

Para Picar

PINCHO GILDA

Pickled White Anchovies, Olives & Piparra 4

BACON WRAPPED DATES

Stuffed w/ Serrano Peppers 11

BOQUERONES & PIPARRAS 12

White Anchovies & Pickled Basque Peppers
w/ House Made Crackers

OLIVES & SUNDRIED FRUIT SPREADS (V)

Kalamata/Fig & Manzanilla/Apricots 9

MARCONA ALMONDS (V) 7

OLIVES & PICKLED VEGETABLES (V) 8

“PAN Y TOMACA” Toasted Bread, Fresh
Tomato, Garlic, Oil Relish (V) 5 add jamon +4

“VENTRESCA” TUNA 14

Piparras, EVOO & House Made Crackers

FIESTY FETA DIP W/ CRACKERS (V) 11

Charbroil Tomatoes, Onion, Herbs & Feta

HOUSE MADE CRACKERS (V) 3

BREAD & GARLIC AIOLI (V) 5

Croquetas

Served w/ aioli

WILD MUSHROOMS & BASIL (V) 14

HAM & MANCHEGO CHEESE 14

“TIGRES” STUFFED MUSSELS 14

Empanadas

Traditional Spanish handmade pies

CHORIZO & CARAMELIZED ONION 15

CHICKEN FENNEL ROOT & MOJO ROJO 15

ROASTED VEGGIES & BELUGA LENTILS (V) 15

During busy times we ask our guests to limit
their dining experience to 90 minutes

Large Plates

Choice of side house soup or salad 11-3

RABBIT CONFIT 29

Artichokes, Potatoes, Mushrooms

ROASTED MEDITERRANEAN CHICKEN 24

Yukon Gold Potatoes, Olives, Tomatoes

BRAISED LAMB SHANK 30

Brussel Sprouts, Potatoes, Tempranillo Sauce

BUTCHER'S STEAK W/ BACON WRAPPED SHRIMP

Beef w/ Bacon Wrapped Jumbo Shrimp 32

ZARZUELA “SEAFOOD STEW” 26

Mussels, Clams, Shrimp, Octopus, Calamari
Served w/ Macrina Bread

TRUCHA A LA NAVARRA 25

Pecan/garlic Sauce, Jamon Serrano in a Trout

Salads & Soups

BABY GREENS HOUSE SALAD (V) 10

Tomatoes, Olives, Piparras & Blood Orange Dressing

ALBACORE TUNA, TOMATOES & ONIONS 14

KALE, GOAT CHEESE, SQUASH & GARBANZO (V) 13

Sundried Tomato & Kalamata Olives

FRESH MOZZARELLA, TOMATOES & ARUGULA (V) 14

w/ Cava/Fennel Vinaigrette

ORANGE, GREEN GARBANZO, ONION & OLIVES (V) 12

PARDINA LENTIL SOUP (V) 8/12

Lentils, Garden Vegetables, Moruna Spices

“GAZPACHO” RAW VEGETABLES SOUP (V) 8/12

Served Chilled

AVGOLEMONO SOUP 8/12

Lemony Chicken & Rice Soup

WINTER SQUASH SOUP w/PEPITAS 8/12

SIDE SAUCES \$1 EA

MOJO VERDE | MOJO ROJO | GARLIC AIOLI | SERRANO AIOLI | SPICY BRAVAS SAUCE

Paellas

Spanish rice and Saffron dish cooked in a shallow pan simmering w/ seafood, meat & vegetables

MIXTA

Bomba rice, Sofrito, Saffron
Broth Clams, Shrimp, Mussels,
Calamari Chicken, Chorizo (pork)
Red Peppers & Aioli
32 per person*

RABBIT

Bomba rice, Sofrito Saffron Broth
Rabbit, Fava Beans, Chorizo (pork)
Shrimp, Mushrooms
Peppers, Artichokes & Aioli
32 per person*

SQUID INK

Bomba rice, Squid ink, Saffron
Broth, Clams, Shrimp, Mussels
Calamari, Chorizo (pork)
Red peppers, Aioli
32 per person*

VEGETARIAN (V)

Bomba rice, Sofrito, Saffron broth
Brussels, Mushrooms, Fava beans
Artichokes, Peppers, Aioli
Vegan option available upon request
32 per person*

*2 person minimum *pp = Per Person price - Allow 30 minutes for preparation

C a s t i l l a

Tablas

MANCHEGO CHEESE & MEMBRILLO 9

PALETA IBERICO 22

JAMON SERRANO 16

CHORIZO IBERICO 14

SPANISH CURED MEAT & CHEESE 27

Serrano Ham, Chorizo, Salchichon
Imported Cheeses (see selection below)
Olives & Fruit Tapenadas, Marcona Almonds
Served w/ House Crackers

SPANISH CHEESE 22

Manchego & Membrillo, Cana de Cabra
Valdeón blue, Drunken Goat, Idiazabal
Marcona Almonds, Olives & Fruit Tapenadas
Served w/ House Crackers

FAVAS “GIGANTES” w/ SOFRITO (V) 12

TORTILLA ESPANOLA (V)

Potato & onion Frittata w/ Aioli 12

PATATAS BRAVAS Potatoes, Bravas Sauce (V) 11

PATATAS AIOLI Potatoes w/ Garlic Aioli (V) 11

GARLIC MUSHROOMS Sherry, Pepper Flakes (V) 13

BLISTERED PADRON PEPPERS w/ SEA SALT (V) 14

SPINACH & CHICKPEAS CAZUELITA (V)

Andalusian classic stew, Moorish spices 14

VEGAN STUFFED PIQUILLO PEPPERS (V)

Roasted Vegetables & Beluga Lentils 13

Hot Tapas

CALAMARI EN SU TINTA Squid ink stew, rice 15

BEEF MEDALLIONS w/ TEMPRANILLO WINE 16

SPANISH SARDINES Garlic, Parsley, Pecans 15

CALAMARI TENDERS w/ Serrano Aioli 14

GARLIC SHRIMP Olive Oil, Pepper Flakes, Sherry 15

SMOKED SALMON & ARTICHOKE DIP w/ CRACKERS 15

MUSSELS Salsa Brava, Chorizo, Garlic Aioli 19

ROASTED CAULIFLOWER & ARTICHOKE DIP (V) 15

GRILLED OCTOPUS LEG Smoked Paprika & Potato cream 20

BRUSSEL SPROUTS Ham, Manchego Cheese (V) 14

“CHISTORRA” Grilled Smoked Chorizo 13

SMOKED SALMON STUFFED ARTICHOKE HEARTS 15

OCTOPUS STEW Potatoes, Garlic, Smoked Paprika 16

LAMB CHOPS Yukon Gold Potatoes & Aioli 18

BACON WRAPPED SHRIMP Aioli & Mojo Verde 19

ARTICHOKE FRITTERS w/ Serrano Aioli (V) 14

ROASTED KABOCHA SQUASH w/ PESTO (V) 16

CHICKEN SKEWERS Turmeric, Lemon, Oregano 15

LAMB STUFFED PIQUILLO PEPPERS Brava Sauce 15

ROASTED BEETS Creamy Feta & Pepitas (V) 14

PORK TENDERLOIN Bacon, Brandy & Blue Cheese 17

Coca Rustica

Traditional Woodfired Spanish Flatbreads

PEARS, BLUE CHEESE, PECANS & ARUGULA (V) 16

PARMESAN, SUNDRIED TOMATOES ARTICHOKES & OLIVES (V) 15

SALMON, PESTO, ARTICHOKE, MOZZARELLA 16

MOZZARELLA, TOMATO, BASIL PESTO & HAM (V) 15

CHICKEN, MOZZARELLA, BRAVA SAUCE BLISTERED PEPPERS 15

BRIE CHEESE, CARAMELIZED APPLES & PECANS (V) 14

BEEF STEAK, PICKLED GRAPES PARMESAN & ARUGULA 16

LAMB, FAVAS, SPICY PEPPERS BRAVA SAUCE & CHEDDAR 17

STEAK, MUSHROOMS, OLIVES & PARMESAN 17

CHORIZO, MOZZARELLA, SPICY TOMATO SAUCE 15

KABOCHA SQUASH, BRUSSELS, CHEDDAR & PEPITAS (V) 16

*Consuming raw or undercooked meat, poultry,
seafood, shellfish, unpasteurized dairy, or eggs might
increase your risk of food borne illness

*20% auto-gratuity is added for any parties of 6 or more.

*All tips and/or service charges received from our guests
are not retained by the restaurant. 100% goes back to
the staff, of which 7.5% is deducted to distribute
amongst the non-tip receiving support staff & kitchen
members who are an intricate part of the business.