

Made with the best fresh, local or sustainably farmed products available

TAPAS

Jamón Serrano con Picos Sevillanos
Serrano Ham with Sevillian Olive Oil Bread Sticks....12.50

Jamón Iberico con Pan Tumaca
Acorn-fed Iberico Ham Catalanian Style....16.00

Tortilla de Patatas
Traditional Potato Omelette....7.50

Gambas al Ajillo
Shrimp in Garlic Sauce....12.50

Tabla de Quesos Españoles con Pan Especiado y Mermelada de Frutos
Rojos
**Spanish Cheese Board with Spiced Bread and Berry
Marmalade....11.00**

Croquetas de Jamón y Pollo
Ham and Chicken Croquettes....9.00

Soldaditos de Pavía con Emulsión de Pimientos
Battered Cod Strips with a Roasted Pepper Emulsion....8.25

Ensalada Alabardero
**Alabardero Salad with Lettuce, Tomato, Onion, Avocado, Corn,
Heart of Palm, Olives, Asparagus and Hard-Boiled Egg....8.50**

Almejas en Salsa Verde con Guisantes, al Aroma de Fino Eléctrico
**Clams in a Fresh Parsley, Garlic and Olive Oil Sauce and Fino Sherry
Aroma....11.00**

Patatas a lo Pobre al Estilo del Chef Roberto Hierro
Chef Roberto Hierro's Sautéed Potatoes with Onions....7.50

Timbal de Huevo y Patatas Revolconas con Guarnición de
Pimientos
**Fried Egg and Double-Mashed Paprika Potatoes with a Side of
Peppers...9.50**

Pimientos Rellenos de Rabo de Toro, Queso y Cebolla
Peppers Stuffed with Braised Ox Tail, Cheese and Onion....12.50

Tartar de Atun y Cangrejo Dungeness con Aguacate y Vinagreta de
Cítricos
Tuna and Dungeness Crab Tartare with Citrus Vinaigrette....11.25

Calamares Fritos a la Andaluza
Andalusian Style Fried Calamari....10.00

Pulpo a la Gallega
**Steamed Octopus with Hard-Boiled Potatoes, Sweet Paprika, and
Olive Oil10.50**

PAELLAS

(25 minute 2 person minimum, prices are per person)

Paella Valenciana con Pollo, Calamares, Judiones, Mejillones,
Almejas, Gambas y Vegetales
**Valencian Paella with Saffron Rice, Chicken, Squid, Judion Beans,
Mussels, Clams, Shrimp and Vegetables....23.75**

Arroz Caldosos de Colas de Bogavante
Soupy Saffron Rice with Lobster Tails....26.00

Paella de Bacalao, Garbanzos y Espinacas
Saffron Rice with Cod, Garbanzo Beans and Spinach....24.00

Arroz Negro de Calamares con su Ali-oli
Squid-Ink Saffron Rice with Cuttlefish and Ali-oli....24.50

Paella Vegetariana con Espárragos y Setas de Temporada
**Vegetarian Paella with Saffron Rice, Asparagus and Seasonal
Mushrooms....19.50**

Paella de Vegetales y Entrecote al Pimentón con Patatas
Confitadas
**Saffron Rice with Paprika-Rubbed Sirloin Steak, Vegetables and
Confited Potatoes....25.00**

MEAT AND FISH

Pierna de Cordero Asada con Patatas al Ajillo y Tomillo
Roasted Leg of Lamb with Garlic Potatoes and Thyme....26.50

Solomillo de Cerdo Albardado con Bacon, Verduras Gratinadas y
Compota de Frutas
**Bacon-Wrapped Pork Loin with Vegetables Au-Gratin and Fruit
Compote....22.50**

Halibut a la Plancha con Guarnición de Judías Verdes y Salsa
Vizcaina
Grilled Halibut with Green Beans and Vizcaina Sauce....26.00

Salmón en Papillote de Eneldo con Arroz Cremoso de Mejillones
**Salmon Baked in its Own Juices and Dill with Creamy Rice and
Mussels....24.50**

Ask For our daily Selection of Market-Fresh Seafood and Fish

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."

CHEF'S SPECIAL

**Ask your server about our daily FOUR COURSE MENU for only \$40.00
(\$50 with wine)**