

tapas

ON MAIN

CHARCUTERIA & QUESOS

Assorted Meats & Cheeses

- Chorizo Imperial** 6.95
from the free range black-footed (pata negra) pigs who feed from acorns. The nuttiness of the acorns comes through in the meat and fat.
- Salchichon** 5.95
Cured hard sausage that resembles hard salami with black peppercorns.
- Cantimpalo** 5.95
From the village of Cantimpalos. Made with fresh rosemary, garlic, and smoked pimenton paprika to create its meaty and smoky flavor.
- Traditional Jamon Serrano** 8.95
Country ham with a lean, tender texture, comparable to prosciutto, cured in the mountains of Spain.
- El Trigal Manchego (12 months)** 7.95
Aged Spanish hard cheese made of sheep's milk can be compared to sharp cheddar.
- Rocal Sheep's Milk** 6.95
A hard sheep's milk from Navarra region in Basque, Spain. The flavor is both buttery and nutty, both milky and a little grassy.
- Tetilla Ninfas** 8.95
Soft cheese made from cow's milk with a mild tangy flavor, from the Galicia Region.
- El Rebeco Valderon** 6.95
Spanish Blue made from cow and goat's milk. A rich creamy full flavored blue cheese that is wrapped in sycamore leaves which contributes to its distinctive appearance and complex flavor.
- Queso Mahon Curado Reservo Menorca** 7.95
This cheese has a flaky, yet creamy texture with flavors of grass, butter, fruit, and sea salt.
- Bandeja Mixta** 15.95
Assorted mixed platter.
Choose one cheese & two meats.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TAPAS

Tortilla Espanola Spanish omelet with potato & onion	6.95
Jamon Serrano cured ham with Spanish white asparagus and a poached egg	9.50
Gambas al Ajillo garlic shrimp drizzled with virgin olive oil	9.95
Croquetas de Cangrejo Azul blue crab croquettes with whole grain mustard aioli	9.95
Aceitunas Españolas artisanal Spanish olives with Meyer lemon extra virgin olive oil	5.95
Almejas con Chorizo clams & chorizo in a saffron cava broth	10.95
Albondigas de Cordero lamb meatballs with Romesco sauce and shaved Manchego cheese	8.95
Palomino Crudo ceviche of cherry tomatoes, cucumber, shrimp, mussels & citrus juice	10.95
Mejillones con Chorizo steamed mussels with chorizo and french fries Pamplona style	12.95
Frijoles Blancos con Chorizo white bean stew, chorizo, frisee and quail egg	9.95
Setas al Ajo assorted wild mushrooms: shiitake, oyster, cremini finished with garlic and olive oil	9.95
Croquetas de Pollo y Chorizo chicken, chorizo and sun dried tomato croquettes topped with red chile aioli	8.95
Caldo Gallego Galician white bean and ham stew	6.95
Atun al Sarten seared Hawaiian yellowfin tuna with fingerling potatoes and chipotle olive oil	13.95
Croquetas de Jamon ham croquettes with garlic aioli	6.95
Vieras al Sarten seared sea scallops, beet, apple, and carrot salad, carrot emulsion and arugula	13.95

Executive Chef/Proprietor - Rafael Palomino

Chef de Cuisine - Jeremy Blalock

Sous Chef - Jillian Blase

COCAS

Coca de Anchoas white anchovies, arugula, and aged Manchego cheese, drizzled truffle oil	10.95
Coca de Setas shiitake mushroom, quinoa, balsamic chocolate vinegar	10.95
Coca de Jamon Serrano ham & shaved aged Manchego cheese	10.95
Coca de Churrasco skirt steak, apple, caramelized onions, Valderon cheese	10.95

ENSALADAS

Ensalada de Remolacha beet salad, goat cheese, Serrano ham, arugula, blood orange vinaigrette & toasted almonds	8.95
Ensalada de la Casa bibb lettuce, cherry tomatoes, caper berries, Valderon cheese, lemon-caper vinaigrette	8.95
Ensalada de Tomate heirloom tomato & watermelon salad with chocolate infused balsamic vinegar	8.95
Boquerones con Ensalada white anchovies, pine nuts and olives with a frisee and apple salad	8.95

MAIN COURSES

Paella Vegetariana vegetable & quinoa paella with toasted pinenuts	17.95
Paella Palomino mussels, clams, scallops, shrimp & chorizo over saffron rice topped with sofrito	22.95
Salmon a la Cava sautéed salmon with clams, white asparagus, yukon gold potatoes, and red chile oil	22.95
Lomo de Puerco pork tenderloin with blood orange vinaigrette, red wine braised onions, olives, and rosemary fingerling potatoes	19.95
Pollo al Azafran herb roasted Cornish hen with saffron mashed potatoes, lemon thyme pan sauce, roasted mushrooms and carrots	19.95
Churrasco con Huevo grilled skirt steak topped with quail egg, Serrano ham, and cauliflower puree	24.95
Raviolis de Setas wild mushroom ravioli with Madeira white sauce topped with local shiitake mushrooms drizzled with truffle oil	21.95
Raviolis de Pollo chicken, Cabrales cheese and sun dried tomato ravioli with a charred tomato white Rioja sauce	18.95

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