

**Lunch - \$15**

Soup or Salad

– Choice of One –

Garden Salad - Baby arugula, carrots, shaved beets, red onion, cucumber, radish, Marcona almond, charred lemon vinaigrette

Ensalada de la Casa - Mixed greens, balsamic vinaigrette, toasted almonds, goat cheese, roasted red bell peppers

Sopa de Alubias Negras - A black bean soup with red peppers & onions

Caldo Gallego - A Galacian garlic soup with white beans, chorizo & chicken

Sopa del Día - Our fresh soup of the day. Ask your server for today's feature

Entree

– Choice of One –

Bocadillo del Bisteca - Roasted Striploin, herbed champiñones, caramelized onions, Mahon Mornay, garlic buttered Ciabatta

Bocadillo de Bodega Cubano - All house made! Smoked ham, pulled pork, with mustard aioli, along with pickled mustard seeds & our house curtido on pressed baguette

Lunch Paella Huertana - Sofrito, piquillo peppers, eggplant, squash, zucchini, artichokes, peas & goat cheese in Calasparra rice

*Add: Chicken \$5, Shrimp \$6.5, Chorizo \$6*

**Dinner - \$33**

Soup or Salad

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Entree

{select one}

Chicken Ajillo - Braised chicken thighs, sherry-garlic cream sauce, crispy smashed potatoes & braised baby kale

Strip Steak - Chili-rubbed choice strip steak, fingerling salt potatoes, salsa verde

Vieras - Jumbo bay scallops, crispy Serrano ham, caramelized onions, sweet pea purée, microgreens

Paella Huertana - Sofrito, piquillo peppers, eggplant, squash, zucchini, artichokes, peas & goat cheese in Calasparra rice

*Add Chicken \$5, Shrimp \$6.5, Chorizo \$6*

OR

Tapas

{select 3 tapas}

*Tapas Frias (chilled)*

Alubias Blancas - Con Pimiento White bean purée, rosemary and roasted red peppers

Espárragos y Salmon Ahumado - Smoked salmon, asparagus spears, heirloom tomato, boiled egg & horseradish vinaigrette

Judías Verdes - Haricots verts, feta, red onion, peppadew peppers, tomato, basil & chunky green olive vinaigrette

Pintxos de Higo - Roasted red peppers, goat cheese & a fig coulis on grilled bread  
Tortilla Española - with potato and onion topped with red pepper aioli  
Aceitunas Alinadas - Assorted house marinated olives with spices & fresh herbs  
Pan con Tomate - Grilled garlic & Maldon salt baguette with housemade tomato fresco

*Tapas Calientes (hot)*

Pincho de Pollo y Chorizo - Skewered chicken & chorizo with garlic cumin aioli  
Queso de Cabra Al Horno - Goat cheese baked in housemade tomato fresco & served with garlic  
crostinis

Gambas a la Plancha - Sautéed shrimp with garlic, olive oil & red pepper flakes  
Albóndigas Caseras - Meatballs in a spicy garlic cream sauce  
Champiñones a la Plancha - Roasted mushrooms with garlic & white wine parsley sauce  
Papas Fritas con Ajo - Refried-roasted potatoes with garlic, parsley & garlic-cumin aioli  
Tortilla Española - Spanish omelet of potato and onion with red pepper aioli

Dessert

Crème de Catalana - Vanilla bean citrus custard, brûléed sugar, fresh berries  
Dark Chocolate Mousse - Dark chocolate mousse, dark cocoa, milk chocolate leaf, hazelnut croquant