

TAPAS

PAELLA DE MARISCO*\$18 saffron rice, spanish chorizo, clams, octopus, shrimp	CALAMARI FRITOS*\$12 fried squid, boquerones aioli
TOMATO GAZPACHO\$8 chilled soup, celery, poblano pepper, sweet onion, persian cucumber, avocado - GF	ALMEJAS EN SALSA VERDE*\$8 clams steamed in white wine, green sauce, toasted baguette
CAESAR SALAD\$8 romaine lettuce, caesar dressing, parmigiano reggiano, croutons add shrimp.....\$3	GAMBAS AL AJILLO*\$13 5 head-on shrimp, lemon, pickled chili, parsley - GF
BEEF SALAD\$10 arugula, smoked blue cheese, marcona almonds, jerez vinegar, extra virgin olive oil, lemon	SPANISH OCTOPUS AL AJILLO*\$15 romesco, crisp shallot, scallions
FRIED BRUSSEL SPROUTS\$10 caesar dressing, parmigiano reggiano, croutons	PATATAS BRAVAS\$8 crispy garlic smashed potatoes, spicy bravas sauce - GF
SHISHITO PEPPERS\$9 maldon sea salt, lime	LAMB CHOPS*\$15 with a side of white bean purée additional Lamb Chops.....\$5 each
TORTILLA ESPANOLA\$7 eggs, potatoes, onions, bravas sauce on the side	ALBONDIGAS*\$12 beef & pork meatballs, spicy tomato sauce, parmigiano reggiano
CHORIZO DEVEILED EGGS*\$6 manchego, cilantro, spanish chorizo, chile oil (three halves) - GF additional half eggs.....\$2 each	PAN CON TOMATE\$5 tomato toast, garlic, olive oil, sea salt
AHI TUNA TOSTADAS*\$13 avocado purée, chili oil, cilantro	PAN CON TOMATE Y JAMÓN SERRANO*\$8 tomato toast, jamón serrano, garlic, olive oil, sea salt
	CHAMPINONES AL AJILLO\$8 sautéed garlic mushrooms, toasted baguette

TACOS (2/ORDER)

LAMB BARBACOA*\$8 blue corn tortilla, cabbage, avocado purée, cilantro, tomatillo salsa - GF	SHRIMP*\$8 blue corn tortilla, cabbage, avocado purée, cilantro, tomatillo salsa - GF	MUSHROOM\$8 sautéed garlic mushrooms, blue corn tortilla, cabbage, avocado purée, cilantro, tomatillo salsa, queso fresco - GF
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additional tacos \$4 each

SPANISH CHEESE BOARD

SPANISH CHEESE BOARD\$21 All boards include 3 Spanish Cheeses, olives, marcona almonds, membrillo and bread.....add meat (\$4 each)		
LEONORA goat milk from Castile-León, soft, creamy, tangy, bright	TRES LECHES cow, sheep, goat milk from Cantabria, firm, nutty, grassy, earthy, sweet	MANCHEGO sheep milk from La Mancha, firm, toasted nuts, caramel
CHORIZO Rioja, Spain		JAMÓN SERRANO Castile León, Spain

PINTXOS

MARINATED SPANISH OLIVES\$5
MARCONA ALMONDS\$5
BLUE CHEESE STUFFED DATES\$5

DRINKS

MEXICAN COKE, DIET COKE\$2
SAN PELLEGRINO\$3
BLACK ICED TEA\$3
COFFEE\$3

DESSERTS

TRES LECHÉS CAKE\$6
DARK CHOCOLATE MOUSSE\$6
CATALAN CREAM\$6

DRAFT BEER

TRUE BLONDE\$9 <i>Ska Brewing - Durango, CO : 5.3%</i>
STONE DELICIOUS IPA\$9 <i>Stone Brewing - San Diego, CA : 7.7%</i>
SAN DIEGO PALE ALE .394\$9 <i>Alesmith Brewing Co - San Diego, CA : 6.0%</i>
BARRIO LAGER\$9 <i>Thorn Brewing Co - San Diego, CA : 4.4%</i>

BEER & CIDER

MAMA'S LITTLE YELLA PILS\$7 <i>Oskar Blues Brewery - Lyons, CO : 5.3%</i> Czech Pilsner
SIN TAX PEANUT BUTTER IMPERIAL STOUT\$7 <i>Mother Earth Brewing Co - Vista, CA : 8.1%</i> Imperial stout with a toffee and caramel flavor
THEM LITTLE APPLES CIDER\$9 <i>Moonlight Meadert - Londonderry, NH : 6.5%</i> Hard cider aged in rye whiskey barrels