

SIGNATURE STARTER PLATTER

Small (serves 2-3) \$22/ Large (serves 5-6) \$32

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

SEAFOOD SMALL PLATES

Seared Rare Tuna*	9
raisin caper tapenade, cilantro lime crème fraiche	
Olive Oil Poached Tuna	9
baby potatoes, soft cooked egg, lemon, garlic fresh dill	
Garlic Shrimp	8
with olive oil, lime, wine and herbs	
Crab Stuffed Shrimp*	12
applewood bacon, tarragon-pepper coulis	
Baked Artichoke and Lump Crab	9
manchego, mascarpone herb crust with grilled focaccia	
Fried Oysters*	9
pickled celery and spicy aioli	
Fried Calamari*	8
pickled peppers, smoked tomato sauce	
Pan Roasted Mussels and Clams	9
spicy smoked paprika broth, grilled focaccia	
Pan Seared Diver Scallops*	15
smoked corn puree, pancetta and sherry vinegar reduction	

MEAT SMALL PLATES

Hangar Kebobs	8
sesame, honey, tahini sauce	
Lamb Shank	11
pulled braised lamb, soft polenta, red wine reduction	
Beef Empanadillas	9
manchego, caramelized onions, sweet peppers and garlic aioli	
Braised Pork Tostadas	8
blue corn tortillas, tomatillo sauce, manchego cheese and crema	
Chicken Croquettes	7
roasted leeks and sweet tomato vinaigrette	
Bacon Wrapped Dates	6
with spicy pepper jam	
Chicken and Chorizo Stuffed Peppers	8
with mascarpone and fresh herbs	
Flatbread Duck Pizza	9
parmesan cheese and fig-arugula "pesto"	
Spanish Meat Plate	16
served with pickles, mustard and crostinis Jamón Serrano: 18 month salt-cured ham Dry Chorizo: cured sausage, with paprika Lomo: cured pork loin with a smoky flavor	

VEGETABLE SMALL PLATES

Mediterranean Trio	9
artichoke misto, hummus du jour, tabouleh, grilled pita	
Crispy Brussel Sprouts	7
smoked ham hock and red wine reduction	
Wild Mushrooms and Soft Polenta	9
mascarpone and herb butter	
Roasted Cauliflower	6
lemon, capers and parmesan broth	

Saffron Risotto	9
dried tomatoes, dates and pistachios	
Parmesan Grilled Asparagus	8
roasted garlic butter	
Spice Dusted Baby Potatoes	6
with gorgonzola crème fraiche and smoked tomato sauces	
House Selection of Olives	6
Cerignola, Arbequina, Picholine, Kalamata, Nicoise with lemon, garlic and herbs	
Sweet and Spicy Pecans	6
brown sugar, cayenne, paprika	
Spanish Cheese Plate	16
served with fig jam and crostinis	
Manchego: tangy sheep's milk cheese	
Mahon: semi soft tangy cow's milk cheese	
Idiazabal: smoky, nutty sheep's milk cheese	
Valdeon: salty sharp cow and goat's milk blue	

SOUP/SALADS

Soup of the Day	4
House Salad	6
cherries, fennel, gorgonzola and sherry vinaigrette	
Kale Caesar*	8
Caesar dressing, white anchovy, crouton, parmesan, balsamic syrup	
Beet Salad	9
Goat cheese, spinach, spiced pecans, shallot-apricot vinaigrette	
Arugula	9
house made mozzarella, marinated mushrooms, piquillo peppers, balsamic vinaigrette	

PASTAS

Add chicken or shrimp to any pasta for \$5

Vegetarian Lasagna	14
mushroom, spinach, tomato, bell pepper, onion, mozzarella	
A La Pomodoro	10
fettuccine, spicy tomato sauce, parmesan	
Gorgonzola	13
penne, sweet pea, gorgonzola cream	
All'amatriciana	12
linguine, spicy tomato sauce, asparagus, pancetta, basil, parmesan	
Bolognese	13
fettuccine, tomato-meat sauce, parmesan	
Carbonara	14
sautéed onion, bacon, penne, wine, cream	
Italian Sausage and Ricotta	14
penne, spicy tomato sauce	
Clams and Mussels*	15
linguine, gorgonzola, bacon, white wine broth	
Shrimp and Linguine*	18
tomato, spinach, pesto parmesan broth	

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.