



SEED 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 SEED FREE

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

TAPENADE DE ESPAÑA Herbed goat cheese, roasted red peppers, pesto, grilled bread 6.99

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

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

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 to check**)

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 (**order no pinenuts**)

DE CASA Organic greens, Manchego cheese, onion, pimientos, mango dressing 7.95

POLLO FRITO CON FIDEOS Fried breaded chicken, Manchego cheese, tortellini, pimientos, onion, organic greens, mango dressing 6.95 tapa, 11.95 grande

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, anchiote dressing 9.95

VEGETARIANO

PATATAS BRAVAS Fried potatoes, aioli, spicy tomato sauce 5.99

FIDEOS Cheese tortellini, Manchego cheese, garlic, pimientos, sherry vinaigrette 5.99

ESPÁRRAGOS EN SALSA ROMESCO Grilled asparagus, romesco sauce, Marcona almonds, lemon 8.99 add sautéed scallops 5.99

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

MAÍZ ASADO Roasted corn & black bean salsa, tortilla chips 6.99 (**order no skillet**)

PIMIENTO RELLENO Cheese stuffed poblano pepper, maíz asado, anchiote sauce 8.99 (**order no skillet**)

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 no skillet**)

SEED 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

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 traditional only)**

BANDERILLA DE VIEIRAS Y TOCINO Scallop & pork belly skewer, habaero 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

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, fried Manchego Serrano croquette 9.99

MEDJOL 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

CROQUETA DE CHOCOLATE Fried 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

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

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

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