



SIGNATURE STARTER PLATTER

Small (serves 2-3) \$20/ Large (serves 5-6) \$30

An assortment of Spanish Meats and Cheeses,
Olives, Pecans and Hummus

SPANISH CHEESES

Each (1 oz.) 5.00/Selection of all 15.00

Manchego hard sheep's milk cheese, sweet
and tangy

Mahon semi soft tangy cow's milk cheese with
a touch of saltiness

Idiazábal sheep's milk cheese with a smoked,
nutty flavor

Valdeon salty sharp Blue cheese of cow and
goat's milk

SPANISH MEATS

Each (1 oz.) 6.00/Selection of all 16.00

Jamón Serrano 18 month salt-cured Serrano

Dry Chorizo slightly spicy cured sausage,
seasoned with pimento and garlic

Lomo Embuchado cured pork loin with a smoky
flavor and seasoned with herbs

SOUP/SALADS

Soup of the Day 4

House Salad 5

cherries, fennel, gorgonzola and sherry
vinaigrette

Caesar* 8

anchovy, crouton, parmesan, balsamic syrup

Goat Cheese and Spinach 8

walnut, red onion, shallot-apricot vinaigrette

Arugula 9

crispy mushrooms, sundried tomato,
manchego, balsamic vinaigrette

SEAFOOD SMALL PLATES

Seared Rare Tuna* 9
raisin caper tapenade, cilantro lime crème fraîche

Garlic Shrimp 8
with olive oil, lime, wine and herbs

Crab Stuffed Shrimp* 12
wrapped in pancetta, lemon caper remoulade

Baked Artichoke and Lump Crab 9
manchego, mascarpone and herbs

Braised Squid and Beans 8
walnut pesto, arugula, bacon, garlic oil

Pan Roasted Mussels 9
spicy coconut-curry broth

Pan Seared Diver Scallops* 15
smoked corn puree, pancetta and sherry vinegar reduction

MEAT SMALL PLATES

Hangar Kebobs 8
sesame, honey, tahini sauce

Lamb Lollipops 14
ginger mint crème fraîche

Bacon Wrapped Dates 6
with spicy pepper jam

Chicken and Chorizo Stuffed Peppers 7
with mascarpone and fresh herbs

Spicy Pork Kebobs 7
creamy herbed mustard sauce

VEGETARIAN SMALL PLATES

Mediterranean Trio 9
artichoke misto, hummus du jour, roasted grilled vegetable antipasto

Stuffed Peppers 7
spaghetti squash, goat cheese and fresh herbs

Mushroom and Local Tomato Bruchetta 8
mozzarella, balsamic reduction

Vegetable Risotto 6
asparagus, butternut squash, roasted onion

Parmesan Grilled Asparagus 8
roasted garlic butter

Spice Dusted Fingerling Potatoes 6
with gorgonzola crème fraîche

House Selection of Olives 6
Cerignola, Arbequina, Picholine, Kalamata, Nicoise

An 18% gratuity will be added to parties of 6 or more or to separate checks.
*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.