

SEAFOOD TAPAS

If You Have a Food Allergy or Special Dietary Requirement, Please Inform Your Server.

SHRIMP CEVICHE (GF) ~ 21.95

Chilled Shrimp Marinated in Lime Juice with Tomatoes, Onions, and Cilantro.

SNOW CRAB (GF) ~ 19.95 per Cluster or 35/2

Snow Crab Served with Garlic Butter Marinade.

OSTRAS (GF) ~ 19.95

Half Dozen Oysters with Tabasco, Horseradish, and Lemon.

PULPO (GF) ~ 29.95

Grilled Octopus with Salsa Verde.

MEJILLONES (GF) ~ 19.95

Mussels in Creamy Rosé Sauce with Chorizo.

BUTTERFLIED GARLIC SHRIMP ~ 28.95

Large Butterflied Shrimp, Head-On and Shell-On, Baked with Garlic Butter and Breadcrumbs (6 Pieces).

GAMBAS AL AJILLO (GF) ~ 19.95

Shrimp Sautéed in Garlic Olive Oil with Cream and White Wine.

KING PRAWN CROQUETAS ~ 24.95

Béchamel Croquettes with King Prawns (4 per Order).

BACALAO CROQUETAS ~ 22.95

Béchamel Croquettes with Salted Cod (4 per Order).

CARACOLAS (GF) ~ 18.95

Escargots with Garlic and White Wine.

CALAMARI ~ 19.95

Fried Squid with Aioli and Lemon.

LOBSTER TAIL (GF) ~ 35.95

Grilled 5–6 oz Lobster Tail with Garlic Butter Marinade.

SALMÓN (GF) ~ 24.95

Canadian Salmon Fillet Grilled with Wine, Lemon, and Butter.

EPERLANOS ~ 19.95

Fried Lake Smelts.

MEAT TAPAS

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PORK BELLY (GF) ~ 21.95

Slow-Roasted Pork Belly, Cut to Order and Pan-Seared.

ALITAS DE POLLO ~ 18.95

One Pound of Chicken Wings Tossed in Mild, Medium, or Hot Sauce.

CHORIZO SAUSAGE (GF) ~ 18.95

Sautéed Chorizo with Spanish Onions and Rapini.

CONEJO (GF)~ 28.95

Slow-Cooked and Pan-Fried Rabbit.

RABO DE TORO (GF) ~ 25.95

Braised Oxtail.

JAMÓN IBÉRICO (GF)~ 39.95

100g Dry-Cured Iberian Ham from Extremadura, Aged Over 3 Years.

SMALL CHARCUTERIE (GF) ~ 21.95

A Selection of Cured Meats, Cheeses, and Olives.

EMPANADAS ~ 6.99 Each or 5 for 30

Choice of Chicken, Beef, Chorizo, or Cheese.

ALBONDIGAS ~ 18.95

Pork and Beef Meatballs in Creamy Tomato or Red Wine Sauce.

RACK OF LAMB (2 CHOPS) ~ 24.95

Rack of Lamb Served with Seasonal Vegetables.

COSTILLAS ~ 22.95

Pork Ribs Marinated in Homemade Barbecue Sauce.

PINCHOS ~ Lamb 29.95 / Pork 24.95

Grilled Skewers Served with Potatoes and Seasonal Vegetables.

VEGETARIAN TAPAS

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MARINATED SPANISH OLIVES & IBÉRICO CHEESE (GF) ~ 21.95

Imported Spanish Olives with Aged Ibérico Cheese (120g).

PAN TUMACA ~ 14.95

Toasted Garlic Bread with Grated Tomato and Herbs.

ZUCCHINI FRITO ~ 16.95

Crispy Zucchini with Aioli and Lemon.

RAPINI (GF) ~ 18.95

Roasted Rapini with Potatoes.

MOREL MUSHROOM CROQUETAS ~ 19.95

Béchamel Croquettes with Morel Mushrooms (4 per Order).

GOAT CHEESE & ONION CROQUETAS ~ 21.95

Béchamel Croquettes with Goat Cheese and Caramelized Onions (4 per Order).

PATATAS BRAVAS ~ 14.95

Fried Potatoes with Hot Sauce and Aioli.

CHIPS & DIPS (GF) ~ 19.95

Corn Tortilla Chips with Guacamole, Hot Sauce, Pico de Gallo, and Sour Cream.

SPANISH SALAD (GF) ~ 16.95

Romaine Hearts with Marinated Vegetables and Tomatoes.

CAPRESE SALAD (GF) ~ 22.95

Tomatoes with Fior Di Latte Mozzarella, Basil, and Balsamic Glaze.

TORTILLA ESPAÑOLA (GF) ~ 19.95

Traditional Spanish Egg and Potato Omelette.

PAELLA

TRADITIONAL

*Saffron Rice with Squid, Boneless Chicken Thigh,
Chorizo Sausage, Mussels, Shrimp, and Fried
Calamari*

Individual ~ 42.95 (Serves 1)

Small ~ 69.95 (Serves up to 2)

Large ~ 109.95 (Serves up to 4)

SEAFOOD

*Saffron Rice with Squid, Mussels, Shrimp,
Lobster Tails, Snow Crab, Scallops, Calamari,
and Octopus*

Small ~ 144.95 (Serves up to 2)

Large ~ 235.95 (Serves up to 4)

MAIN

VEAL SCALOPPINI ~ 39.95

Tender Veal Medallions Pan-Seared with Lemon and White Wine Sauce.

LEG OF LAMB ~ 45.95

Braised New Zealand Lamb with Marinade.

TIERRA Y MAR ~ 52.95

Surf and Turf with 10 oz Boneless Ribeye and 5-6 oz Lobster Tail.

MAR Y MAR ~ 59.95

Surf and Surf with 5-6 oz Lobster Tail, Octopus, and Shrimp.

SEABASS ~ 46.95

Sautéed with Spanish Onions, White Wine, and Lemon Cream Sauce.

BONELESS RIBEYE (10 Oz) ~ 42.95

Served with Potatoes and Seasonal Vegetables.

OSSOBUCCO ~ 46.95

Veal Shank Braised in Red Wine Reduction.

SEAFOOD PASTA ~ 45.95

Pasta with Mussels, Shrimp, Baby Clams, Scallops, and Chorizo in Rosé Sauce.

RAPORIZO PASTA ~ 39.95

Pasta with Rapini and Chorizo Sautéed in Olive Oil and Garlic.

Option: Gluten-Free Noodles ~ 5

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DESSERT

TARTUFO ~ 12.95

Chocolate and Raspberry Tartufo Ice Cream.

CHURROS ~ 9.95

Two Churros Coated in Cinnamon and Sugar, Served with Chocolate and Caramel Sauce.

FLAN (GF) ~ 10.95

Creamy Custard Topped with Caramel.

TIRAMISU ~ 13.95

Espresso-Dipped Ladyfingers Layered with Whipped Mascarpone Cheese. Contains Amaretto Liqueur.

CHOCOLATE CAKE ~ 12.95

Layers of Chocolate Cake with Chocolate Buttercream and Ganache.

DULCE DE LECHE CHEESECAKE ~ 11.95

Cheesecake on a Vanilla Crumb Base Topped with Dulce de Leche.

CAFÉ

SPANISH COFFEE ~ 14.95

Kahlúa, Rum, Triple Sec, and Espresso.

CLASSIC ESPRESSO MARTINI ~ 12.95

Kahlúa, Vodka, Espresso, and Simple Syrup.

Latte ~ 4.95

Americano ~ 3.95

Cappuccino ~ 4.95

Espresso - Single 3.50 / Double 5.50