

# GARLIC ALL

## GARLIC 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 GARLIC FREE  
FRIED ITEMS MAY BE CROSS CONTAMINATED**

### ENTREMESES

**ALMENDRAS** Marcona almonds, paprika, garlic olive oil, sea salt **(order no garlic oil)**

**PLATO Queso Plato y Serrano** Serrano ham, sausages, cheeses, fruit, Marcona almonds available cheese only or meat only **(order no garlic oil or sausages, check chefs chutney & cheese)**

### ENSALADA

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

**POLLO FRITO CON FIDEOS** Fried, breaded chicken, Manchego cheese, tortellini, pimientos, onion, organic greens, mango dressing tapa, grande **(order no tortellini)**

### VEGETARIANO

**PATATAS BRAVAS** Fried potatoes, aioli, smoky tomato sauce 6.99 **(order no sauces)**

**ESpARRAGOS EN SALSA ROMESCO** Grilled asparagus, romesco sauce, Marcona almonds, lemon 8.99 add sauteed scallops **(order no sauce)**

### DELMAR

**CALAMARITOS FRITOS** Fried squid, Serrano ham, pork belly, onion, orange zest, blood orange aioli 10.99 traditional grilled style on request **(order no garlic, no aioli, no chorizo)**

**BANDERILLA DE VIEIRAS Y TOCINO** Scallop & pork belly skewer, habafiero mango grape chutney

**SALMON CON HIERBAS** Alaskan salmon" fillet, pesto, roasted red peppers, spinach, potatoes, sherry reduction **(order no garlic & no pes to)**

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

### CARNE

**BISTEC DE LOMO** Beef tenderloin" grilled med-rare, saffron onions, cherry demi-glace 1

### POSTRE

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

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

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

**TARTA CON TRES LECHES** Yellow cake, three milks, toasted coconut, chocolate mousse

**Empanada de Manzana** apple filled pastry, dulce de leche gelato, brandy caramel sauce

## 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**

### ENTREMESES

**ACEITUNAS** Olives, olive oil 4.99 add spicy harissa

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

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

**PLATO DE JAMON Y QUESO** Serrano ham, sausages, cheeses, fruit, Marcona almonds  
available cheese only or meat only (order no citrus, check chefs chutney & meat)

### SOPA

**SOPA DEI DIA** Tue-Fri (ask your server)

### ENSALADA

**DE CAS A** Organic greens, Manchego cheese, onion, pimientos, mango dressing  
(order no dressing, peppers)

**POLLO FRITO CON FIDEOS** Fried breaded chicken, Manchego cheese, tortellini, pimientos, onion, organic greens, mango dressing tapa or grande (order no mango dressing, fideos; sub avo-cumber)

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

### VEGETARIANO

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

**ESpARRAGOS EN SALSA ROMESCO** Grilled asparagus, romesco sauce, Marcona almonds, lemon add sauteed scallops 5.99 (order no romesco, lemon)

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

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

**EMPANADAS** Fried onion, garlic & potato filled pastries, aioli, habanero salsa  
(order no salsa, aioli)

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

**CHAMPINONES** Sauteed button mushrooms, red wine, garlic, onions, sage butter, garlic

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

**CANGREJO DEI RIO** Wild caught crawffish, anise mustard cream, roasted red peppers, Manchego Cheese & corn bread (order no red peppers, corn bread)

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

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

**BANDERIILLA DE VIEIRAA Y TOCINO** Scallop & pork belly skewer, habanero mango grape chutney  
(order no chutney)

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