

# Paella Bar

## Tapas

Fried Smoky Marcona Almonds#	\$5
Roasted Mixed Olives	\$4.75
Coca Bread#	\$4.75
Goat Cheese Stuffed Dates, Bacon Wrapped with Balsamic Reduction	\$9.25
Pozole Soup	\$8
Piquillo Peppers Stuffed with Goat Cheese & a Roasted Pepper Coulis#	\$8.25
Marinated Manchego Cheese	\$6.75
Sauteed Spinach with Golden Raisins & Pinenuts#	\$7
Roasted Mushrooms with Herbed Goat Cheese	\$8
Eggplant Rollatini with Coppa	\$8.25
Spicy Roasted Peppers, Garlic & Onion	\$6.75
Roasted Brussel Sprouts with Pancetta and Manchego	\$8.25
Crispy Roasted Potatoes with a Spicy Tomato Sauce & Aioli*	\$7.75
Potato Tortilla with Artichokes & Aioli*	\$8.25
Potato Tortilla with Chorizo & Spinach	\$8.25
Endive Salad with Valdeón Cheese, Candied Pecans & Balsamic Reduction#	\$10.5
Marinated Anchovies with Piquillo Peppers & Fried Artichokes	\$8
Seabass Skewers with Salsa Verde & Roasted Pepper Coulis	\$12.5
Cod Fritters with Chipotle Aioli	\$8.25
Fennel Pollen Rubbed Tuna Carpaccio with a Ginger Lime Sauce*	\$14.25
Smoked Trout with a Citrus Vinaigrette	\$9.75
Smoked Salmon Mousse with Crostini	\$7.75
Garlic Prawns	\$14.25
Calamari a la Planche	\$9.75
Cured Meat Plate with Pork Rillettes & Jamon Ibérico	\$15.5
Bay Shrimp Corn Ceviche Verde	\$9.75
Clams with Chorizo	\$10.75
Smoked Paprika Rubbed Beef Tenderloin, Crostini & Aioli	\$16.5
Beef Empanada with a Smoked Pepper Sauce	\$8.75
Honey Baby Back Ribs	\$8.5
Achiote Marinated Beef Shortrib on Polenta	\$16.5
Lamb Meatballs#	\$10.5
Rolada de Pollo Verde Our amazing green chile enchilada	\$11.25

## Paella

Seafood Paella	\$19.75
Seafood & Chicken Paella	\$19.75

#Contains Nuts

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

360-930-8446