Tapas is a daily event in the life of the Spanish culture. Mainly a Northern Spain, Basque regional tradition, it has grown to signify a way of eating and socializing. It is said that tapas originated centuries ago. In Spanish, the word tapa or the verb tapar means "to cover." Tapas represents the Spanish custom of placing a piece of bread over the glass of wine. It is a custom that dates back past the 1500's. Traditionally, the exact food served is less important than the social occasion. Tapas is a way of life. It signifies leisure, camaraderie and good humor.

In Spain, tapas are almost always accompanied by wine. They are not so much about talking as they are about eating and drinking. The wine is the medium that holds the conversation with friends and the food together. You make time to enjoy the moment in an unhurried way. The threefold purpose of snacking on tapas is to dull any hunger pangs that have built up since the previous intake of comestibles, to whet the appetite for the next, and to stimulate sociability, at which the Spanish excel.

Tapas Frías chilled tapas

Jamón Ibérico* Serrano Ham and Manchego cheese on tomato bread..........................  9.5
† Tortilla Española* Spanish egg tortilla filled with potatoes and onions topped with red pepper aioli ........................................  7
d Pimientos Rellenos de Pollo* roasted piquillo pepper stuffed with curried chicken salad, golden raisins and dried cranberries........  8.5
† Espárragos y Salchon Ahumado* smoked salmon, asparagus spears, heirloom tomato, boiled egg and horseradish vinaigrette........  11
† Pintxos de Higo roasted red peppers, goat cheese and a fig coulis on grilled bread..........................  7.5
† Pan con Tomate house made tomato fresco with grilled baguette brushed with garlic and Maldon salt..........................  6.5
Pan Plano con Salchon Ahumado* smoked salmon flat bread with goat cheese, cucumbers, capers, balsamic glaze and chives........  11
† Aceitunas Almendras* assorted house marinated olives with spices and fresh herbs..........................  6.5
La Tabla de España* assorted Spanish meats, cheeses and accompaniments..........................  18
Ensalada de Mariscos* citrus marinated shrimp, calamari and bay scallop with cucumber, jalapeno, cilantro and tomato........  12
† Alubias Blanco con Pimiento* white bean puree, rosemary and roasted red peppers..........................  7.5
† Burrata con Cereza Marinar* Di Stefano burrata, shaved jamón*, Luxardo cherry, grilled bread, Maldon salt..................  11

Tapas Calientes hot tapas

Croquetas de Jamón y Queso* potato, Serrano ham, Mahón cheese croquettes and red pepper aioli..........................  9
† Embutido con Curtido grilled Bilbao and Morcilla sausages with curtido, topped with pimentón aioli..........................  9
† Pincho de Pollo y Chorizo* skewered chicken and chorizo with garlic cumin aioli..........................  9.5
† Mejillones y Chorizo* PEI mussels, crumbled chorizo, fennel, onion, garlic, Yzaguirre Reserve dry vermouth & saffron..................  13.5
† Gambas a la Plancha* sautéed shrimp with garlic, olive oil and red pepper flakes..........................  14
Queso de Cabra Al Horno goat cheese baked in a housemade tomato fresco served with garlic crostini..........................  8.5
† Calamares y Chorizo a la Plancha* sautéed squid with Bilbao chorizo in olive oil, garlic and lemon sauce..........................  10
† Datiles con Jamón y Chorizo* pancetta-wrapped dates stuffed with chorizo..........................  9
‡ Albondigas Caseras* meatballs in a spicy garlic cream sauce and garlic crostini..........................  9
‡ Solomillo con Cabrales* grilled beef tenderloin crusted with Spanish blue cheese..........................  MP
† Patatas Bravas crispy potatoes in a spicy tomato sauce..........................  7.5
† Champiñones a la Plancha roasted mushrooms with garlic and white wine parsley sauce..........................  7.5
† Crespelle de Feta y Puerros thin crepes layered with feta cheese, leeks & basil..........................  8.5
‡ Alcachofas y Jamón con Aioli* breaded artichoke hearts wrapped with Spanish ham and red pepper aioli..........................  8.5
‡ Vierras* seared scallops, caramelized onion, sweet pea purée, micro greens and lemon oil..........................  17
‡ Montaditos del Carne de Cerdo* slow braised pulled pork, olive tapenade, roasted red peppers and Manchego cheese........  9.5
† Papas Fritas con Ajo* refried-roasted potatoes with garlic, parsley and garlic-cumin aioli..........................  7.5
‡ Brotxeta* grilled shrimp wrapped with pancetta served with horseradish cream sauce..........................  14
‡ Costillas Cortas* Spanish short ribs spiced with smoked paprika and a chipotle-apricot wine reduction..........................  13
† La Pelota Estofadas* meatballs in a red wine-bravas sauce served on grilled baguette topped with Manchego cheese and Maldon salt....  10
† E Ilotes charred sweet corn with garlic-cumin and pimentón aioli, Manchego cheese, and smoked paprika..........................  8

DENOTES TAPAS THAT ARE 1/2 PRICE DURING HAPPY HOUR
Note: Does not apply to “To Go” Orders
* Contains nuts or tree-nut derived INGREDIENTS. May contain flagellar, gluten, eggs or shellfish.
† Gluten free...there are or can be gluten free
Meet our Team

Catering
Sales & Marketing
Maggie Rhomberg

Hospitality
General Manager
Jamie Zoeller
Assistant General Manager
Brian Donatell

Culinary
Culinary Director
Dan Swinney
Sous Chef
Jesus de la Torre
Sous Chef
Jordan Mack-Schultz

Sopas soup

†† Sopa Negra black bean soup with peppers & onions ........................................ 5/7
†† Caldo Gallego* Galician garlic and white bean soup with chorizo & chicken ........................................ 5/7
Sopa del Día Our fresh soup of the day. Ask your server for today's feature ........................................ 5/7

Ensaladas salads

† † La Casa house salad of mixed greens, balsalmic vinaigrette, toasted almonds, goat cheese and roasted red bell peppers ........ 7
†† Conquistador kale salad with red quinoa, roasted butternut squash, roasted red peppers, feta cheese, pine nuts and sherry vinaigrette ........................................ 12
†† Sevilla* arugula, shaved fennel, Serrano ham, granny smith apples, dried cranberries, candied walnuts, goat cheese, champagne vinaigrette .................. 14
†† Remolacha roasted beet, jalapeno and orange salad with house made ricotta and marcona almonds ........................................ 12
†† Solomillo* peppercorn crusted rare beef tenderloin slices, arugula, cabrales cheese, pickled red onion and a red wine vinaigrette .................. 15

Paella rice

†† Paella Valenciana* chicken, shrimp, PEI mussels, clams, chorizo, sofrito, and green beans in calasparra rice .................. 32
†† Paella Abanda* shrimp, white fish, scallops, squid, mussels, sofrito, and little neck clams in calasparra rice .................. 30
†† Paella Huertana de Múrcia sofrito, piquillo peppers, eggplant, squash, zucchini, artichokes, peas and goat cheese in calasparra rice .................. 28
†† Paella Langosta* Maine lobster, bay scallops, leeks, tomatoes, sofrito and peas in calasparra rice .................. 36

Entradas entree

† Filete con Romesco* dry rub beef filet, Romesco sauce, haricot verts, Manchego cheese crisp and marcona almonds .................. 38
† Pechuga de Pollo * sautéed chicken breast covered in Serrano ham and herbs, sautéed spinach, Shiitake mushroom - brandy sauce .................. 19
† Pescado del Día market fish preparation of the day .................. MP
† Salmón* Atlantic salmon fillet with corn, jalapeno, Spanish olives, roasted heirloom tomatoes, cilantro and pimenton aioli .................. 22

Daily Specials

Monday - Spanish tasting kitchen - prix fixed tapas and wine flights
Tuesday - restaurant industry night
Wednesday - Chef's paella feature & 1/2 off all torres wines
Thursday - half price bottles of wine up to $100
Friday - happy hour 2 p.m. to 6 p.m.
Saturday - unlimited mimosas and half priced sangria during brunch
Sunday - unlimited mimosas during brunch and half priced sangria all day

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