

TAPAS

VEGETALES Y QUESOS (VEGETABLES)

- PISTO GRATINADO** – SOFRITO OF ZUCHINNI, ONIONS, TOMATOES, AND MANCHEGO (ARAGON) 7.00
- CHAMPINONES AL JEREZ** – BRAISED MUSHROOMS WITH GARLIC AND SHERRY (ANDALUCIA) 6.50
- ESCALIVALDA** – PEPPERS, ONIONS, EGGPLANT, TOMATOES AND GARLIC OVER BREAD (CATALUNA) 7.00
- ACEITUNAS ALINADAS** – ASSORTED MEDITERRANEAN MARINATED OLIVES (ANDALUCIA) 8.00
- PIMIENTOS A LA RIOJANA** – OPEN FIRE ROASTED PEPPERS WITH OLIVE OIL (RIOJA) 7.50
- PAN BOLI** – TOASTED BREAD WITH FRESH TOMATO RUB AND OLIVE OIL (CATALAN) 5.00
- GARBANZOS MATXACADOS** – SPICY HUMMUS WITH BREAD CHIPS (ZARAGOZA) 7.00
- PATATAS BRAVAS** – SPICY RED POTATO WEDGES (BURGOS) 5.50

VEGETALES CON CARNE O PESCADOS (VEGETABLE FUSIONS)

- COLIFLOR REBOZADA** –EGG DIPPED CAULIFLOWER W/ ANCHOVIE VINEGAR GLAZE (MONTES DE MALAGA)7.50
- PATATAS ALIOLI VERDE** – ROASTED POTATOES, CILANTRO ALIOLI AND SERRANO HAM (LEVANTE) 7.00
- SETAS CON QUESO DE CABRA** – STUFFED PORTABELLO WITH GOAT CHEESE (CANTABRIA) 9.00
- 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) 8.00
- ESPARRAGOS BLANCOS** – WHITE ASPARAGUS WITH ALIOLI (RIOJA) 8.50
- TORTILLA DE PATATAS** – SPANISH POTATO PIE (ALL OF SPAIN) 5.50



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) 8.50
- ENSALADA DE LA CASA** – FIELD GREEN LETTUCE, ORANGES AND A FIG VINAIGRETTE 8.00

SOPAS (SOUPS)

- SOPA DE MARISCOS** – SEAFOOD SOUP WITH CROUTONS (SOUTH ANDALUCIA) 7.00
- SOPA DE AJO** – ROASTED GARLIC SOUP, EGG DROP (BASQUE SHEPHERDS’) 6.00
- GAZPACHO** – SPANISH COLD TOMATO SOUP WITH THYME (CORDOBA) 5.00
- ALUBIAS** – RED BEAN SOUP, BLACK SAUSAGE AND CHORIZO (BASQUE) 7.00



TAPAS PAPA FRITA
TAPAS BAR / RESTAURANTE

**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 WHITE ASPARAGUS (BASQUE) 9.00
- GAMBAS AL PIL PIL** – SAUTÉED GULF SHRIMP, GARLIC, GUINDILLA PEPPERS, WHITE WINE (ANDALUCIA) 9.00
- GAMBAS A LA PLANCHA** – SEARED HEAD ON SHRIMP, ROCK SALT AND LEMON (ANDALUCIA) 8.50
- ATUN CON SANDIA** – AHI TUNA WATERMELON, HONEY, CILANTRO AND LIME (NEW SPAIN)* 9.00
- BOQUERONES** – FRESH ANCHOVIES IN GARLIC ESCABECHE (MALAGA) 7.50
- RABAS** – TENDER CALAMARI RINGS IN A CLUB SODA BATTER (BASQUE) 8.00
- SEPIA A LA PLANCHA** – GRILLED CALAMARI STEAK WITH MIXED GREENS AND LEMON (BASQUE) 8.50
- TIGRES** – STEAMED MUSSELS IN A SPICY PEPPER TOMATO SAUCE (BASQUE) 8.50
- BACALAO REBOZADO** – EGG DIPPED COD WITH SWEET PICKLE ALIOLI (BASQUE) 7.50
- PIMIENTO PIQUILLO CON CENTOLLO** – CRAB STUFFED PIQUILLO PEPPERS IN A SAFFRON SAUCE (RIOJA) 8.00
- BEREJENAS CON CENTOLLOS** – LAYERED CRAB AND EGGPLANT TART (CATALAN) 8.00
- CALAMARES EN SU TINTA** – SAUTÉED CALAMARI WITH INK SAUCE (BASQUE) 9.00
- SALPICON DE GAMBAS** – COLD SHRIMP SALAD WITH AVOCADO'S AND MANGO (GALICIA) 9.00
- 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) 14.00



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

- CARACOLES AIOLI** – GLAZED ESCARGOT IN A SHERRY VINEGAR AIOLI (MAHON) 7.00
- CARACOLES A LA MALLORQUINA** – SNAILS, CHORIZO, SERRANO HAM AND RED WINE (BALEARES) 8.00
- ALBONDIGAS CON TOMATE** – SPANISH MEATBALLS IN A ROASTED TOMATO SAUCE (MURCIA) 6.00
- CHORIZO** – RED PEPPER SAUSAGE (RIOJA) 7.50
- TXISTORRA** – BASQUE STYLE SAUSAGE WITH SHERRY (BASQUE) 7.50
- CERDO CON JAMON** – PORK TENDERLOIN, SERRANO, ALMONDS AND SPICES (EXTREMADURA) 8.50
- SOLOMILLO MORUNO** – GRILLED TENDERLOIN OF BEEF WITH ADOBO (ANDALUCIA) 9.00
- CHULETILLA DE CORDERO** – FLAME BROILED LAMB CHOPS WITH HERBS (OLD CASTILE)* 14.00
- JAMON SERRANO** – IMPORTED AGED SERRANO HAM (SALAMANCA) 10.00
- CROQUETAS DE JAMON Y QUESO** – HAM AND CHEESE CROQUETTES (NEW CASTILLE) 7.00
- RABO DE BUEY** – BRAISED OXTAIL IN A TEMPRANILLO-PAPRIKA SAUCE (BASQUE) 11.00
- POLLO A LA CAZADORA** – GARLIC CHICKEN CASSEROLE WITH POTATOES AND CARROTS (CASTILLA) 8.00
- POLLO AL AJILLO** – OVEN ROASTED CHICKEN THIGH IN LEMON-GARLIC (ANDALUCIA) 8.00
- POLLO REBOZADO** – THIN POUNDED CHICKEN BREAST WITH TOMATOES AND HERBS (BURGOS) 7.00
- CONEJO ROMESCU** – RABBIT STEW WITH BREAD SAUCE (CATALAN) 14.00
- 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 MEDJOL DATES STUFFED WITH ROSEMARY QUESO (ALICANTE) 10.00
- ENTREMESES** – PLATTER OF SERRANO, MANCHEGO, CAPER BERRIES AND QUINCE PASTE (SALAMANCA) 30.00
- HUEVOS ESTRELLADOS** – FRIED POTATOES WITH CHORIZO AND EGGS (SERRANIAS) 12.00

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ENTRÉE PLATES

PESCADOS (FISH)

SALMON EN SALSA VERDE –BRAISED SALMON WITH TXAKOLI WINE, EGGS AND ASPARAGUS (BASQUE)	24.00
LENGUADO A LA GABARDINA – EGG DIPPED FILET OF SOLE SERVED WITH ROASTED GARLIC AND MUSHROOMS (RIOJA)	22.00
MARISCADA – AN ARRAY OF CLAMS, MUSSELS, SHRIMP, SCALLOPS AND MUSHROOMS WITH CUMIN, GUINDILLA AND SHERRY WINE (CANTABRIA)	26.00
ARROZ CON MARISCOS – A JAMBALAYA OF SHRIMP, MUSSELS AND CALAMARI WITH ROASTED MINT AIOLI (GRANADA)	19.00
ATUN CON TOMATES Y ALBAHACA – BROILED AHI TUNA WITH BASIL AND FRESH TOMATO SAUCE (ANDALUCIA)*	21.00
PESCADOS DEL DIA – CHEF JOSEPHS CATCH OF THE DAY	*MARKET PRICE*

PAELLAS

DE BOGAVANTE – SAFFRON RICE WITH LOBSTER AND SHRIMP (SAN SEBASTIAN)	35.00
ARROS NEGRE – CATALAN STYLE BLACK RICE WITH SQUID, SHRIMP AND CRAB (CATALAN)	26.00
DE VEGETALES – SEASONAL GARDEN VEGETABLES WITH SAFFRON RICE (ARAGON)	19.00
DE CARACOLAS – ESCARGOT, PEAS, GREEN PEPPERS, TOMATO AND ONION (LEVANTE)	26.00
VALENCIANA – A MASTERPIECE OF SAFFRON RICE WITH CLAMS, MUSSELS, SHRIMP, CHICKEN, TXISTORRA SAUSAGE, PEPPERS, ONIONS, TOMATOES AND PEAS (VALENCIA)	24.00
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)	19.00



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)*	32.00
SOLOMILLO CABRALES – FILET OF BEEF WITH SPANISH BLUE CHEESE (ASTURIAS)*	29.00
POLLO A LA ALCAPARRAS – BREADED CHICKEN BREAST WITH CAPER BERRIES (ARAGON)	18.00
MAJAILLO DE LOMO – PORK LOIN, SAFFRON AND VINE RIPENED TOMATOES (EXTREMADURA)	18.00
CONEJO ROMESCU – CATALAN STYLE RABBIT WITH A PEPPERY TOMATO SAUCE (CATALAN)	28.00
CORDERO BURGALÉS – LAMB OSSO BUCCO CASTILLE STYLE (CASTILLA LA VIEJA)	26.00

PASTA

PUA – FLAT PASTA IN A CREAMY PORTOBELLO TRUFFLE OIL SAUCE (CATALUNA)	18.00
RELLENO DE LANGOSTA – LOBSTER STUFFED PASTA IN A CAVA SAFFRON SAUCE (CATALUNA)	25.00
FIDEUA – FIDEOS PASTA, SHRIMP, CALAMARI, GARLIC, TOMATOES AND SAFFRON (CATALAN)	24.00

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CHEF JOSEPHS TASTES OF SPAIN

BEST OF THE CHEF

SIX CLASSIC TAPAS WITH OUR
MASTERPIECE PAELLA

PIMIENTO PIQUILLO
CHULETILLA DE CORDERO
CHAMPINONES AL JEREZ
SOLOMILLO MORUNO
QUESO MANCHEGO
GAMBAS AL AJILLO
VALENCIANA PAELLA

\$45 PER PERSON

OF THE EARTH

SIX VEGAN TAPAS WITH
GARDEN VEGETABLE PAELLA

ALCACHOFA A LA ROMANA
PIMIENTOS A LA RIOJANA
CHAMPINONES AL JEREZ
COLIFLOR CON VINAGRE
ESPARRAGOS
PAN BOLI
VEGETABLE PAELLA

\$45 PER PERSON



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

MEATBALLS WITH RICE 7.00
CHICKEN TENDERS WITH FRIES 6.00
FRENCH FRIES 3.00
CHEESE STICKS 6.00
MANCHEGO CHEESE AND MACARONI 6.00
PITA PIZZA WITH CHEESE 6.00
PITA PIZZA WITH CHEESE AND SPANISH CHORIZO 8.00

POSTRES (DESSERTS)

FLAN – SPANISH CRÈME CARAMEL 6.50
PASTEL DE PAN – BANANA AND APPLE BREAD PUDDING 7.00
PASTEL DE AVELLANA AMERICANA – HAZELNUT NUTELLA CHEESECAKE 7.00
CREMA CATALANA – CATALAN CRÈME BRULEE WITH SEASONAL BERRIES 8.00
MANZANA AL HORNO – CINNAMON BAKED APPLE IN PUFF PASTRY WITH VANILLA ICE CREAM 9.00
BRAZO GITANO – CHOCOLATE SWIRL CAKE WITH CONDENSED MILK SAUCE 8.00
TABLA DE QUESOS – ASSORTED SPANISH CHEESES WITH APPLE 22.00
CHURROS CON CHOCOLATE – CHURROS WITH THICK SPANISH STYLE CHOCOLATE 7.00

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*

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