

TAPAS

VEGETALES Y QUESOS (VEGETABLES)

- PISTO GRATINADO** – SOFRITO OF ZUCHINNI, ONIONS, TOMATOES, AND MANCHEGO (ARAGON) 8.50
CHAMPINONES AL JEREZ – BRAISED MUSHROOMS WITH GARLIC AND SHERRY (ANDALUCIA) 7.50
ESCALIVALDA – PEPPERS, ONIONS, EGGPLANT, TOMATOES AND GARLIC OVER BREAD (TORO) 8.00
ACEITUNAS ALINADAS – ASSORTED MEDITERRANEAN MARINATED OLIVES (ANDALUCIA) 8.50
PIMIENTOS A LA RIOJANA – OPEN FIRE ROASTED PEPPERS WITH OLIVE OIL (RIOJA) 8.00
PAN BOLI – TOASTED BREAD WITH FRESH TOMATO RUB AND OLIVE OIL (CATALAN) 6.00
GARBANZOS MATXACADOS – SPICY HUMMUS WITH BREAD CHIPS (ZARAGOZA) 8.00
PATATAS BRAVAS – SPICY RED POTATO WEDGES (BURGOS) 7.00

VEGETALES CON CARNE O PESCADOS (VEGETABLE FUSIONS)

- COLIFLOR REBOZADA** –EGG DIPPED CAULIFLOWER W/ ANCHOVIES VINEGAR GLAZE (MALAGA) 8.00
PATATAS ALIOLI VERDE – ROASTED POTATOES, CILANTRO AIOLI & SERRANO HAM (LEVANTE) 8.00
SETAS CON QUESO DE CABRA – STUFFED PORTABELLO WITH GOAT CHEESE (CANTABRIA) 10.00
QUESO MANCHEGO – THYME AND OLIVE OIL MARINATED SHEEP CHEESE (LA MANCHA) 9.00
CABRALES CON MENBRILLO – CABRALES CHEESE WITH QUINCE PASTE (ASTURIAS) 14.00
ALCACHOFA A LA ROMANA – EGG DIPPED MARINATED ARTICHOKE HEARTS (RIOJA) 8.00
PASTEL A LA PORRUSALDA – LEEK TART IN A PUFF PASTRY PURSE (NEW BASQUE) 9.00
ESPARRAGOS – ASPARAGUS WITH AIOLI (RIOJA) 8.50
TORTILLA DE PATATAS – SPANISH POTATO PIE (ALL OF SPAIN) 6.50



ENSALADAS (SALADS)

- OREJA DE BURRO** – ROMAINE LETTUCE SALAD WITH CRAB AND CABRALES (HUELVA) 14.00
ENSALADA DE TOMATES – TOMATO SALAD WITH GOAT CHEESE AND BASIL (MURCIA) 11.50
ENSALADA DE LA CASA – FIELD GREEN LETTUCE, ORANGES AND A FIG VINAIGRETTE 9.00

SOPAS (SOUPS)

- SOPA DE MARISCOS** – SEAFOOD SOUP WITH CROUTONS (SOUTH ANDALUCIA) 9.50
SOPA DE AJO – ROASTED GARLIC SOUP, EGG DROP (BASQUE SHEPHERDS) 7.25
GAZPACHO – SPANISH COLD TOMATO SOUP WITH THYME (COLD) (CORDOBA) 6.50
MANGO GAZPACHO – MANGO CUCUMBER WITH SHRIMP (COLD) (NUEVA COCINA) 12.00
ALUBIAS – RED BEAN SOUP PIMENTON AND CHORIZO (BASQUE) 7.00
AJO BLANCO– ALMOND GARLIC SOUP WITH GRAPES (COLD) (ALMACHAR) 8.00

**Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish or eggs which contain harmful bacteria may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

TAPAS

PESCADOS Y MARISCOS (SEAFOOD)

- MEJILLONES A LA ONDARRETA** – MUSSELS WITH SHERRY SAUCE AND ASPARAGUS (BASQUE) 11.00
- GAMBAS AL PIL PIL** – SAUTÉED GULF SHRIMP, GARLIC, GUINDILLA PEPPERS, WHITE (ANDALUCIA) 9.00
- GAMBAS A LA PLANCHA** – SEARED HEAD ON SHRIMP, ROCK SALT AND LEMON (ANDALUCIA) 9.50
- ATUN CON SANDIA** – AHI TUNA WATERMELON, HONEY, CILANTRO AND LIME (NEW SPAIN)* 11.00
- BOQUERONES** – FRESH ANCHOVIES IN GARLIC ESCABECHE (MALAGA) 7.50
- RABAS** – TENDER CALAMARI RINGS IN A CLUB SODA BATTER (BASQUE) 10.00
- SEPIA A LA PLANCHA** – GRILLED CALAMARI STEAK WITH MIXED GREENS AND LEMON (BASQUE) 11.00
- TIGRES** – STEAMED MUSSELS IN A SPICY PEPPER TOMATO SAUCE (BASQUE) 11.00
- BACALAO REBOZADO** – EGG DIPPED COD WITH SWEET PICKLE ALIOLI (BASQUE) 9.50
- PIQUILLO CON CENTOLLO** – CRAB STUFFED PIQUILLO PEPPERS IN A SAFFRON SAUCE (RIOJA) 10.00
- BEREJENAS CON CENTOLLOS** – LAYERED CRAB AND EGGPLANT TART (CATALAN) 10.00
- SALMON MATXIN** – BROILED SALMON BELLY WITH INK SAUCE (BASQUE) 12.00
- SALPICON DE GAMBAS** – ORANGE, OLIVES AND GRILLED SHRIMP SALAD (ANDALUCIA) 12.00
- GAMBAS AL AJILLO** – GULF SHRIMP WITH GARLIC AND WHITE WINE (HUELVA) 9.00
- SARSUELA DIABLO** – A SPICY MEDLEY OF SHRIMP, CLAMS, MUSSELS AND CALAMARI (NEW SPAIN) 16.00



CARNES, AVES Y CAZA (MEAT, POULTREY AND GAME)

- CARACOLAS AIOLI** – GLAZED ESCARGOT IN A SHERRY VINEGAR AIOLI (MAHON) 12.00
- ALBONDIGAS CON TOMATE** – SPANISH MEATBALLS IN A ROASTED TOMATO SAUCE (MURCIA) 8.00
- CHORIZO** – RED PEPPER SAUSAGE (RIOJA) 7.50
- TXISTORRA** – BASQUE STYLE SAUSAGE WITH SHERRY (BASQUE) 8.50
- CERDO CON JAMON** – PORK TENDERLOIN, SERRANO HAM, ALMONDS & SPICES (EXTREMADURA) 10.50
- SOLOMILLO MORUNO** – GRILLED TENDERLOIN OF BEEF WITH ADOBO (ANDALUCIA) 12.00
- CHULETILLA DE CORDERO** – FLAME BROILED LAMB CHOPS WITH HERBS (OLD CASTILE)* 16.00
- JAMON SERRANO** – IMPORTED AGED SERRANO HAM (SALAMANCA) 12.00
- CROQUETAS DE JAMON Y QUESO** – HAM AND CHEESE CROQUETTES (NEW CASTILLE) 9.00
- POLLO A LA CAZADORA** – GARLIC CHICKEN CASSEROLE WITH POTATOES AND CARROTS (CASTILLA) 9.00
- POLLO AL AJILLO** – OVEN ROASTED CHICKEN THIGH IN LEMON-GARLIC (ANDALUCIA) 9.00
- POLLO REBOZADO** – THIN POUNDED CHICKEN BREAST WITH TOMATOES AND HERBS (BURGOS) 8.00
- JAMON IBERICO** – IMPORTED AGED HAM FROM AN ACORN FED BLACK FOOT PIG (CASTILLA) 30.00
- MORCILLA DE ARROZ** – PAN FRIED BLACK RICE SAUSAGE (SALAMANCA) 9.00
- DATILES CON TOCINO** – APPLE BACON WRAPPED MEDJOOOL DATES STUFFED ROSEMARY CHEESE (ALICANTE) 12.00
- COSTILLA DE CERDO** – PORK RIBS WITH A SPICY RASIN HONEY RUB (SERRANIAS) 14.00

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ENTRÉE PLATES

PESCADOS (FISH)

SALMON AMANCHEGADO –MANCHEGO CROSTED SALMON WITH WITH SHRIMP ALIOLI (BASQUE)	28.00
LENGUADO A LA GABARDINA – EGG DIPPED FILET OF SOLE SERVED WITH ROASTED GARLIC AND MUSHROOMS (RIOJA)	28.00
MARISCADA – AN ARRAY OF CLAMS, MUSSELS, SHRIMP, SCALLOPS AND MUSHROOMS WITH CUMIN, GUINDILLA AND SHERRY WINE (CANTABRIA)	32.00
ARROZ CON MARISCOS – A JAMBALAYA OF SHRIMP, MUSSELS AND CALAMARI WITH ROASTED MINT AIOLI (GRANADA)	26.00
ATUN CON ALBAHACA – SEARED "RARE" AHI TUNA WITH BASIL AND TOMATO SAUCE (ANDALUCIA)*	26.00

PAELLAS

DE BOGAVANTE – SAFFRON RICE WITH LOBSTER AND SHRIMP (SAN SEBASTIAN)	38.00
ARROS NEGRE – CATALAN STYLE BLACK RICE WITH SQUID, SHRIMP AND CRAB (CATALAN)	32.00
DE VEGETALES – SEASONAL GARDEN VEGETABLES WITH SAFFRON RICE (ARAGON)	22.00
VALENCIANA – A MASTERPIECE OF SAFFRON RICE WITH CLAMS, MUSSELS, SHRIMP, CHICKEN, TXISTORRA, SAUSAGE, PEPPERS, ONIONS, TOMATOES AND PEAS (VALENCIA)	26.00
PAELLA DIABLO – SHRIMP PAELLA WITH JALAPENO, CHILE DE ARBOL, CHIPOTLE, BANANA PEPPERS AND CAYENNE (USA FUSION, VERY HOT)	26.00
DE POLLO – SAFFRON RICE, CHICKEN, SAUSAGE, TOMATOES, ONIONS, GARLIC, ROASTED PEPPERS AND PEAS (ANDALUCIA)	22.00

AVES, CAZA, CERDO Y CARNES (PORK, BEEF, GAME AND CHICKEN)

RABO DE BUEY – OVEN ROASTED OXTAIL, CARROTS, ROASTED PEPPERS AND TEMPRANILLO WINE SAUCE (BASQUE)	28.00
ENTRECOTE A LA PIMIENTA – 10OZ NY STRIP WITH GREEN PEPPERCORN AND THYME FRIES (VASCO-FRANCES)*	28.00
MAR Y TIERRA – BROILED TENDERLOIN TAIL WITH INFUSED SHRIMP AND RIOJA WINE SAUCE (CASTILLA Y LEON)*	36.00
SOLOMILLO CABRALES – FILET OF BEEF WITH SPANISH BLUE CHEESE (ASTURIAS)*	32.00
POLLO A LA ALCAPARRAS – BREADED CHICKEN BREAST WITH CAPER BERRIES (ARAGON)	21.00
ESPADON DE LOMO – PORK TENDERLOIN BROCHETTE BACON AND ALMOND AIOLI (EXTREMADURA)	24.00
CONEJO ROMESCU – CATALAN STYLE RABBIT WITH A PEPPERY TOMATO SAUCE (CATALAN)	36.00
CORDERO BURGALÉS – LAMB OSSO BUCCO CASTILLE STYLE (CASTILLA LA VIEJA)	28.00

PASTA

PUA – FLAT PASTA IN A CREAMY PORTOBELLO TRUFFLE OIL SAUCE (CATALUNA)	24.00
RELLENO DE LANGOSTA – LOBSTER STUFFED PASTA WITH A CRAB CRESTED GLAZE (CATALUNA)	32.00
FIDEUA – FIDEOS PASTA, SHRIMP, CALAMARI, GARLIC, TOMATOES AND SAFFRON (CATALAN)	26.00

CHEF JOSEPHS TASTES OF SPAIN

BEST OF THE CHEF

SIX CLASSIC TAPAS WITH OUR MASTERPIECE
PAELLA AND DIGESTIVE DRINK

\$48 PER PERSON

CRAB PIQUILLO PEPPER
SHERRY MUSHROOMS
BEEF TENDERLOIN MORUNO
BACON WRAPPED DATES
MANCHEGO CHEESE
GARLIC SHRIMP
PAELLA VALENCIANA

OF THE EARTH

SIX VEGAN TAPAS WITH GARDEN VEGETABLE PAELLA
AND DIGESTIVE DRINK

\$45 PER PERSON

MARINATED ARTICHOKES
RIOJA RED PEPPERS
GARBANZO HUMMUS
COLIFLOWER
GLAZED ASPARAGUS
TOMATO BREAD
VEGETABLE PAELLA



*IF YOU HAVE ANY SPECIAL REQUESTS OR FOOD ALLERGIES, PLEASE LET US KNOW
AND WE WILL DO ALL WE CAN TO ACCOMMODATE YOUR TASTE BUDS*

TAPAS FOR CHILDREN

(FOR KIDS 12 AND UNDER)

MEATBALLS WITH RICE 7.00
CHICKEN TENDERS WITH FRIES 8.00
FRENCH FRIES 4.00
CHEESE STICKS 7.00
MANCHEGO CHEESE AND MACARONI 7.00
PITA PIZZA WITH CHEESE 7.00
PITA PIZZA WITH CHEESE AND SPANISH CHORIZO 8.00

POSTRES (DESSERTS)

FLAN – SPANISH CRÈME CARAMEL 7.50
PASTEL DE PAN – BANANA AND APPLE BREAD PUDDING 8.00
PASTEL DE AVELLANA AMERICANA – HAZELNUT NUTELLA CHEESECAKE 9.00
CREMA CATALANA – CATALAN CRÈME BRULEE WITH SEASONAL BERRIES 10.00
MANZANA AL HORNO – CINNAMON BAKED APPLE IN PUFF PASTRY WITH VANILLA ICE CREAM 11.00
BRAZO GITANO – CHOCOLATE SWIRL CAKE WITH CONDENSED MILK SAUCE 9.00
TABLA DE QUESOS – ASSORTED SPANISH CHEESES WITH APPLE 22.00
CHURROS CON CHOCOLATE – CHURROS WITH THICK SPANISH STYLE CHOCOLATE 8.50

FOOD FROM SPAIN IS KNOWN AS “THE HEALTHIEST IN THE WORLD”. LOCATED IN THE IBERIAN PENINSULA, SPAIN, WHICH IS SOUTH OF EUROPE, IS SURROUNDED BY THE MEDITERRANEAN SEA, MAKING SEAFOOD THE MAIN STAPLE OF OUR DIET. RICE, GRAINS, PASTA, GAME AND OF COURSE VEGETABLES ARE ALSO PLENTIFUL IN THE SPANISH DIET. IF YOU HAVE ANY SPECIAL REQUESTS FOR BASQUE, CATALAN, ANDALUSIAN OR FOOD FROM ANY OTHER REGION OF SPAIN, PLEASE LET ME KNOW AND IT WOULD BE MY HONOR TO PREPARE IT FOR YOU.

THANK YOU FOR VISITING, GRACIAS, ESKERRIK ASKO,
CHEF JOSEPH