



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

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

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

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

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

POLLO FRITO CON FIDEOS 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

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

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

QUESO DE CABRA Baked goat cheese, tomato sauce, garlic toast 8.99

ESPÁRRAGOS EN SALSAROMESCO Grilled asparagus, romesco sauce, Marcona almonds, lemon 8.99

HUMMUS DE HIERBAS Pesto hummus, lavash, sherried vegetables, tomato vinaigrette 7.99

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 (**no skillet**)

SEAFOOD ALLERGY MENU (CONT)

VEGETARIANO (CONT)

ALUBIAS NEGRAS Black beans, rice, habañero salsa 5.99

VERDURAS Y TORTAS Spicy black bean & quinoa cakes, roasted vegetables, avo-cumber sauce 8.99

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

EMPANADAS Fried onion, garlic & potato filled pastries, aioli, habañero salsa 7.99

FRITOS DE QUESO AZUL Fried blue cheese fritters, red pepper aioli 7.99

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

CAZUELA Baked sun dried tomato, artichoke & colby casserole, paprika crumb, garlic toast 7.99

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

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

MIGAS Sautéed bread, chorizo, pork belly, roasted onion, grapes, fried egg 8.99

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

BISTEC CON PIMIENTA Peppered bistro steak* grilled med-rare, tortellini, Manchego mustard cream 10.99

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

ALBONDIGAS Moroccan lamb, beef & chorizo meatballs, artichokes, roasted vegetables 9.99

CHULETILLA DE CORDERO Lamb rib* grilled med-rare, romesco, 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

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

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

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

TARTA BLANCA CON TRES LECHE 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