



SIGNATURE STARTER PLATTER

Small (serves 2-3) \$22/ Large (serves 5-6) \$34

An assortment of Spanish Meats and Cheeses,
Olives, Pecans, Hummus and Pickled
Vegetables

SPANISH CHEESES

Each (1 oz.) 5.00/Selection of all 15.00

Manchego hard sheep's milk cheese, sweet
and tangy

Mahon semi soft tangy cow's milk cheese with
a touch of saltiness

Idiazábal sheep's milk cheese with a smoked,
nutty flavor

Valdeon salty sharp Blue cheese of cow and
goat's milk

SPANISH MEATS

Each (1 oz.) 6.00/Selection of all 16.00

Jamón Serrano 18 month salt-cured Serrano

Dry Chorizo slightly spicy cured sausage,
seasoned with pimento and garlic

Lomo Embuchado cured pork loin with a smoky
flavor and seasoned with herbs

SOUP/SALADS

Soup of the Day 4

Mixed Greens 5

tomato, onion, cucumber, balsamic vinaigrette

Caesar* 8

white anchovy, crouton, Romano

Goat Cheese and Spinach 8

walnut, red onion, caramelized shallot-apricot
vinaigrette

Marinated Portobello 9

arugula, house mozzarella, heirloom tomatoes,
basil and balsamic reduction

PASTAS

A La Pomodoro 10

fettuccine, spicy tomato sauce, parmesan

Gorgonzola 12

penne, sweet pea, gorgonzola cream

All'amatriciana 12

linguine, spicy tomato sauce, parmesan,
asparagus, pancetta, basil

Bolognese 12

fettuccine, parmesan, tomato-meat sauce

Carbonara 13

sautéed onion, bacon, penne, wine, cream

Clams and Mussels* 15

linguine, gorgonzola, bacon, white wine broth

Vegetarian Lasagna 14

mushroom, spinach, tomato, bell pepper,
onion, mozzarella

Shrimp and Linguine* 18

tomato, spinach, pesto parmesan broth

Chicken and Spicy Sausage 16

penne, mushroom, onion, pepper, spicy
tomato sauce

TRADITIONAL SMALL PLATES

Chicken and Ham Croquettes 6

lemon saffron aioli

Fried Dates 7

wrapped in applewood bacon

Hangar Kebobs 8

sesame, honey, tahini sauce

Stuffed Peppers 7

chicken, chorizo, caramelized onions, mascarpone

Baked Artichoke and Lump Crab 9

manchego, mascarpone herb crust

Braised Squid and Beans 8

walnut pesto, arugula, bacon, garlic oil

Pan Roasted Clams and Mussels* 10

spicy garlic- paprika broth, grilled focaccia

House Selection of Olives 6

Cerignola, Arbequina, Picholine, Kalamata, Nicoise

Sweet and Spicy Pecans 6

brown sugar, cayenne, paprika

House Made Chips 6

spice dusted, gorgonzola crème fraiche

Hummus du Jour 7

house pickled vegetables, grilled pita

Baked Tomato Bread 8

house mozzarella, balsamic reduction, house focaccia

MODERN SMALL PLATES

Slow Braised Pork 9

rice polenta, piquillo jam, natural demi

Chorizo Quesadilla 7

cilantro crème and poblano corn relish

Flatbread Duck Pizza 9

fig, parmesan, arugula, roasted shallot-garlic oil

Fried Oysters* 9

semolina dusted pickled celery and spicy aioli

Seared Rare Tuna* 9

raisin caper tapenade, cilantro lime crème fraiche

Fried Calamari* 7

pancetta, banana pepper, tomato aioli

Shrimp and Scallop Ceviche* 11

blue corn tortilla

Crab Stuffed Shrimp* 12

wrapped in pancetta and baked

Pan Seared Diver Scallops* 12

sausage, fennel, corn, pepper, shallot

Mushroom Napoleon 9

fried polenta, gorgonzola, piquillo pepper, chilled mushroom pâté, crostinis

Vegetable Risotto 6

asparagus, roasted tomato, sweet pea

Artichoke Misto 7

pureed artichoke, leek and Manchego

Parmesan Grilled Asparagus 8

roasted garlic butter

An 18% gratuity will be added to parties of 6 or more or to separate checks.

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.