

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 add spicy harissa

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

PAN A LA PLANCHA Grilled bread, tomato & garlic rub, olive oil
add Manchego cheese, add Serrano ham **(order gluten free bread)**

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

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

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

ENSALADA

EN SALADA DE LA REMOLACHA Y PALMA Hearts of palm, roasted beets, pickled carrots, pine nuts,
goat cheese, organic greens, lemon herb vinaigrette

DE CAS A Organic greens, Manchego cheese, onion, pimientos, mango dressing **(order GF croutons)**

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

ENSALADA MIXTA Braised pork, goat cheese, red onion, Marcona almonds, dried cherries, anchiote dressing
Espinaca Salteada warm wilted spinach, portabellas, marinated artichokes, garbanzo beans, roasted red pepper
manchego cheese, sherry vinaigrette

VEGETARIANO

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

PATATAS BRAVAS Fried potatoes, aioli, spicy tomato sauce

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

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

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

TORTILLA ESPANOLA Egg, potato & onion torte, salsa verde

ALUBIAS NEGRAS Black beans, rice, habafiero salsa

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

Champinones con Tomate wild mushroom medley, tomato ragout

Medjool Con Almendras dates stuffed with marcona almonds, spicy romesco

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VEGETARIANO (CONT)

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

TOSTONES FRITOS Fried plantains, avocado relish, jalapeno honey

DELMAR

ATUN EN ESCABECHE Herb seared Ahi tuna", leek & carrot ribbons, mango coulis, salsa verde

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

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

CAIAMARITOS FRITOS squid, Serrano ham, pork belly, onion, orange zest, (**Order sauteed only**)

BANDERLLA DE VIEIRAS Y TOCINO Scallop & pork belly skewer, habanero mango grape chutney

SALMON CON HIERBAS Alaskan salmon" fillet, pesto, roasted red peppers, spinach, potatoes, sherry reduction

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

CARNE

CORDERO Y MIGAS Lamb loin" & onion skewers, migas, spicy harissa (**order gluten free migas**)

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

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

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

CHUIETILLA DE CORDERO Lamb rib* grilled med-rare, romesco, smashed potato

PAELLA

Rice casserole, allow 45 minutes to prepare

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

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

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

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

POSTRE

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