



## Tapas

### Vegetable Tapas

Glass of Gazpacho \$7

Side of Warmed Rustic Bread: olive oil, flake salt \$6

Sopa de dia (Soup fo the day), served with a slice of rustic bread \$8

Tortilla de Patatas: served with romesco \$9

(Tortilla may be Spain's most iconic dish; made with olive oil, eggs, potato, and onion)

Warm Roasted Organic Carrots: whipped goat cheese, garlic crumble, aleppo honey \$12

Organic Hummus: served with Mediterranean spices, carrots, pita \$11

Confit Artichoke Heart Flower (Imported from Spain), smoky garlic allioli \$11

Pisto Manchego, Fried Egg (stewed onion, zucchini, tomato, eggplant, garlic in olive oil) \$11

Garbanzo Broccoli Salad : goat cheese, lemon tahini dressing \$12

### Seafood Tapas

Crispy Squid: chili allioli, black garlic allioli \$16

Gambas al Ajillo (garlic shrimp), slice of bread \$15

Seared Scallops: peas and ham \$16

Boquerones: delicate white anchovies from the Cantabrian Sea, potato chips \$12

### Lamb and Pork Tapas

\*Pincho Corderos: ground lamb skewers, mediterranean rice, yogurt tahini and cucumber mint sauce \$12

Jamon Iberico de Bellota - The Star of the Jamon World (.5 oz) \$20 - add Oloroso Sherry for \$10

(These free-range acorn-fed, purebred Iberico black footed pigs have roamed the Iberian peninsula's oak tree pastures since pre-Roman times. Aged for a minimum of 36 months, dark in color, and complex in flavor with a silky rich fat , needs no accompaniment other than a glass of Oloroso Sherry or Cava)

### SALADS

Salted Yogurt Organic Greens Salad: radish, onion, artichoke,sweet potato chips, lemon vinaigrette \$12

Green Salad: goat cheese, apple, onion, apple cider vinaigrette \$12

### LARGER PLATES

Seared Alaskan Scallops: cauliflower purée, white wine and brown butter \$28

\*Duck Breast: Israeli couscous, cherry jus \$28

Shrimp & Chorizo Pasta: shrimp, Spanish chorizo, garlic, aleppo pepper, cream \$25

### SWEETS

Chocolate Hazelnut Torta GF \$12

Lemon Meringue Torta \$12

Lime Mango - raw vegan GF Torte \$10

\*warning: cooked medium rare, consumption of undercooked meat, eggs, or seafood may increase the risk of food-borne illnesses..

