

# Tapas Menu 1

Choose any 7



## Tapas Frías Cold tapas

Pan Tomaca con Jamón  
Toasted bread, tomatoes, garlic and ham

Anchoas con pimientos  
Spanish anchovies & Piquillo peppers

Tortilla de Chorizo  
Spanish potato omelet with chorizo

Ensalada verde  
Green salad

Sobrasada  
Cured pork sausage

Chorizo y Butifarra  
Chorizo from La Rioja & grilled Butifarra

Queso Manchego  
Manchego cheese

Queso Cabrales  
Spanish blue cheese from Asturias

Aceitunas Aliñadas  
Marinated olives

Aceitunas con anchoa  
Anchovy stuffed olives

Salpicón de Mariscos  
Marinated seafood salad

Pulpo a la vinagreta  
Marinated octopus

Champiñones a la vinagreta  
Marinated mushrooms

## Tapas Calientes Hot Tapas

Tortilla Española  
Spanish potato omelet with onion and egg

Gambas al Ajillo  
Shrimp in garlic

Rabas  
Fried calamaries

Choricito Frito  
Sautéed Chorizo sausage

Pinchitos Morunos  
Grilled lamb on skewers

Champiñones al Ajillo  
Sautéed mushrooms in garlic & Sherry wine

Pollo al Ajillo  
Sautéed chicken in a garlic & wine sauce

Dátiles con Tocino  
Dates wrapped in bacon

Croquetas de Jamón  
Jamón Serrano croquettes

Empanadillas de Atún  
Tuna in pastry

Patatas Alioli  
Potatoes with Alioli

Patatas a la Brava  
Spicy potatoes

Caracoles al Alioli  
Escargot in a Parsley Alioli sauce

House bread and Ali-Oli  
\$30 per person (excluding tax and gratuity)

# Tapas Menu 2

Choose any 7



## Tapas Frías

Cold tapas

Pan Tomaca con Jamón  
Toasted bread, tomatoes, garlic and ham

Anchoas con pimientos  
Spanish anchovies & Piquillo peppers

Tortilla de Chorizo  
Spanish potato omelet with chorizo

Ensalada verde  
Green salad

Boquerones  
Fresh anchovies in olive oil

Sobrasada  
Cured pork sausage

Chorizo y Butifarra  
Chorizo from La Rioja & grilled Butifarra

Aceitunas con anchoa  
Anchovy stuffed olives

Jamón Serrano  
Imported dry cured Serrano ham

Salpicón de Mariscos  
Marinated seafood salad

Pulpo a la vinagreta  
Marinated octopus

Champiñones a la vinagreta  
Marinated mushrooms

Tablas de Quesos Españoles  
Selection of five Spanish cheeses

Tabla de Embutidos Ibéricos  
A platter of various cold cuts & cheese

## Tapas Calientes

Hot Tapas

Tortilla Española  
Spanish potato omelet with onion and egg

Gambas a la plancha  
Grilled whole shrimp

Gambas al Ajillo  
Shrimp in garlic

Rabas  
Fried calamaries

Choricito Frito  
Sautéed Chorizo sausage

Pinchitos de Solomillo  
Filet mignon skewers grilled with Pimientos a la Riojana

Champiñones al Ajillo  
Sautéed mushrooms in garlic & Sherry wine

Pulpo a la Gallega  
Octopus with olive oil & Spicy paprika

Dátiles con Tocino  
Dates wrapped in bacon

Croquetas de Bacalao  
Dry Cod fish croquettes

Patatas Alioli  
Potatoes with Alioli

Patatas a la Brava  
Spicy potatoes

Caracoles al Alioli  
Escargot in a Parsley Alioli sauce

Morcilla frita con cebolla  
Pork sausage sautéed with onions

House bread and Ali-Oli

\$35 per person (excluding tax and gratuity)

# Paella Menu - Choose any 5



## Tapas Frías Cold tapas

Pan Tomaca con Jamón  
Toasted bread, tomatoes, garlic and ham

Anchoas con pimientos  
Spanish anchovies & Piquillo peppers

Tortilla de Chorizo  
Spanish potato omelet with chorizo

Ensalada verde  
Green salad

Boquerones  
Fresh anchovies in olive oil

Sobrasada  
Cured pork sausage

Chorizo y Butifarra  
Chorizo from La Rioja & grilled Butifarra

Aceitunas con anchoa  
Anchovy stuffed olives

Jamón Serrano  
Imported dry cured Serrano ham

Salpicón de Mariscos  
Marinated seafood salad

Pulpo a la vinagreta  
Marinated octopus

Champiñones a la vinagreta  
Marinated mushrooms

Tablas de Quesos Españoles  
Selection of five Spanish cheeses

## Tapas Calientes Hot Tapas

Tortilla Española  
Spanish potato omelet with onion and egg

Gambas a la plancha  
Grilled whole shrimp

Gambas al Ajillo  
Shrimp in garlic

Rabas  
Fried calamaries

Choricito Frito  
Sautéed Chorizo sausage

Champiñones al Ajillo  
Sautéed mushrooms in garlic & Sherry wine

Pulpo a la Gallega  
Octopus with olive oil & Spicy paprika

Dátiles con Tocino  
Dates wrapped in bacon

Croquetas de Bacalao  
Dry Cod fish croquettes

Patatas Alioli  
Potatoes with Alioli

Patatas a la Brava  
Spicy potatoes

Caracoles al Alioli  
Escargot in a Parsley Alioli sauce

Morcilla frita con cebolla  
Pork sausage sautéed with onions

## Entrée

### Paella Mixta

Traditional Saffron rice dish with chorizo, chicken, shrimp, mussels, clams, and calamari.

## Dessert

House bread and Ali-Oli

\$45 per person (excluding tax and gratuity)

# Tapas and Entrees Menu 1



Choose any 5 Tapas From Tapas Menu 1

Choose 3 Entrees

Paella Mixta

Traditional Saffron rice dish with chorizo, chicken, shrimp, mussels, clams, and calamari.

Paella de Mariscos

Traditional Saffron rice dish with, shrimp, mussels, clams, and calamari.

Arroz negro con sepia

Rice with calamaries cooked in a Paella pan in a squid-ink based, saffron broth.

Pollo Romesco

Chicken breast in Romesco sauce, with rice and vegetables.

Solomillo al Queso Cabrales

Filet Mignon served with Cabrales Cheese and Green pepper corn cream.

Rabo de Toro

Ox Tail slowly braised in Rioja wine sauce.

Zarzuela de Mariscos

A seafood medley of prawns, fish, scallops, clams and mussels in Marinera sauce.

Salmón Relleno

Fresh Salmon, stuffed with seafood in a lobster bisque sauce.

Choose 1 Dessert

Flan

Egg custard pudding

Tarta de chocolate

Chocolate cheese cake

Crema catalana

Spanish style crème-brulee

Capricho helado

vanilla ice-cream over fresh strawberries

House bread and Ali-Oli

\$55 per person (excluding tax and gratuity)

# Tapas and Entrees Menu 2



Choose any 5 Tapas From Tapas Menu 2  
Choose 3 Entrees

## Paella Mixta o de Mariscos

Traditional saffron rice dish with chorizo, chicken, shrimp, mussels, clams, and calamari.

## Arroz negro con sepia

Rice with calamaries cooked in a Paella pan in a squid-ink based, saffron broth.

## Conejo a la Cazadora

Braised Rabbit with herbs, tomato, onion, potatoes, carrots and white wine. Tender and succulent.

## Solomillo al Queso Cabrales

Filet Mignon served with Cabrales Cheese and Green pepper corn cream.

## Rabo de Toro

Ox Tail slowly braised in Rioja wine sauce.

## Chuletillas de Cordero

Rack of lamb served with Rioja wine sauce.

## Lubina al Cava

Fresh Sea bass cooked in Cava with dates and figs, served on a bed of spinach sautéed with Bacon.

## Zarzuela de Mariscos

A seafood medley of prawns, fish, scallops, clams and mussels in Marinera sauce.

## Salmón Relleno

Fresh Salmon, stuffed with seafood in a lobster bisque sauce.

## Choose 1 Dessert

### Flan

Egg custard pudding

### Tarta de chocolate

Chocolate cheese cake

### Crema catalana

Spanish style crème-brulee

### Capricho helado

vanilla ice-cream over fresh strawberries

## House bread and Ali-Oli

\$65 per person (excluding tax and gratuity)