



## SOY 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 SOY FREE**

**FRIED ITEMS MAY BE CROSS CONTAMINATED**

### ENTREMESSES

**ACEITUNAS** Olives, olive oil 4.99

**ALMENDRAS** Marcona almonds, paprika, garlic olive oil, sea salt 7.99 **(order no garlic oil)**

**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 **(order no garlic oil, toast)**

### SOPA

**GAZPACHO** Chilled tomato & cucumber soup 2.50/3.50

**SOPA DEL DIA** Tue-Fri 3.50/4.50 **(ask your server)**

### ENSALADA

**ENSALADA MIXTA** Braised pork, goat cheese, red onion, Marcona almonds, dried cherries, anchiote dressing 9.95 **(order no citrus mojo)**

### VEGETARIANO

**ALCACHOFAS A LA PARILLA** Grilled artichoke hearts, roasted red peppers, garlic, aioli 9.99  
**(order no aioli)**

**QUESO DE CABRA** Baked goat cheese, tomato sauce, garlic toast 8.99 **(order no garlic toast, sub rice crackers)**

**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)**

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

### DEL MAR

**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

**CALAMARITOS FRITOS** Fried squid, Serrano ham, pork belly, onion, orange zest, squid ink aioli 9.99  
traditional grilled style on request **(order traditional style only)**

**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)**

## SOY ALLERGY MENU (CONT)

### CARNE

**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  
**(order no pasta; sub rice, no skillet)**

**ALBONDIGAS** Moroccan lamb, beef & chorizo meatballs, artichokes, roasted vegetables 9.99 **(no skillet)**

### 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 no cookie)**

**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

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

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