



CITRIC ACID 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 CITRIC ACID FREE
FRIED ITEMS MAY BE CROSS CONTAMINATED

ENTREMESSES

ACEITUNAS Olives, olive oil 4.99 add spicy harissa .99

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)

TRUCHA AHUMADO House smoked trout, goat cheese & artichoke spread, fried capers, pumpernickel 8.99

SELECCIÓN AL ROJO Pesto hummus, olives, almonds, goat cheese, tomato bread, Manchego cheese 18.99

PLATO DE JAMÓN Y QUESO Serrano ham, sausages, cheeses, fruit, Marcona almonds 10.99; available cheese only or meat only **(order no citrus)**

SOPA

GAZPACHO Chilled tomato & cucumber soup 2.50/3.50

FEIJOADA Pork belly, chorizo, braised pork, black beans, habañero salsa 3.50/4.50

SOPA DEL DIA Tue-Fri 3.50/4.50 **(ask your server)**

ENSALADA

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

POLLO FRITO CON FIDEOS Fried breaded chicken, Manchego cheese, tortellini, pimientos, onion, organic greens, mango dressing 6.95 tapa, 11.95 grande **(order no mango dressing, fideos; sub tomato vin)**

ENSALADA CAMPESINO Artichoke, red onion, white beans, roasted portabella, pimientos, tomato, feta, kalamata olives, organic greens, sherry vinaigrette 9.95 **(order without sherry vin, red pepper; sub tomato vin)**

VEGETARIANO

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

ESPÁRRAGOS EN SALSAROMESCO Grilled asparagus, romesco sauce, Marcona almonds, lemon 8.99 add sautéed scallops 5.99 **(order no romesco, lemon)**

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

VERDURAS Y TORTAS Spicy black bean & quinoa cakes, roasted vegetables, avo-cumber sauce 8.99
(order no vegetables)

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

EMPANADAS Fried onion, garlic & potato filled pastries, aioli, habañero salsa 7.99
(order no salsa, aioli)

FRITOS DE QUESO AZUL Fried blue cheese fritters, red pepper aioli 7.99 **(order no aioli, peppers)**

CHAMPIÑONES Sautéed button mushrooms, red wine, garlic, onions, sage butter, garlic toast 5.99

CITRIC ACID ALLERGY MENU (CONT)

DEL MAR

ATÚN EN ESCABECHE Herb seared Ahi tuna*, leek & carrot ribbons, mango coulis, salsa verde 11.99
(**order no salsa verde**)

CANGREJO DEL RIO Wild caught crawfish, anise mustard cream, roasted red peppers, Manchego Serrano croquette 10.99 (**order no red peppers, croquette**)

GAMBAS ASADAS AL FUEGO Spicy fire roasted shrimp, banana mustard cream, rice 10.99 (**order no skillet**)

CALAMARITOS FRITOS Fried squid, Serrano ham, pork belly, onion, orange zest, squid ink aioli 9.99 traditional grilled style on request (**order no orange zest, lemon**)

BANDERILLA DE VIEIRAS Y TOCINO Scallop & pork belly skewer, habañero mango grape chutney 8.99

SALMÓN CON HIERBAS Alaskan salmon* fillet, pesto, roasted red peppers, spinach, potatoes, sherry reduction 12.99
(**order no red peppers**)

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 aioli**)

MIGAS Sautéed bread, chorizo, pork belly, roasted onion, grapes, fried egg 8.99 (**order no harissa**)

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

BISTEC CON PIMIENTA Peppered bistro steak* grilled med-rare, tortellini, Manchego mustard cream 10.99
(**order no mustard cream, sub rice for pasta**)

MEDJOL RELLENAS PICANTES Lamb, chorizo & bacon stuffed dates, spicy harissa 6.99 (**order no harissa**)

PAELLA (**order ALL paellas no pimientos or lemon**)

Rice casserole, allow 45 minutes to prepare

PAELLA VERDURAS Portabella mushroom, artichoke heart, tomato, pimientos, peas, spinach, onion, garlic, saffron rice 17.99

PAELLA VALENCIANA Chicken, chorizo, shrimp, mussels, crawfish, tomato, pimientos, peas, onion, garlic, saffron rice 21.99

ARROZ CON POLLO Chicken, chorizo, tomato, pimientos, peas, onion, garlic, saffron rice 20.99

PAELLA MARISCOS Shrimp, mussels, crawfish, squid, tomato, pimientos, peas, onion, garlic, saffron rice 20.99

GRAN PAELLA Oman lobster tails, shrimp, cod, crawfish, mussels, chorizo, chicken, pimientos, tomato, peas, onion, garlic, saffron rice 43.99

POSTRE

CROQUETA DE CHOCOLATE Fried chocolate croquettes, raspberry beet cream 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

EMPANADA DE CHOCOLATE Fried chocolate fudge filled pastry, dulce de leche ice cream, brandy caramel, raspberry sauce 7.99

CHOCOLATE Y FRAMBUESA ASADAS Chocolate cobbler served hot, topped with raspberries, chocolate mousse 6.99

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