

SALADS & SIDES

MIXED SALAD \$8/GUEST

Mixed greens, tomato, onion, cucumber, olive oil, and sherry vinegar.

GOAT CHEESE SALAD \$10/GUEST

Mixed greens, goat cheese, honey, walnuts, and olive oil vinaigrette.

PAN CON TOMATE \$7/GUEST

Crispy bread rubbed with fresh tomato, garlic, olive oil, and sea salt.

TAPAS

ENSALADILLA RUSA \$11/GUEST

Creamy Spanish potato salad with carrots, egg, piquillo peppers, olives, anchovy, mayo, and guindilla.

PATATAS BRAVAS \$9/GUEST

Crispy diced potatoes served with traditional brava sauce and garlic aioli.

TORTILLA ESPAÑOLA \$11/GUEST

Classic Spanish potato and onion omelette, served room temperature.

COJONUDOS \$15/GUEST

Toasted bread topped with Burgos blood sausage, chorizo, and quail egg.

GAMBAS AL AJILLO \$18/GUEST

Shrimp sauteed with garlic, olive oil, and a touch of chili and brandy.

CHORIZO A LA SIDRA \$13/GUEST

Spanish chorizo slowly cooked in cider.

MEJILLOMES AL MARINERA \$17/GUEST

Mussels cooked in a tomato and white wine sauce.



PAELLAS

CHICKEN PAELLA \$20/GUEST

Saffron rice, chicken, white beans, green beans, chicken broth, sofrito, piquillo pepper, olives, garlic aioli, and lemon.

MIXED PAELLA \$50/GUEST

Saffron rice, chicken, shrimps, calamari, mussels, clams, chicken stock, green beans, piquillo pepper, garlic aioli, and lemon.

CASTILIAN PAELLA \$45/GUEST

Saffron rice, chicken, lamb, pork ribs, peppers, onion, garlic, thyme, sofrito, rosemary, dry white wine, garlic aioli, and lemon.

VEGETARIAN PAELLA \$28/GUEST

Saffron rice, artichokes, asparagus, carrots, green beans, zucchini, vegetable broth, tomatoes, smoked paprika, garlic aioli, and lemon.

SEAFOOD PAELLA \$45/GUEST

Saffron rice, shrimps, calamari, mussels, clams, fish stock, green beans, piquillo pepper, sofrito, brandy, garlic aioli, and lemon.

BLACK PAELLA \$40/GUEST

Rice cooked in squid ink, calamari, shrimps, clams, fish stock, piquillo pepper, garlic aioli, and lemon.

DESSERTS

FLAN \$6/GUEST

Silky baked custard finished with caramel sauce.

CREMA CATALAN \$9/GUEST

Spanish custard topped with a thin layer of crunchy caramelized sugar.

ARROZ CON LECHE \$8/GUEST

Creamy rice with cinnamon stick, lemon zest and orange zest and dusted with cinnamon powder.

