

Paella Bar

Tapas

Fried Smoky Marcona Almonds#	\$4.75
Roasted Mixed Olives	\$4.5
Coca Bread#	\$4
Goat Cheese Stuffed Dates, Bacon Wrapped with Balsamic Reduction	\$8.5
Pozole Soup	\$7
Piquillo Peppers Stuffed with Goat Cheese & a Roasted Pepper Coulis#	\$7.5
Marinated Manchego Cheese	\$6
Sauteed Spinach with Golden Raisins & Pinenuts#	\$6.5
Roasted Mushrooms with Herbed Goat Cheese	\$7
Eggplant Rollatini with Coppa	\$7.5
Spicy Roasted Peppers, Garlic & Onion	\$6.5
Roasted Brussel Sprouts with Pancetta and Manchego	\$7.5
Crispy Roasted Potatoes with a Spicy Tomato Sauce & Aioli*	\$7
Potato Tortilla with Artichokes & Aioli*	\$7.5
Potato Tortilla with Chorizo & Spinach	\$7.5
Endive Salad with Valdeón Cheese, Candied Pecans & Balsamic Reduction#	\$9.75
Marinated Anchovies with Piquillo Peppers & Fried Artichokes	\$7
Seabass Skewers with Salsa Verde & Roasted Pepper Coulis	\$10.75
Cod Fritters with Chipotle Aioli	\$7.5
Fennel Pollen Rubbed Tuna Carpaccio with a Ginger Lime Sauce*	\$13
Smoked Trout with a Citrus Vinaigrette	\$9
Smoked Salmon Mousse with Crostini	\$7
Garlic Prawns	\$13.75
Calamari a la Planche	\$9
Cured Meat Plate with Pork Rillettes & Jamon Ibérico	\$13.75
Bay Shrimp Corn Ceviche Verde	\$9
Clams with Chorizo	\$9.75
Smoked Paprika Rubbed Beef Tenderloin, Crostini & Aioli	\$15
Beef Empanada with a Smoked Pepper Sauce	\$8
Honey Baby Back Ribs	\$7.75
Rolada de Puerco Roja Red Mole Pulled Pork Enchilada#	\$10
Achiote Marinated Beef Shortrib on Polenta	\$15.75
Lamb Meatballs#	\$9.5
Rolada de Pollo Verde	\$10
Our amazing green chile enchilada	
Zarzuela De Pescado Y Marisco	\$9.75/\$17.95
Traditional catalan seafood stew	
Seafood Paella	\$18.5
Seafood & Chicken Paella	\$18.5

#Contains Nuts

*Eating raw or undercooked eggs may increase your risk to food borne illness.

Parties of 6 or more add 20% gratuity