



TABLADO

CURED MEATS & CHEESE BOARD

Served with an assortment of compliments & baguette

TABLADO DE LUNCH

Serrano, Chorizo, Manchego & Cabra al Vino

11

HAPPY LUNCH

Weekdays 11-4pm

\$3 Drafts, \$4 Spanish Beers

\$5 Sangria Glass or House Wine

\$15 Pitcher of Sangria or House Wine Bottle

OUR GARDEN



Add: Chicken + 2 / Shrimp + 3

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

Ensalada de Piquillos / Sweet piquillo peppers, olive oil and tuna with bread and cream cheese 11

Ensalada de Betabel con Mango / layers of baked beets, avocado, mango & Panela cheese bathed in a cilantro cream sauce 12

Gazpacho de Sandía / Andalusian recipe of watermelon gazpacho, a cold soup with tomato, watermelon, and cucumber. 9

DESSERTS



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

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

Arroz con Leche / Traditional Spanish "Arroz con leche" with a rice crispy treat 9

Peras al Tempranillo / Slow cooked pears in Tempranillo red wine served with buttered pecan ice cream 11

BEVERAGES



Coca Cola products / 2

Iced Tea / 2.50

Coffee / 3

Espresso / 3

SANDWICHES



All Baguettes served with a choice of patatas or side salad

Spanish Bocado / Serrano ham & manchego cheese served with our tomato spread 10

Classic Turkey / Turkey & bacon w/avocado, tomato spread, mayo & mustard. 9

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

Club de Madrid / Traditional club sandwich with Manchego cheese, turkey, ham, & avocado on a bed of potato fries 12

Morcilla Scramble / Morcilla Scrambled eggs with caramelized onions on a buttered ciabatta 12

Salmon Toast / Smoked salmon, cream cheese, capers and red onions on toasted bread with a Mediterranean quinoa salad 13

The Black Bull / Smoked turkey with black truffle cream on a buttered toasted bread with potato fries 14

MAIN



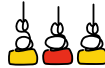
Paella de Lunch / Chicken, Spanish chorizo, shrimp & calamari & a side of pan tomate 13

Pasta 'la Serrano / Linguini w/Serrano ham & Portobello in a chipotle base sauce. . 15

Bourbon Popcorn Shrimp / Lightly popcorn breaded jumbo shrimp with a sweet bourbon sauce 16

Solomillo / Traditional Spanish sirloin served with potato fries 14

TAPAS



Add: • Spanish Chorizo + 2 | • Serrano Ham + 2

Pan Tomate / Toasted baguette with tomato spread • 5

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

Lentejas Fritas / Crispy lentils, capers, and sliced onions with diced morcilla and Spanish chorizo 12

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

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

Vegetarian dish

Kitchen closes 30 mins prior to closing
20% Gratuity may be added to parties of 6 or more

LUNCH