The Space:

For groups larger than 10 people we have a quaint private covered courtyard outfitted with heaters, where you will be able to dine under our beautiful grape vines (36 Person Capacity). We recommend the pre-selected per person option for groups up to 12, and require it for groups over 12.

Or:

You can also rent out the entire restaurant or the dining room…no room fees, just a fair food & beverage minimum…

Family Style Dining:

In our effort to bring you the Cuisine and Culture of Spain our special events are served family style with no menus, no orders and no individual dishes. All the food is brought to the table and served by one guest to another. We do this because we truly believe that food and wine are at their best as a shared experience. Dining out for us is not simply about the eating but rather about enjoying the company we are with. Family style dining creates a greater human interaction; making the food itself, just a side dish to a great conversation and better relationships. It also allows people to try many different dishes rather than having to commit to just one or two. Ultimately, our goal is to recreate the comfort and sensation of a great home cooked meal but at the gourmet level. While we stand behind our food as some of the best around, dining with us can’t solely be about the food, so if you are looking for a truly wonderful dining and cultural experience, Costa Brava is most definitely the place for you…

We have several menu styles and price points, per person…

The $30 and $35 Tapas menus, allows you to choose 7 different tapas, to serve your guests family style…

The $45 menu allows you to choose 5 tapas, Paella and dessert…also family style…

The $55 and $65 menus, allow you to choose 5 tapas, 3entrees, and 1 dessert, to serve your guests family style…

For those of you looking for more traditional a la carte dining, our $90 menu will give you a choice of 3 Tapas, 3 entrees and 3 desserts, paired with wine, off of our current dinner menu.

Lastly, for those of you truly looking for a dining experience, our talented culinary team will tailor a custom menu for you and your guests…

For more information, please call us at (858) 273-1218, or email us at eltio@costabravasd.com or simply stop by…
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
Anchovie 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
Chorícito Frito
Sautéed Chorizo sausage
Pinchos 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 Aliolí
Potatoes with Alioli
Patatas a la Brava
Spicy potatoes
Caracoles al Aliolí
Escargot in a Parsley Alioli sauce

House bread and Ali-Oli
$30 per person (excluding tax and gratuity)
## Tapas Menu 2

### Tapas Frías
Choose any 7

<table>
<thead>
<tr>
<th>Tapas Frías</th>
<th>Tapas Calientes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cold tapas</strong></td>
<td><strong>Hot Tapas</strong></td>
</tr>
<tr>
<td>Pan Tomaca con Jamón</td>
<td>Tortilla Española</td>
</tr>
<tr>
<td>Toasted bread, tomatoes, garlic and ham</td>
<td>Spanish potato omelet with onion and egg</td>
</tr>
<tr>
<td>Anchoas con pimientos</td>
<td>Gambas a la plancha</td>
</tr>
<tr>
<td>Spanish anchovies &amp; Piquillo peppers</td>
<td>Grilled whole shrimp</td>
</tr>
<tr>
<td>Tortilla de Chorizo</td>
<td>Gambas al Ajillo</td>
</tr>
<tr>
<td>Spanish potato omelet with chorizo</td>
<td>Shrimp in garlic</td>
</tr>
<tr>
<td>Ensalada Verde</td>
<td>Rabas</td>
</tr>
<tr>
<td>Green salad</td>
<td>Fried calamaries</td>
</tr>
<tr>
<td>Boquerones</td>
<td>Chorizoito Frito</td>
</tr>
<tr>
<td>Fresh anchovies in olive oil</td>
<td>Sautéed chorizo sausage</td>
</tr>
<tr>
<td>Sobrasada</td>
<td>Pinchitos de Solomillo</td>
</tr>
<tr>
<td>Cured pork sausage</td>
<td>Filet mignon skewers grilled with Pimientos a la Riojana.</td>
</tr>
<tr>
<td>Chorizo y Butifarra</td>
<td>Champiñones al Ajillo</td>
</tr>
<tr>
<td>Chorizo from La Rioja &amp; grilled Butifarra</td>
<td>Sautéed mushrooms in garlic &amp; Sherry wine</td>
</tr>
<tr>
<td>Aceitunas con anchoa</td>
<td>Pulpo a la Gallega</td>
</tr>
<tr>
<td>Anchovies stuffed olives</td>
<td>Octopus with olive oil &amp; Spicy paprika</td>
</tr>
<tr>
<td>Jamón Serrano</td>
<td>Dátiles con Tocino</td>
</tr>
<tr>
<td>Imported dry cured Serrano ham</td>
<td>Dates wrapped in bacon</td>
</tr>
<tr>
<td>Salpicon de Mariscos</td>
<td>Croquetas de Bacalao</td>
</tr>
<tr>
<td>Marinated seafood salad</td>
<td>Dry Cod fish croquettes</td>
</tr>
<tr>
<td>Pulpo a la vinagreta</td>
<td>Patatas Alioli</td>
</tr>
<tr>
<td>Marinated octopus</td>
<td>Potatoes with Alioli</td>
</tr>
<tr>
<td>Champiñones a la vinagreta</td>
<td>Patatas a la Brava</td>
</tr>
<tr>
<td>Marinated mushrooms</td>
<td>Spicy potatoes</td>
</tr>
<tr>
<td>Tablas de Quesos Españoles</td>
<td>Caracoles al Alioli</td>
</tr>
<tr>
<td>Selection of five Spanish cheeses</td>
<td>Escargot in a Parsley Alioli sauce</td>
</tr>
<tr>
<td>Tabla de Embutidos Ibéricos</td>
<td>Morcilla fríta con cebolla</td>
</tr>
<tr>
<td>A platter of various cold cuts &amp; cheese</td>
<td>Pork sausage sautéed with onions</td>
</tr>
</tbody>
</table>

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*House bread and Ali-Oli*

$3.50 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
  Anchovie 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 Romescu
Chicken breast in Romescu 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-brûlée

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

Capríchio helado
Vanilla ice-cream over fresh strawberries

House bread and Ali-Olí

$65 per person (excluding tax and gratuity)