



GLUTEN 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 GLUTEN FREE, GLUTEN FREE BREAD & RICE CRACKERS AVAILABLE
FRIED ITEMS MAY BE CROSS CONTAMINATED**

ENTREMESES

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 **(order gluten free bread)**

TAPENADE DE ESPAÑA Herbed goat cheese, roasted red peppers, pesto, grilled bread 6.99
(order gluten free bread)

TRUCHA AHUMADO House smoked trout, goat cheese & artichoke spread, fried capers, pumpernickel 8.99 **(order gluten free bread)**

SELECCIÓN AL ROJO Pesto hummus, olives, almonds, goat cheese, tomato bread, Manchego cheese 18.99 **(order gluten free bread)**

PLATO DE JAMÓN Y QUESO Serrano ham, sausages, cheeses, fruit, Marcona almonds 10.99;
available cheese only or meat only **(order gluten free bread)**

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 **(order no toast)**

ENSALADA DE POLLO Y CURRY Curried chicken salad, grapes, mango chutney, red onion, banana bread, organic greens 8.95 **(order no banana bread)**

ENSALADA CAMPESINO Artichoke, red onion, white beans, roasted portabella, pimientos, tomato, feta, kalamata olives, organic greens, sherry vinaigrette 9.95

ENSALADA MIXTA Braised pork, goat cheese, red onion, Marcona almonds, dried cherries, anchote dressing 9.95

VEGETARIANO

ALCACHOFAS A LA PARILLA Grilled artichoke hearts, roasted red peppers, garlic, aioli 9.99

PATATAS BRAVAS Fried potatoes, aioli, spicy tomato sauce 5.99

QUESO DE CABRA Baked goat cheese, tomato sauce, garlic toast 8.99 **(order gluten free bread)**

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

HUMMUS DE HIERBAS Pesto hummus, lavash, sherried vegetables, tomato vinaigrette 7.99
(order gluten free bread or rice crackers)

TORTILLA ESPAÑOLA Egg, potato & onion torte, salsa verde 4.99

MAÍZ ASADO Roasted corn & black bean salsa, tortilla chips 6.99

PIMIENTO RELLENO Cheese stuffed poblano pepper, maíz asado, anchote sauce 8.99

ALUBIAS NEGRAS Black beans, rice, habañero salsa 5.99

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

CHAMPIÑONES Sautéed button mushrooms, red wine, garlic, onions, sage butter, garlic toast 5.99
(order gluten free bread)

GLUTEN ALLERGY MENU (CONT)

VEGETARIANO (CONT)

SETA RELLENA GRANDE Portabella mushroom cap, spinach, Manchego cheese, roasted red pepper, tomato vinaigrette 8.99 add Serrano ham 2.99

TOSTONES FRITOS Fried plantains, avocado relish, jalapeño honey 5.99

DEL MAR

ATÚN EN ESCABECHE Herb seared Ahi tuna*, leek & carrot ribbons, mango coulis, salsa verde 11.99

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

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

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

CARNE

SOLOMILLO DE PAVO Chilled turkey tenderloin, mango chutney, curry aioli 7.99

BANDERILLAS DE CORDERO Lamb loin* & onion skewers, migas, spicy harissa 12.99 **(order gluten free migas)**

MIGAS Sautéed bread, chorizo, pork belly, roasted onion, grapes, fried egg 8.99 **(order gluten free migas)**

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

POLLO AL CHILINDRÓN Roasted chicken drum & thigh, stewed bell peppers, smoked paprika, chilies, tomatoes, Serrano ham & green olives, rice 8.99

POLLO Y CHORIZO A LA PLANCHA Grilled chicken & chorizo, cumin aioli 8.99

CHULETILLA DE CORDERO Lamb rib* grilled med-rare, romesco, Manchego Serrano croquette 9.99 **(order no croquette)**

MEDJOOOL RELLENAS PICANTES Lamb, chorizo & bacon stuffed dates, spicy harissa 6.99

PAELLA

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

SORBETE DE MANZANA Vegan dessert; green apple sorbet, gingersnap cookie 2.99 **(order gluten free)**

FLAN DE ESPECIAL Vanilla bean flan, almond streusel, port poached pears, date purée 5.99 **(order gluten free)**

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

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

PASTEL DE QUESO DE CABRA Pumpkin goat cheese cheesecake, gingersnap crust, candied pistachio, maple syrup 7.99 **(order gluten free)**