



TABLADO

CURED MEATS & CHEESE BOARD

All boards served with an assortment of compliments & baguette

TABLADO DEL CHEF

(No Modifications)

Chef's selection of meats & cheeses

Sm. 18 Lg. 23

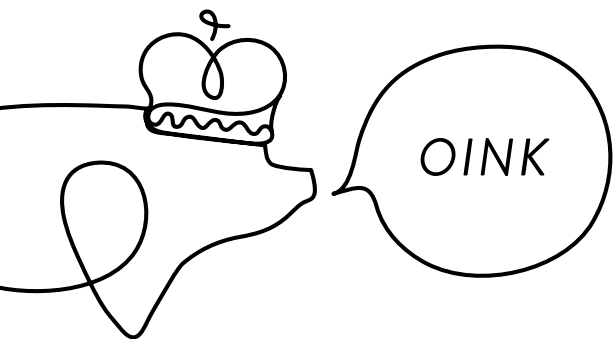
A LA CARTA



- Jamón Serrano** / Dry-cured aged Serrano ham ... 4
- Jamón Ibérico** / Iberian pig Serrano ham ... 6
- Jamón Ibérico de Bellota** / Acorn only fed Iberian pig 9
- Lomito Ibérico de Bellota** / Loin of bellota fed pig... 7
- Chorizo Español** / Pork & paprika sausage ... 4
- Salchichón** / Spanish style salami ... 4
- Pate** / Pheasant terrine with figs & pistachio ... 5



- Firm _____
- Manchego Curado** / Sheep, traditional aged Spanish cheese made in La Mancha region ... 4
 - Cabra Al Vino** / Goat, Wine marinated, the drunken goat, from Murcia, Spain ... 4
- Semi-Firm _____
- Mahon** / Cow, from the coast of Minorca, Spain... 4
- Soft _____
- Tetilla** / Cow, from northern Spain, Galicia ... 6
 - Caña de Oveja** / Sheep, brie style from Murcia, Spain. 4
 - Valdeón** / Cow, blue cheese style from Leon, Spain. 5
 - Chevrelait** / Goat, smoked cheese, Holland. ... 5



MAIN



Paellas are made to order & can take 25-35 minutes, traditional Valencian rice dish. Sm serves: 1-2 Lg: 3-4)

- Paella TORO** / Jumbo shrimp, mussels, chicken, calamari, pork belly & Spanish chorizo. . 22/38
- Paella Negra** / Calamari, mussels, shrimp, octopus & squid ink 25/41
- Paella Vegetariana** / Our traditional recipe with a variety of vegetables. 19/34
- Pasta 'la Serrano** / Linguini w/Serrano ham & Portobello in a chipotle base sauce. . 17
- Solomillo** / Traditional Spanish sirloin served with potatoes or salad 17
- Pescado 'la Azafrán** / Drum fish fillet w/saffron cream sauce served w/asparagus. . 16

TAPAS



Add: • Spanish Chorizo • + 2 | • Serrano Ham • + 2 | • Pork Belly • + 3

- Pan Tomate** / Toasted baguette with tomato spread • 6
- Tortilla Española** / Traditional recipe with potatoes, egg & onion ••• 8
- Patatas Bravas** / Flash fried potatoes with Spanish Brava sauce ••• 7
- Huevos Rotos** / French style potatoes with a fried egg ••• 8
- Croquetas de Jamón Serrano** / Traditional Bechamel Serrano ham croquettes . . . 10
- Al Ajillo** / Garlic sauté with dried chiles: **Gambas** (Shrimp) 11 | **Hongos & Espárragos** (Mushroom & Asparagus) 8 | **Pollo** (Chicken) 7 | **Pulpo** (Octopus) 10
- Pulpo a la Gallega** / Paprika seasoned octopus on a bed of poached potatoes. . . . 12
- Ceviche de Pulpo** / Spanish octopus ceviche 10
- Vieiras con Guacamole** / Seared Scallops with Guacamole 13
- Ensaladilla Rusa** / Spanish potato salad with tuna, egg & pickled veggies. 8
- Chorizo al Infierno** / Sidra sautéed chorizo on a bed of fries w/quail egg. 9
- Merluzitos** / Tempura fried fish with house made tartar sauce 9
- Pimientos del Padrón** / Charred styled Shishito peppers 7
- Piquillos Rellenos** / Sweet red peppers, stuffed w/goat & cream cheese, pecans & Serrano ham. 10
- Queso de Cabra Frito** / Fried goat cheese w/caramelized onions & Licor 43 honey. . 9
- Calamares Fritos** / Fried steak calamari w/aioli sauce. 9
- Dátiles al Tocino & Queso** / Oversized dates stuffed with Serrano ham, cream cheese & Manchego cheese wrapped in bacon. 11
- Tacos de Cochinita Pibil** / Slow cooked pork marinated in Achiote sauce 8
- Fideo Seco** / Dry fideo served with Mexican cream & queso fresco 7
- Panela 43** / Grilled panela cheese with Licor 43 honey. 8
- Boquerones** / Spanish anchovies marinated with vinegar, parsley & garlic 8
- Morcilla** / Spanish blood sausage with quail egg 10

SOUPS & SALADS



Add: Chicken + 2 / Shrimp + 3

- Salmorejo** / Tomato & bread purée, served w/boiled egg & Serrano ham. 9
- Jitomate & Mozzarella** / Cherry tomatoes & mozzarella cheese with balsamic vinaigrette & olive oil 10
- Mediterranea** / Ceviche style salad w/quinoa, cucumber, bell pepper, red onion, & green olives 9
- César** / Chefs original recipe w/house made anchovy Caesar dressing. 9