

# Dinner Menu

## Snacks

PAN Y ACEITE DE OLIVA VIRGEN EXTRA 1.5  
gallega bread and extra virgin olive oil  
ACEITUNAS ALIÑADAS 5  
marinated mediterranean olives  
BOQUERONES 7  
white anchovies in light marinade  
CRUDO DE BUEY 9  
beef carpaccio, manchego and caper alioli  
PIMIENTOS DEL PADRÓN 7  
shishito peppers (one in ten is spicy)  
YUCA BRAVA 7  
fried yucca - classic and spicy alioli  
CROQUETAS DE ESPINACAS (4) 7  
spinach croquettes and alioli  
CROQUETAS DE BACALAO (4) 7  
delicate cod croquettes and alioli

## Charcuterie & Cheeses

JAMON DE BELLOTA 25  
acorn fed iberico ham  
TABLA SURTIDA 25  
cured ham, sausages, manchego, olives  
SERRANO Y MANCHEGO 17  
cured mountain ham and manchego cheese  
EMBUTIDOS IBERICOS 15  
chorizo, salchichón, lomo (cured sausages)  
QUESO MANCHEGO 9  
nutty sheep's milk cheese  
VALDEÓN - NUECES Y MIEL 9  
sharp blue cheese, roasted nuts, honey  
CABRA AL ROMERO 9  
rosemary cured goat cheese  
TABLA DE QUESOS 16  
assortment of artisanal cheeses

## Cazuelitas

GARBANZOS CON CHORIZO 10  
stew of garbanzo beans and sausages  
CHORIZO A LA SIDRA 13  
sausages cooked in cider and aromatics  
MEJILLONES - CHORIZO Y ALUBIAS 17  
mussels / sausage / beans in smokey broth  
GAMBAS AL PIL PIL 15  
shrimps in garlic with smoked pimentón  
CALAMARES ENTOMATADOS 15  
calamari in spicy tomato / oregano sauce

## Paella

OUR MOST POPULAR DISH - INDIVIDUAL PORTIONS  
PAELLA MARINERA 25  
calasparra rice, calamari, shrimps,  
mussels, clams, peppers  
PAELLA DE CAMPO 25  
calasparra rice, chicken, pork, sausage,  
artichoke, garbanzo, peppers  
FIDEUA DE GANDIA 25  
noodles cooked in tomato / safron broth  
with shrimps and clams - alioli  
FIDEUA NEGRA 25  
noodles cooked in squid ink broth with  
calamari and shrimp - alioli

## Vegetables

RÚSTICA SALAD 9  
roasted beets, arugula, goat cheese, roasted nuts  
HUERTA SALAD 7  
lettuce, tomatoes, onions, roasted peppers and  
olives  
TOMATE - CEBOLLA - BONITO 11  
sliced tomato and onions with white tuna (escolar)  
SETAS AL AJILLO 15  
sautéed oyster mushrooms  
ALCACHOFAS CON JAMON 15  
sautéed artichokes and serrano ham  
PIQUILLOS RELLENOS  
DE BACALAO A LA VIZCAINA 15  
stuffed piquillo peppers with cod in vegetable sauce  
PIQUILLOS A LA CATALANA 15  
stuffed piquillo peppers with spinach,  
fresh goatcheese, roasted almonds and raisins

## Meats

ROPA VIEJA CON PAPAS 15  
shredded beef stew, raisins, olives and potatoes  
CHURRASCO - MOJO VERDE 23  
skirt steak - parsley and garlic sauce  
CHULETILLAS DE CORDERO - MOJO PICÓN 25  
baby lamb rack - spicy roasted pepper  
and garlic sauce  
COSTILLAS DE CERDO - PATATAS ALIOLI 15  
crispy pork ribs - mojo picón - mojo verde  
- alioli potatoes  
CERDO AL CABRALES 23  
pork chop - sharp blue cheese sauce  
and roasted nuts  
CAZUELA DE POLLO CASTELLANO 21  
chicken, sausages, beans, olives & potato casserole  
POLLO EXTREMADURA 21  
chicken, serrano ham, manchego cheese,  
roasted peppers

## Fish and Seafood

PULPO GALLEGO A LA PLANCHA 17  
grilled octopus, garbanzo puree, potatoes  
- mojo verde  
MAR Y MONTE 17  
sautéed shrimps and oyster mushrooms,  
garlic & wine  
CALDERETA DE MAR 25  
fish, langoustine, shrimp, squid, clams,  
mussels, broth  
PESCADO DEL DIA  
fish of the day - market price

## Beverages

sparklig bottled water 5  
still bottled water 5  
sodas 2.5  
iced tea 2.5  
fresh orange juice 4

## Beer

estrella galicia, spain 5  
estrella especial 1906, spain 5

## Sangría

glass of red or white sangria 8  
carafe of red or white sangria 30  
glass of champaign sangria 11  
carafe of champaign sangria 35

## Coffee

espresso 2.5  
double espresso 3.5  
cortadito 3.5  
capuccino 4  
cafe bombom 4  
coffee 3

## Dessert Wine

heredad, moscatel, sherry 5  
alameda, cream, sherry 7  
 triana, pedro ximenez, sherry 11  
delaforce 10 years old, port 10

## Dessert

FLAN 8  
ALMOND CAKE 8  
CHOCOLATE DELICE 8  
TIRAMISU 8

## Wine Selection

### SHERRY

MANZANILLA, la gitana, sanlúcar de barrameda 5 55  
AMONTILLADO, napoleon, montilla moriles 7 55  
OLOROSO, faraon, montilla moriles 7 55

### CAVA

DESTELLO, catalunya, spain 11 39

### WHITE WINES

VIURA, monopole, rioja, spain 41  
ALBARIÑO, rias baixas, spain 10 36  
VERDEJO, rueda, spain 8 30  
SAUVIGNON BLANC, marlborough, n zealand 9 33  
PINOT GRIGIO, veneto, italy 11 39  
CHARDONNAY, california, usa 10 36

### ROSÉ WINE

GARNACHA, catalayud, spain 8 30

### RED WINES

CABERNET SAUVIGNON, california, usa 12 42  
GARNACHA, honoro vera, catalayud, spain 8 30  
PINOT NOIR, light horse, carneros, us 10 36  
TEMPRANILLO, entresuelos, toro, spain 9 33  
RIOJA, viña real, cvne, spain 10 36  
MONASTREL, juan gil, jumilla, spain 11 39  
EL NIDO, cabernet, jumilla, spain 230  
CLIO, cabernet / monastrel, jumilla, spain 90  
JUAN GIL "BLUE", monastrel / cabernet,  
jumilla, spain 59  
LA ATALAYA, garnacha tintorera, almansa, spain 43  
DE MULLER, priorat, spain 45  
VIVANCO, reserva, rioja, spain 55  
IMPERIAL, cvne, reserva, spain 79  
RESALTE, crianza, ribera del duero, spain 55  
VALDUERO, crianza, ribera del duero, spain 65  
VALDUERO, gran reserva, ribera del duero, spain 180  
MAURO, tempranillo / syrah, castilla y leon, spain 75

## WE SERVELUNCH 11AM UNTIL 3PM

## HAPPY HOUR 3 - 6 EVERY DAY