

SEAFOOD ALLERGY MENU

GUEST, SERVER & CHEF PLEASE TAKE NOTE: The guest must take responsibility & communicate their needs accurately to the server & chef to ensure their safety. Please, this must be taken seriously by all involved. The guest, server & chef all must have copies of this menu. We all understand that some allergies are life threatening. ONLY ITEMS ON THIS MENU ARE SEAFOOD FREE FRIED ITEMS MAY BE CROSS CONTAMINATED

ENTREMESES

ACEITUNAS Olives, olive oil add spicy harissa

ALMENDRAS Marcona almonds, paprika, garlic olive oil, sea salt

PAN A LA PLANCHA Grilled bread, tomato & garlic rub, olive oil add Manchego cheese , add Serrano ham

TAPENADE DE ESPANA Herbed goat cheese, roasted red peppers, pesto, grilled bread

SELECCIÓN AL ROJO Pesto hummus, olives, almonds, goat cheese, tomato bread, Manchego cheese

PLATO DE JAMÓN Y QUESO Serrano ham, sausages, cheeses, fruit, Marcona almonds; available cheese only or meat only

SOPA

GAZPACHO Chilled tomato & cucumber soup

FEIJOADA Pork belly, chorizo, braised pork, black beans, habafiero salsa

SOPA DEL DIA Tue-Fri (ask your server)

ENSALADA

ENSALADA DE LA REMOLACHA Y PALMA Hearts of palm, roasted beets, pickled carrots, pine nuts, goat cheese, organic greens, lemon herb vinaigrette

DE CASA Organic greens, Manchego cheese, onion, pimientos, mango dressing

POLLO FRITO CON FIDEOS Breaded chicken, Manchego cheese, tortellini, pimientos, onion, organic greens, mango dressing tapa OR grande

ENSALADA DE POLLO Y CURRY Curried chicken salad, grapes, mango chutney, red onion, banana bread, organic greens

ENSALADA CAMPESINO Artichoke, red onion, white beans, roasted portabella, pimientos, tomato, feta, kalamata olives, organic greens, sherry vinaigrette

ENSALA DA MIXTA Braised pork, goat cheese, red onion, Marcona almonds, dried cherries, anchiote dressing

VEGETARIANO

ALCACHOFAS A LA PARILLA Grilled artichoke hearts, roasted red peppers, garlic, aioli

PATATAS BRAVAS Fried potatoes, aioli, smoky tomato sauce

FIDEOS Cheese tortellini, Manchego cheese, garlic, pimientos, sherry vinaigrette

QUESO DE CABRA Baked goat cheese, tomato sauce, garlic toast

ESPÁRRAGOS EN SALSA ROMESCO Grilled asparagus, romesco sauce, Marcona almonds, lemon

HUMMUS DE HIERBAS Pesto hummus, lavash, sherried vegetables, tomato vinaigrette

TORTILLA ESPAÑOLA Egg, potato & onion torte, salsa verde

ALUBIAS NEGRAS Black beans, rice, habañero salsa

VERDURAS Y TORTAS Spicy black bean & quinoa cakes, roasted vegetables, avocado sauce

AJO AI HORNO Whole roasted garlic cloves, roasted red pepper, olive oil (no skillet)

EMPANADAS Fried onion, garlic & potato filled pastries, aioli, habañero salsa

FRITOS DE QUESO AZUL Fried blue cheese fritters, red pepper aioli

CHAMPIÑONES Sautéed button mushrooms, red wine, garlic, onions, sage butter, garlic toast (no skillet)

CAZUELA CON PIMIENTAS Baked sun dried tomato, corn, poblano pepper, goat cheese & colby casserole, tortilla chips

SETA RELIENA GRANDE Portabella mushroom cap, spinach, Manchego cheese, roasted red pepper, tomato vinaigrette add Serrano ham

TOSTONES FRITOS Fried plantains, avocado relish, jalapeno honey

CARNE

SOLOMILLO DE PAVO Chilled turkey tenderloin, mango chutney, curry aioli

CORDERO Y MIGAS Lamb loin* & onion skewers, migas, spicy harissa

MIGAS Sautéed bread, chorizo, pork belly, roasted onion, grapes, fried egg

BISTEC DE LOMO Beef tenderloin* grilled med-rare, saffron onions, cherry demi-glace

POLLO AI CHILINDRON Roasted chicken drum & thigh, stewed bell peppers, smoked paprika, chilies, tomatoes, Serrano ham & green olives, smashed potato

BISTEC CON PIMIENTA Peppered bistro steak* grilled med-rare, tortellini, Manchego mustard cream

POLLO Y CHORIZO A LA PLANCHA Grilled chicken & chorizo, cumin aioli

ALBONDIGAS Moroccan lamb, beef & chorizo meatballs, artichokes, roasted vegetables

ME DJOOL CON QUESO Pork belly, caramelized onion & goat cheese stuffed dates, spicy romesco

PAELLA

Rice casserole, allow 45 minutes to prepare

PAELLA VERDURAS Portabella mushroom, artichoke heart, tomato, pimientos, peas, spinach, onion, garlic, saffron rice

ARROZ CON POLLO Chicken, chorizo, tomato, pimientos, peas, onion, garlic, saffron rice

POSTRE

TARTA DE CHOCOLATE CON TRUFAS Flourless dark chocolate torte, chocolate ganache, semi-sweet chocolate truffles

TARTA DE CHOCOLATE AI WHISKY Whisky soaked cake, caramel pecan ice cream, brownie, white chocolate mousse

EMPANADA DE CHOCOLATE Fried chocolate fudge filled pastry, dulce de leche ice cream, brandy caramel, raspberry sauce

CHOCOLATE Y FRAMBUESA ASADAS Chocolate cobbler served hot, topped with raspberries, chocolate mousse

HELADOS Y SORBETES A trio of Palazzolos' handmade sorbets & gelatos, ask for featured flavors

TARTA CON TRES LECHE Yellow cake, three milks, toasted coconut, chocolate mousse