



CAPSICUM 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 CAPSICUM FREE

FRIED ITEMS MAY BE CROSS CONTAMINATED

ENTREMESAS

ACEITUNAS Olives, olive oil 4.99 add spicy harissa .99 **(no harissa)**

ALMENDRAS Marcona almonds, paprika, garlic olive oil, sea salt 7.99

PAN A LA PLANCHA Grilled bread, tomato & garlic rub, olive oil 2.99 add Manchego cheese 2.99, add Serrano ham 2.99

TAPENADE DE ESPAÑA Herbed goat cheese, roasted red peppers, pesto, grilled bread 6.99 **(order no peppers)**

SELECCIÓN AL ROJO Pesto hummus, olives, almonds, goat cheese, tomato bread, Manchego cheese 18.99 **(order no sherry veggies, lavash)**

ENSALADA

ENSALADA DE LA REMOLACHA Y PALMA Hearts of palm, roasted beets, pickled carrots, pine nuts, goat cheese, organic greens, lemon herb vinaigrette 8.95

DE CASA Organic greens, Manchego cheese, onion, pimientos, mango dressing 7.95 **(no pimientos, dressing)**

ENSALADA CAMPESINO Artichoke, red onion, white beans, roasted portabella, pimientos, tomato, feta, kalamata olives, organic greens, sherry vinaigrette 9.95 **(no pimientos, dressing)**

VEGETARIANO

ALCACHOFAS A LA PARILLA Grilled artichoke hearts, roasted red peppers, garlic, aioli 9.99 **(order no peppers)**

PATATAS BRAVAS Fried potatoes, aioli, spicy tomato sauce 5.99 **(order no spicy tomato)**

HUMMUS DE HIERBAS Pesto hummus, lavash, sherryed vegetables, tomato vinaigrette 7.99 **(order no veggies; sub rice crackers)**

TORTILLA ESPAÑOLA Egg, potato & onion torte, salsa verde 4.99 **(order no pimientos, salsa verde)**

AJO AL HORNO Whole roasted garlic cloves, roasted red pepper, olive oil 5.99 **(order no peppers, skillet)**

CHAMPIÑONES Sautéed button mushrooms, red wine, garlic, onions, sage butter, garlic toast 5.99 **(order no skillet)**

DEL MAR

GAMBAS AL AJILLO sautéed shrimp, garlic, olive oil, red pepper flakes 10.99 **(order no pepper flakes, skillet)**

CARNE

SOLOMILLO DE PAVO Chilled turkey tenderloin, mango chutney, curry aioli 7.99 **(order no chutney, aioli, red peppers)**

BISTEC DE LOMO Beef tenderloin* grilled med-rare, saffron onions, blueberry demi-glace 12.99

CAPSICUM ALLERGY MENU (CONT)

POSTRE

CROQUETA DE CHOCOLATE Chocolate croquettes, raspberry beet cream 6.99

SORBETE DE MANZANA Vegan dessert; green apple sorbet, gingersnap cookie 2.99

FLAN DE ESPECIAL Vanilla bean flan, almond streusel, port poached pears, date purée 5.99

CREMA CATALANA Baked sugar-glazed muscato custard, dried tropical fruit 6.99

TARTA DE CHOCOLATE CON TRUFAS Flourless dark chocolate torte, chocolate ganache, semi-sweet chocolate truffles 7.99

TARTA DE CHOCOLATE AL WHISKY Whisky soaked cake, caramel pecan ice cream, brownie, white chocolate mousse 4.99

HELADOS Y SORBETES A trio of Palazzolos' handmade sorbets & gelatos, ask for featured flavors 6.99
(ask your server)

TARTA BLANCA CON TRES LECHEs White cake, three milks, toasted coconut, chocolate mousse 7.99

PASTEL DE QUESO DE CABRA Pumpkin goat cheese cheesecake, gingersnap crust, candied pistachio, maple syrup 7.99