medium-high depth; youthful, fresh but full and smooth flavor.	\$7	\$26
Tempranillo	Rioja, Spain	Ramon Bilbao	2011	Wine Enthusiast 89	Intense aromas of ripe black berries accompanied with balsamic touches. Long and enfolding finish.	\$8	\$32
Malbec Reserve	Mendoza, Argentina	Kaiken	2011	Wine Spectator 89	An elegant, sensuous wine with ample fruit, a wide range of aroma.	\$8	\$30
Cabernet Sauvignon	Mendoza, Argentina	Norton	2013	Wine Spectator 91	Vibrant ruby color; concentrated aromas, layers of mint, cocoa and black cherry; full bodied with a generous amount of fruit in the finish.	\$8	\$30
Pinot Noir	Casablanca Valley, Chile	Santa Carolina	2013	Robert Parker 85	The wine offers aromas of red and black cherries, strawberry and hints of earth and oak. On the palate, taste ripe cherries, currants, plum, some spice, raspberry and black tea notes and a well-defined acid finish.	\$8	\$30
Merlot Reserve	Maipo Vasley, Chile	Santa Ema	2011	Robert Parker 89	Deep violet-ruby-red, fruity wine with aromas of plums, blackberries, and black currant, with intense notes of caramel, chocolate, and vanilla.	\$8	\$30
Grape Blend	Alentejano, Portugal	Visconde de Borba	2013	Wine Searcher 85	This is a fruity wine housing soft tannins and red berry fruit notes. It's rounded and smooth, with streaks of vanilla highlighting the finish.	\$6	\$22
Grape Blend	Alentejano, Portugal	Monte Velho	2013		Bright crimson color with a fresh, lively nose of cherry-berry fruit with hints of pepper and creamy-coffee.	\$7	\$26
Grape Blend	Portugal	Portada	2011	Wine Enthusiast 90	A dark colored, dense wine that is rich and firmly structured. Aged in wood, it holds flavors of plum and berry fruits balanced with a fresh acidity.	\$8	\$30
Tempranillo	Rioja, Spain	Campo Viejo	2012	Wine Searcher 88	A cherry red color, with an initial scent of ripe red fruit followed by sweet notes of vanilla and spices.		\$38
Tempranillo	Rioja, Spain	Marques De Riscal	2011	Robert Parker 85	Cherry-red color with good robe. Spicy, balsamic aromas of great complexity, with notes of ripe dark berries.		\$45
Tempranillo	Rioja, Spain	Emilio Moro	2011		Real intensity on the palate, with layers of concentrated blackberry, toasted herbs, smoke and vanilla.		\$48
Grape Blend	Douro, Portugal	Assobio	2011	Wine Spectator 87	A medium-bodied red with fairly pronounced aromas of spice, dark, cherries and berries.		\$32
Grape Blend	Portugal	Ciconia	2012	Wine Enthusiast 91	This wine suggests a complex aroma of red wood fruits, white flowers and truffles with chocolate. Well balanced and rounded flavor with a rich taste of fruit and spices.		\$32
Grape Blend	Portugal	Confidencial	2010	Wine Enthusiast 92	Dark garnet in color, this wine shows plum, vanilla, toast and wood smoke on the nose. The mouth feel has rich tannins yet comes across as silky.		\$34
Baron De Ley Reserva Rioja	Rioja, Spain	Baron De Ley	2010	Wine and Spirits Magazine 90	Attractive red ruby color with medium-high intensity, it's taste blends fruit with traces of coconut and toffee bush.		\$36
Museum Reserva Cigales	Spain	Cigales	2010	Wine Spectator 88	It offers an attractive bouquet of orange blossom and apricot infusing the dark cherry and mulberry scents.		\$32

SANGRIA ~ RED or WHITE

Refreshing Spanish red wine punch made from a mix of wine, brandy, and fresh fruits, served over ice.

GLASS - \$7

PITCHER 30 OZ - \$17.95

PITCHER 60 OZ - \$24.95

PITCHER 90 OZ - \$29.95

MAELOC IMPORTED SPANISH CIDER

Maeloc reinforces its commitment to the Galician rural environment - the ciders are made with 100% Galician apples - Galician Raxó, Prince, Pero, Rabiosa and Verdefña- and produced using traditional techniques.

STRAWBERRY, BLACKBERRY, PEAR, and DRY FLAVORS - BOTTLE \$6