Tapas para Empezar

Tapas to Start

Aceitunas Aliñadas

Assorted house olives marinated in Spanish olive oil, herbs and spices.
Served with foccacia bread (V/GF) $6

Manzanilla or Amontillado Sherry / Riesling / Tempranillo

Gazpacho Trio

A sampling of three Gazpachos:
Tomato, beet and cherry • Green tomato, honeydew and cucumber • House yellow tomato, bell pepper and orange juice. Served chilled with foccacia bread $10

Verdejo / Cava / Fino Sherry / Pinot Noir

Almogrote de Alcachofas

Warm spread of artichoke hearts, spinach, Asadero cheese, tomatoes, and fired roasted piquillo peppers.
Served with baked crostinis (V/GF) $8.5

Cava / Sauvignon Blanc / Rosé / Chardonnay

Plato de Carnes y Quesos ó Fruta

A selection of 15 month old Spanish Serrano Ham, Pamplona Chorizo, Idiazabal, Mahon and Manchego cheeses, served with foccacia bread (GF) $15
You can substitute fresh fruit for the meats at no cost (V) or add fresh fruit for $3

Albariño / Pinot Gris / Sangiovese / Monastrel

Tapas del Mar

Tapas from the sea

Calamares Rellenos a la Brasa

Grilled Calamari stuffed with house made sausage, parsley, Idiazabal cheese, bread crumbs and lemon zest. Served on Romesco Sauce and topped with fried tentacles. $9

Gewurztraminer / Rosé / Nebbiolo / Garnacha

Piquillos Rellenos de Txangurro

Baked fire roasted Spanish piquillo peppers stuffed with lump crab meat, fresh cream, Idiazabal cheese and bread crumbs. Drizzled with extra virgin olive oil and served with foccacia bread. $11

Torrontes / Rosé Sparkling / Gewurztraminer

Gambas al Ajillo

Shrimp sautéed in garlic, smoked Spanish paprika and olive oil.
Served with fried plantain chips and cilantro aioli (GF) $9.5

Verdejo / Muscat / Viogner / Rosé / Pinot Grigio

Crudo de Sandia y Bonito

Layered slices of seared tuna loin and fresh watermelon.
Served with lemon-basil vinaigrette and micro greens (GF) $11

Viognier / Albariño / Riesling / Cava Rosé / Gamay

Viuras Serrano

Fresh sea scallops wrapped in basil leaves and Pancetta, grilled and served with mixed field greens, and lightly drizzled with lemon juice (GF) $12.5

Pinot Blanc / Riesling / Champagne / Tempranillo

Due to our menu, our kitchen is unable to guarantee 100% gluten free foods, trace amounts of gluten may appear in any item. By ordering from this menu, the customer accepts responsibility for appropriately modifying menu items and acknowledges the possibility of food preparation errors or other circumstances that may result in gluten contamination. Please ask for a manager to clarify any questions about a specific item.

Wine recommendations in red Italics

Tapas de la tierra

TAPAS FROM THE LAND

Empanadas Salamanca

Two freshly baked spinach turnovers with Manchego cheese, garlic, & mushroom filling.
Served with a side of salsa brava, grilled peppers, and topped with cilantro aioli $8
Add up to 2 extra empanadas for $1.50 each (V)

Cava / Prosseco / Gamay / Syrah / Tempranillo

Ensalada de Remolachas Rostizadas

Oven roasted Hairston Creek Farm baby beets and carrots, with crumbled goat cheese, toasted almonds, and flat leaf parsley tossed in a toasted cumin vinaigrette (V/GF) $9

Viura / Sauvignon Blanc / Semillon / Malbec / Shiraz

Queso de Cabra Frito con Miel

Goat cheese cakes breaded and fried.
Served with sweet red onion marmalade and topped with honey and dry lavender, with baked crostinis (V) $10

Rosé / Cava / Pinot Gris / Sauvignon Blanc / Merlot

Coca de Pato Ahumado

Grilled Spanish flat bread with thin slices of smoked duck breast, blue cheese, caramelized onions, and seasonal fruit. Drizzled with a raspberry vinaigrette $12

Valpolicella / Tempranillo / Garnacha / Champagne

Lomo a la Plancha*

Petit beef, seared medium rare. Served with a side of roasted garlic aioli and fresh baked pita bread (GF) $10.5

Amarone / Malbec / Zinfandel / Carmeñere

Patatas con Aioli y Salsa Brava

Roasted potatoes seasoned with parsley, oregano, crushed red pepper, hot smoked paprika, black pepper, and olive oil. Lighly fried and served with aioli and salsa brava. (V/GF) $8.5

Nebbiolo / Carignan / Mencia / Corvina / Tempranillo

Albondigas en Salsa Brava

Baked beef and pork meatballs bathed in traditional Spanish salsa Brava and topped with shredded Manchego cheese and chopped fresh parsley.
Served with foccacia bread $8.5

Pinot Noir / Garnatxa / Tempranillo / Shiraz

Cordero Cacereño*

Seared New Zealand lamb loin marinated in rosemary, garlic, Spanish olive oil and smoked paprika. Served with curry aioli and pita bread (GF) $11.5

Shiraz / Monastrel / Pinot Noir / Viogner / Verdejo

Patitas de Pollo Ahumeadas*

Hickory smoked chicken drumettes fried and seasoned with our paprika mix rub.
Served with Cabrales sauce and a celery herb salad. (GF) $10

Sauvignon Blanc / Riesling / Malbec / Syrah / Garnacha Blanca

Flamenquines*

Thin rolls of tender pork loin, layered with pancetta, fired roasted piquillo peppers, Mahon cheese, thinly sliced garlic, and fresh basil leaves. Grilled and served with a zesty lime crema (GF) $9.5

Shiraz / Petit Sirah / Tempranillo / Sangiovese / Albariño

*Consuming raw or undercooked products may increase your risk of food borne illness.
20% gratuity will be added to parties of 6 or more. No separate checks for parties of 6 or more
(V) Vegetarian Items. Some can also be vegan. (GF) Gluten Free Items,

Wine recommendations in red Italics

6-12-13