Para Picar

PINCHO GILDA "BASQUE PINTXO"
Pickled White Anchovies, Olives & Piparra 4

BACON WRAPPED DATES
Stuffed w/ Serrano Peppers 11

BOQUERONES & PIPARRAS 13
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 TOMACA" (V) 7
Toasted Bread, Tomato, Garlic & Oil Relish
add Jamon Serrano +4
add Iberico Bellota +12

"VENTRESCA" TUNA 12
Silky, rich, delicacy over Herb Aioli.
Piparras, EVOO & House Made Crackers

FIESTY FETA DIP W/ CRACKERS (V) 11
Charbroil Tomatoes, Onion, Herbs & Feta
House Made Crackers

Croquetas

Spanish comfort food
Crisp bites with creamy center
Served with aioli

WILD MUSHROOMS & BASIL (V) 14

HAM & MANCHEGO CHEESE 14

"TIGRES" STUFFED MUSSELS 14

Empanadas

Traditional Spanish handmade pies
Served with mojo rojo

CHORIZO & CARAMELIZED ONION 15

CHICKEN FENNEL ROOT & MOJO ROJO 15

ROASTED VEGGIES & BELUGA LENTILS (V) 15

Salads & Soups

BABY GREENS HOUSE SALAD
Tomatoes, Olives & Blood Orange Dressing (V) 10

KALE, GOAT CHEESE, BEETS & GARBANZO
Sundried Tomato & Kalamata Olives (V) 14

BURRATA, TOMATOES & ARUGULA
w/ Cava/Fennel Vinaigrette (V) 15

SPRING FRESH GARBANZO & ORANGE SALAD
Green garbanzos, orange, red onion & olives (V) 14

PARDINA LENTIL SOUP
Lentils, Garden Vegetables, Moruna Spices (V) 8/12

"GAZPACHO" RAW VEGETABLES SOUP
Served Chilled (V) 8/12

AVGOLEMONO SOUP
Lemony Chicken & Rice Soup 8/12

FAVAS FETA ARTICHOKES SALAD
Gigantes Beans, Sundried Tomatoes & Olives (V) 14

VENTRESCA DEL MEDITERRANEO
Tuna Belly, Tomatoes, Microgreens 16

Sides & Sauces

HOUSE MADE CRACKERS 3
BREAD & GARLIC AIOLI 5
MOJO VERDE vibrant, herb-based 1
MOJO ROJO smoky tangy aromatic 1
GARLIC AIOLI rich lemon garlic 1
SERRANO AIOLI slightly spicier aioli 1
SPICY BRAVAS spicy rich & earthy 1

Tablas

MANCHEGO CHEESE & MEMBRILLO 10

CHORIZO CANTIMPALO 11

JAMON IBERICO BELLOTA 25

JAMON SERRANO 16

SPANISH CURED MEAT & CHEESE 28
Serrano Ham, Chorizo, Salchichon, Imported Cheeses (see selection below), Olives & Fruit Tapenadas, Marcona Almonds, Crackers

SPANISH CHEESE 25
Manchego & Membrillo, Cana de Cabra, Valdeón blue, Drunken Goat, Idiazabal, Marcona Almonds, Olives & Fruit Tapenadas, Crackers

Large Plates

RABBIT CONFIT 30
Artichokes, Potatoes, Mushrooms

ROASTED MEDITERRANEAN CHICKEN 24
Yukon Gold Potatoes, Olives, Tomatoes

BRAISED LAMB SHANK 34
Brussel Sprouts, Potatoes, Tempranillo Sauce

BUTCHER'S STEAK W/ BACON WRAPPED SHRIMP
Beef w/ Bacon Wrapped Jumbo Shrimp 33

ZARZUELA "SEAFOOD STEW" 28
Mussels, Clams, Shrimp, Octopus, Calamari
Served w/ Macrina Bread

TRUCHA A LA NAVARRA 28
Pecan/garlic Sauce, Jamon Serrano in a Trout

Choice of side house soup or salad 11-3

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
33 per person*

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

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

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

*2 person minimum - Allow 30 minutes for preparation

Hot Tapas

VILLAGE FAVAS "GIGANTES" w/ FETA
Sofrito braised butter beans (V) 13

TORTILLA ESPANOLA
Potatoes & onion Frittata w/ Aioli (V) 12

PATATAS BRAVAS
Confit Yukon potatoes, Bravas Sauce (V) 11

PATATAS AIOLI
Confit Yukon Potatoes w/ Garlic Aioli (V) 11

GARLIC MUSHROOMS Sherry, Pepper Flakes (V) 13

BLISTERED GREEN BEANS w/ Mojo verde (V) 14

SPINACH & CHICKPEAS CAZUELITA
Andalusian classic stew, Moorish spices (V) 13

VEGAN STUFFED PIQUILLO PEPPERS
Roasted Vegetables & Beluga Lentils (V) 13

CALAMARI EN SU TINTA - Squid ink stew, rice 14

BEEF MEDALLIONS w/ Tempranillo wine 16

LAMB CHOPS - Yukon Gold Potatoes & Aioli 20

SPANISH SARDINES - Garlic, Parsley, Pecans 15

CALAMARI TENDERS w/ Serrano Aioli 14

GARLIC SHRIMP - Olive Oil, Pepper Flakes, Sherry 15

SALMON & ARTICHOKE DIP w/ CRACKERS 15

MUSSELS - Salsa Brava, Chorizo, Garlic Aioli 19

ROASTED CAULIFLOWER, SQUASH & ARTICHOKE DIP (V) 15

GRILLED OCTOPUS LEG - Smoked Paprika & Potato cream 21

BRUSSEL SPROUTS Ham, Manchego Cheese (V) 14

"CHISTORRA" - Grilled Smoked Chorizo 14

SMOKED SALMON STUFFED ARTICHOKE HEARTS 15

BACON WRAPPED SHRIMP Aioli & Mojo Verde 20

ARTICHOKE FRITTERS w/ Serrano Aioli (V) 14

CHICKEN SKEWERS - Turmeric, Lemon, Oregano 17

LAMB STUFFED PIQUILLO PEPPERS Brava Sauce 16

ROASTED BEETS Creamy Feta & Pepitas (V) 14

PORK TENDERLOIN Bacon, Brandy & Blue Cheese 17

Cocas

Traditional Woodfired Spanish Flatbreads

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

SUNDRIED TOMATOES, ARTICHOKES, OLIVES & PARMESAN (V) 15

SALMON, PESTO, ARTICHOKES & MOZZARELLA 16

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

CHICKEN, MOZZARELLA, BRAVA SAUCE ESCABECHE PEPPERS 15

BRIE CHEESE, CARAMELIZED APPLES & PECANS (V) 14

BEEF STEAK, PICKLED GRAPES, PARMESAN & ARUGULA 16

LAMB RAGU, FAVAS, SPICY PEPPERS BRAVA SAUCE & CHEDDAR 17

STEAK, MUSHROOM, OLIVES, PARMESAN 17

HOUSE MADE CHORIZO PICADIO, MOZZARELLA, SPICY TOMATO SAUCE 15

ROASTED BEETS, BRUSSELS, CHEDDAR & PEPITAS (V) 16

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

*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.

Castilla