



LUNCH PAELLA / Chicken, Spanish chorizo, shrimp & calamari with a side of pan tomate 13



TABLADO

CURED MEATS & CHEESE BOARD

Served with an assortment of compliments & baguette

TABLADO DE LUNCH

Serrano, Chorizo, Manchego & Cabra al Vino

11

LUNCH FELIZ

Weekdays 11-4pm

\$2 Caña, \$3 Daura Shandy

\$5 Sangria Glass or House Wine

\$15 Pitcher of Sangria or House Wine Bottle

JARRA EN LA BARRA

Bar seating specials

Weekdays 8-10 pm, Ask our Bartender!

BEVERAGES

Coca Cola products / 2

Freshly Brewed Iced Tea / 2

Coffee / 2

Espresso / 3

BOCADILLOS

All Baguettes served with a choice of patatas or side salad

Jamón Serrano & Manchego / Served with our tomato spread 10

Pavo con Aguacate / Turkey & bacon w/avocado, tomato spread, mayo & mustard . . 9

Cochinita Pibil / Slow cooked pork marinated in Achiote sauce served with citrus habanero onions 9

Solomillo / Traditional Spanish sirloin, quail egg & guacamole 16

Pescado Tempura / Tempura fried black drum w/house made tartar sauce & tomato spread. 12

TAPAS

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

Pan Tomate / Toasted baguette with tomato spread • 5

Tortilla Española / Traditional recipe with potatoes, egg & onion ••• 6

Patatas Bravas / Flash fried potatoes with Spanish Brava sauce ••• 6

Huevos Rotos / French style potatoes with a fried egg ••• 7

Croquetas de Jamón Serrano / Traditional Bechamel Serrano ham croquettes . . . 8

Ensaladilla Rusa / Spanish potato salad with tuna, egg and pickled veggies 7

Chorizo al Infierno / Sidra sautéed chorizo on a bed of fries w/quail egg. 7

Merluzitos / Tempura fried fish with house made tartar sauce 7

Pimientos del Padrón / Charred styled Shishito peppers 6

Piquillos Rellenos / Sweet red peppers, stuffed w/goat & cream cheese, pecans & Serrano ham 8

Queso de Cabra Frito / Fried goat cheese w/caramelized onions & Licor 43 honey. . 8

Calamares Fritos / Fried steak calamari w/aioli sauce. 8

Tacos de Cochinita Pibil / Slow cooked pork marinated in Achiote sauce 7

Fideo Seco / Dry fideo served with Mexican cream and queso fresco 6

Morcilla / Spanish blood sausage with quail egg 8

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

DESSERTS

Torrijas / Classic Spanish dessert, bread soaked in sweet cream, fried and drizzled in honey 7

Lemon or Chocolate Carlota / Lemon zest or milk chocolate cake, layered with Maria cookies and sweet cream topped with pecans. 9

Crema Catalana / Spanish crème brûlée 8

LUNCH