

QUESO, JAMON, Y EMBUDITOS CHEESE, SPANISH HAM, AND SAUSAGES

Served with grilled baguette, pickled vegetables, dried fruit mostarda, and Marcona almonds | One for 10 / Three for 25

JAMÓN SERRANO Spanish dry-cured ham	PAMPLONA CHORIZO Smoky, dry-cured chorizo	MAHÓN Cow's milk cheese, nutty and mild, aged 6 months, Minorca	TETILLA Semi-soft, buttery cow's milk cheese, Galicia	ROSEMARY MANCHEGO Sheep's milk, aged 15 months in rosemary leaves, La Mancha
CHORIZO IBÉRICO Artisan "longaniza" chorizo made with 100% Spanish Ibérico pork	SALCHICHÓN DE VIC Dry cured pork sausage with pepper, garlic, nutmeg	CANA DE CABRA bright and sweet fresh goat cheese, Murcia	IBÉRICO Cow, sheep and goat's milk cheese, aged 12 months	VALDEON Intense Spanish blue cheese from Leon

ADDITIONAL BREAD SERVICE IS AVAILABLE FOR 3

ENSALADAS & SOPAS SALADS & SOUPS

SOPA DE FRIJOLES NEGROS Black bean soup with crema, saffron rice, tomatoes V	cup 7 / bowl 9	LA CASA House mixed greens, balsamic vinaigrette, toasted almonds, goat cheese, roasted red peppers GF, V	sm 10 / lg 14
CALDO GALLEGO Galician garlic and white bean soup with chorizo, chicken GF	cup 7 / bowl 9	ENSALADA DE MANZANAS Ensalada de Manzanas-Granny Smith apples, Idiazabal cheese, celery, radish, walnuts, apple cider vinaigrette GF, V	15
CREMA DE MARISCOS Tomato cream soup with shrimps, scallops, mussels, calamari	cup 9 / bowl 12	BODEGA CÉSAR Romaine hearts, croutons, house Caesar dressing, heirloom cherry tomatoes, shaved Manchego GFO	sm 12 / lg 16 Add white anchovies 3

TO SHARE PAELLA, THE NATIONAL DISH OF SPAIN

PAELLA VALENCIANA Chicken, chorizo, shrimp, clams, mussels, string beans GF	sm 44 / lg 88	PAELLA VERDURAS Vegetable paella of artichokes, olives, string beans, mushrooms, roasted peppers, golden raisins, pine nuts & goat cheese GF, V	sm 34 / lg 68	ARROZ CON ROLLOS DE POLLO roasted chicken breast, stuffed with jamon, olives and mushrooms, with a lemon, artichokes, caperberries amogio, sauteed spinach GF	30
PAELLA MARISCOS Shrimp, scallops, clams, mussels, calamari, peas GF	sm 48 / lg 96			ARROZ CON LOMO DE CERDO breaded pork tenderloin, Serrano, Idiazabal cheese, spinach, fonduta	32

TAPAS FRÍAS CHILLED TAPAS

JAMÓN SERRANO Y MANCHEGO Spanish ham and Manchego cheese on tomato bread	18
PIMIENTOS RELLENOS DE POLLO Roasted Piquillo peppers stuffed with curried chicken salad, golden raisins and dried cranberries GF	14
ACIETUNAS ALIÑADAS Imported Spanish olives marinated in citrus and herbs GF, V, VG	8
TARTAR DE FUET Catalan cured sausage, egg yolk, Gherkins, capers, onion, Dijon, Worcestershire, extra virgin olive, Tabasco sauce GF	18
ESCALIVADA Catalan-style roasted eggplant, peppers and onions, olive oil, lemon, yogurt, grilled flat bread V, GFO	14
HIGOS Y QUESO DE CABRA Goat cheese, roasted peppers and fig coulis on grilled baguette V	12
PAN CON TOMATE Grilled baguette, tomato fresco, garlic oil, Maldon salt V, VG	9
TORTILLA ESPAÑOLA Potato and onion filled egg torta, roasted red pepper aioli V	12
HUEVOS RELLENOS CON CHORIZO* Spanish style deviled eggs, Bilbao chorizo chards, crispy potatoes, pimentón aioli	18
PAN PLANO Smoked salmon, horseradish goat cheese, shaved cucumber, chive, grilled flatbread	18
ALUBIAS BLANCO White beans, roasted red pepper, tahini, garlic, pita EVOO V	14
VIEIRAS CRUDAS Sea scallops, oranges, watermelon radish lemon honey vinaigrette, salmon roe, jalapeño, EVOO V	24

TAPAS CALIENTES HOT TAPAS

CROQUETAS DE JAMÓN Y QUESO Potato, Serrano ham and Mahón cheese croquettes with red pepper aioli	14	ALCACHOFAS CON JAMÓN Y MANCHEGO Fried Spanish artichokes, crispy Jamón, Manchego fonduta	16
QUESO DE CABRA AL HORNO Fresh goat cheese baked in housemade tomato fresco with garlic crostini V, GFO	14	BROTXETA* Grilled pancetta wrapped shrimp with lime crema and fresh horseradish gremolata GF	20
ESPINACAS A LA CATALANA Sautéed spinach garlic EVOO, orange juice, pine nuts, golden raisins, orange zest GF, V	16	MONTADITOS DEL CARNE DE CERDO* Slow-braised pulled pork on grilled baguette with Manchego cheese, olive tapenade, roasted red peppers	18
DÁTILES CON JAMÓN Y CHORIZO Pancetta-wrapped dates stuffed with chorizo and fig coulis GF	18	ELOTES Charred sweet corn, Manchego cheese, garlic-cumin, pimentón aioli, smoked paprika, lime, Maldon GF, V	12
PINTXO DE POLLO Y CHORIZO Skewered chicken and chorizo with garlic-cumin aioli GF	18	PATATAS BRAVAS Potatoes in spicy tomato sauce, shaved Manchego V	10
PAPAS FRITAS CON AJO Refried roasted potatoes with garlic, parsley and garlic-cumin aioli V	10	GAMBAS AL AJILLO* Sautéed shrimp, garlic, olive oil, sherry, red pepper flakes GF	19
CHAMPIÑONES A LA PLANCHA Roasted Cremini, Shiitake, and button mushrooms with garlic, white wine and parsley sauce GF, V	14	COSTILLAS CORTAS* Chipotle-apricot braised short ribs, roasted peppers and fresh mint GF	24
ALBÓNDIGAS CASERAS Pork and beef meatballs in spicy garlic cream with garlic crostini	18	MEJILLONES Y CHORIZO* PEI mussels, Bilbao chorizo, fennel, onion, sweet peppers, Yzaguirre Reserva, saffron	19
VIEIRAS ROMESCO* pan seared sea scallops, smoky almond Romesco sauce, lemon-infused oil GF	24	SOLOMILLO CON CABRALES* Grilled beef tenderloin steak crusted with Spanish blue cheese	MP
PADRONES Pan-fried Spanish shishito peppers, EVOO, Spanish smoked paprika, lemon zest, Maldon GF, V	14	CALAMARES Y CHORIZO A LA PLANCHA* Seared calamari, Bilbao chorizo, saffron rice, cucumber slices, lemon zest, red pepper flakes GF	18
BOLAS CON ARROZ Fried Valenciana rice, stuffed with Manchego, Sobrasada, olive, roasted red pepper aioli, Mahón, honey drizzle	18	PULPO A LA PARILLA Grilled Spanish octopus, Kalamata olive, shaved fennel, cherry tomatoes, pickled red onion, honey vinaigrette GF	23
		EMBUTIDOS MIXTOS Assorted grilled Spanish sausages with warm curtido potato salad and coarse mustard vinegarett	18

V-VEGETARIAN GF-GLUTEN-FREE VG-VEGAN GFO-GLUTEN-FREE OPTION

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH.

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