

## TREE NUT 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 TREE NUT FREE  
FRIED ITEMS MAY BE CROSS CONTAMINATED**

### ENTREMESES

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

**PAN A LA PLANCHA** Grilled bread, tomato & garlic rub, olive oil add Manchego cheese, add Serrano ham

**TAPENADE DE ESPANA** Herbed goat cheese, roasted red peppers, pesto, grilled bread

**PLATO DE JAMON Y QUESO** Serrano ham, sausages, cheeses, fruit, Marcona almonds; available cheese only or meat only (**order no almonds**)

### SOPA

**GAZPACHO** Chilled tomato & cucumber soup

**FEIJOADA** Pork belly, chorizo, braised pork, black beans, habanero salsa

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

### ENSALADA

**Espinaca Salteada** warm wilted spinach, portabellas, marinated artichokes, garbanzo beans, roasted red pepper manchego cheese, sherry vinaigrette

**ENSALADA DE LA REMOLACHA Y PALMA** Hearts of palm, roasted beets, pickled carrots, pine nuts, goat cheese, organic greens. lemon herb vinaigrette (**order no nuts**)

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

**POIIO FRITO CON FIDEOS** Fried, breaded chicken, Manchego cheese, tortellini, pimientos, onion, organic greens, mango dressing tapa or grande

**ENSALADA DE POLLO 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 (**order no almonds**)

### VEGETARIANO

**PATATAS BRAVAS** Fried potatoes, aioli, smoky tomato sauce

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

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

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

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

**TORTIJA ESPANOLA** Egg, potato & onion torte, salsa verde

**ALUBIAS NEGRAS** Black beans, rice, habanero salsa

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

**EMPANADAS** Fried onion, garlic & potato filled pastries, aioli, habanero salsa

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

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

**TREE NUT ALLERGY MENU (CONT)**  
**VEGETARIANO (CONT)**

**VERDURAS Y TORTAS** Spicy black bean & quinoa cakes, roasted vegetables, avo-cumber sauce  
**Champinones con Tomate** wild mushroom medley, tomato ragout  
**TOSTONES FRITOS** Fried plantains, avocado relish, jalapeno honey  
**Pequillo Relleno** Pequillo peppers stuffed with a spicy casserole of sundried tomato, roasted corn, asparagus, colby & goat cheese, anchiote sauce, grilled toast

**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  
**GAMBAS ASADAS AL FUEGO** Spicy fire roasted shrimp, banana mustard cream, rice **(order no skillet)**  
**CAIAMARITOS FRITOS** Fried squid, Serrano ham, pork belly, onion, orange zest, blood orange aioli traditional grilled style on request  
**BANDERILLA DE VIEIRAS Y TOCINO** Scallop & pork belly skewer, habanera 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)**  
**FRITOS DE ARROZ** Bacon, shrimp & saffron rice fritters, pesto aioli

**CARNE**

**CORDERO Y MIGAS** Lamb loin" & onion skewers, migas, spicy harissa  
**MIGAS** Sauteed bread, chorizo, pork belly, roasted onion, grapes, fried egg  
**BISTEC DE LOMO** Beef tenderloin" grilled rued-rare, saffron onions, cherry demi-glace  
**BISTEC CON PIMIENTA** Peppered bistro steak\*, tortellini, Manchego mustard cream **(order no skillet)**  
**POLLO Y CHORIZO A LA PIANCHA** Grilled chicken & chorizo, cumin aioli  
**AIBONDIGAS** Moroccan lamb, beef & chorizo meatballs, artichokes, roasted vegetables **(order no skillet)**  
**CHUIETIMA DE CORDERO** Lamb rib\* grilled med-rare, romesco, smashed potato

**PAELLA**

Rice casserole, allow 45 minutes to prepare  
**PAEIA VERDURAS** Portabella mushroom, artichoke heart, tomato, pimientos, peas, spinach, onion, garlic, saffron rice  
**PAEIA VAIENCIANA** Chicken, chorizo, shrimp, mussels, crawfish, tomato, pimientos, peas, onion, garlic, saffron rice  
**ARROZ CON paillo** Chicken, chorizo, tomato, pimientos, peas, onion, garlic, saffron rice  
**PAEIA MARISCOS** Shrimp, mussels, crawfish, squid, tomato, pimientos, peas, onion, garlic, saffron rice

**POSTRE**

**TARTA DE CHOCOLATE CON TRUFAS** Flourless dark chocolate torte, chocolate ganache, semi-sweet chocolate truffles  
**TARTA CON TRES LECHE** Yellow cake, three milks, toasted coconut, chocolate mousse  
**CHOCOLATE Y FRAMBUESA ASADAS** Chocolate cobbler served hot, topped with raspberries, chocolate mouss

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