

T A P A S M E N U



SEAFOOD/MARISCOS

Paella Spain's classic saffron rice & seafood dish	\$13.95
Mariscada Mussels, clams, shrimp, & scallops in a choice of green, garlic, creole or diablo sauce	\$13.95
Camarones a la plancha Grilled jumbo shrimp	\$13.95
Gambas al ajillo Shrimp in our signature garlic sauce	\$13.95
Gambas en salsa verde Shrimp in green sauce	\$13.95
Vieiras en salsa limon Seared scallops in lemon sauce	\$14.95
Vieiras en salsa verde Scallops in green sauce	\$14.95
Almejas al ajillo Clams in garlic sauce	\$13.95
Almejas en salsa verde Clams in green sauce	\$13.95
Almejas rellenas Baked clams stuffed, topped with bacon	\$13.95
Mejillones Mussels Choice of green, garlic or al café sauce	\$12.00
Calamares fritos Tender fried calamari	\$12.00
Calamares Plancha Grilled calamari	\$14.50
Calamares en su tinta Squid in its ink	\$15.50
Pulpo al Café Español Octopus, pimientos, garlic, onion, wine	\$14.95
Pulpo a la gallega Octopus with olive oil, paprika & sea salt	\$14.95
Pulpo a la plancha Grilled Spanish octopus	\$14.95
Champiñones Rellenos Stuffed mushrooms with seafood filling	\$12.50



VEGETARIAN

Pimientos de piquillo a la plancha Sweet, grilled piquillo peppers	\$11.00
Pimientos de piquillo Rellenos Sweet, grilled piquillo peppers stuffed with goat cheese	\$11.00
Patatas bravas Deep fried potato cubes served with hot & ali-oli sauce	\$9.00
Tortilla Española Traditional Spanish omelet with potato and onion	\$10.00
Tortilla de champiñones Spanish omelet with mushrooms	\$10.00
Vegetarian Paella Mixed vegetables w/ saffron rice	\$10.00
Espinacas con Garbanzos Sauteed spinach and chickpeas	\$9.00
Green Asparagus	\$9.00

MEATS AND POULTRY / CARNES Y POLLO

Rebanadas de solomillo al café Sliced prime fillet mignon topped w/sliced mushrooms & red wine	\$16.95
Costillas de cordero adobadas y azadas Baby lamb chops grilled & marinated w/ paprika, red wine, garlic, & parsley	\$15.95
Lomo de cerdo con champiñones Pork loin with sautéed mushrooms, onions, & wine	\$12.00
Croquetas de jamon y pollo Chicken and Serrano ham Croquettes	\$12.00
Arroz con pollo Chicken & chorizo rice bake	\$11.00
Pollo a la extremeña Chicken breast w/ sausages, peppers & onions	\$11.95
Empanadas Chicken sofrito (2pcs)	\$10.00
Albondigas Meatballs in a tomato sauce.	\$9.00
Chorizo salteado Spanish sausage sautéed with roasted peppers, garlic, onion & wine	\$12.50
Tortilla con chorizo Spanish omelet with chorizo	\$11.00
Chistorras con Membrillo Chistorras wrapped with crispy potato in a quince ali-oli sauce	\$11.00



COLD

Imported Jamon Serrano 12 meses Aged Spanish serrano ham	\$13.50	
Picoteo Jamon serrano, Chorizon, Chorizo Palacios, Manchego, Mahon, & Cabra cheese	\$15.00	
Combinacion de taberna Serrano ham, manchego cheese, and grilled chorizo	\$13.95	
Tres quesos Imported Spanish artisan cheese selection [Mahon (cow), Murcia al Vino (goat), Manchego (sheep)]	\$14.00	
Coctel de Camarones Jumbo Shrimp Cocktail (5 pcs)	\$15.00	
Pan Tumaca Country bread & tomato (Pair it with a selection from our Picoteo)	\$6.00	
Guacamole & chips	\$12.00	
Clams	6 pcs \$10	12 pcs \$18.00
Oysters	6 pcs \$12	12 pcs \$22.00

