

SALADS

- Ensaladilla De Atun** \$10
Seared Tuna, Frisee Lettuce,
and Black Olive Tapenade
- Jamon Serrano and Fig** \$10
Valdeon, Baby Spinach,
and Sherry Vinaigrette
- Mediterranean Salad** \$7
Black Olive, Mozzarella,
Tomato, and Artichoke

- Ensaladilla Rusa** \$5
Shrimp, Vegetable, Egg,
and Potato Salad
- Curry Chicken Salad** \$9

FLATBREADS

- Pulled Duck Confit** \$10
Orange Confit and Manchego
- Roasted Pig** \$10
Figs, Shallots, Bleu Cheese
- Beef Shortrib** \$8
Horseradish and Parmesan
- Shrimp and Garbanzo** \$8
Catalan Sausage and Spinach
- Roasted Vegetable** \$5
Peppers, Mushrooms, Onion

M E N U

TRADITIONAL TAPAS

- Half or Whole Ciabatta Loaf with Herb Oil \$2.5 / \$4
- Pan Con Tomato - *Fresh Tomato and Garlic over Crostini* \$3
- Patatas Bravas - *Potato Bites fried in duck fat with a spicy tomato sauce* \$3
- Mixed Seafood Skewers with Jalapeno Lemon Sauce \$6
- Boquerones En Vinagre - *Spanish Marinated White Fish* \$5
- Bacon Wrapped Dates Stuffed with Valdeon Blue Cheese \$6
- Jamon Croquettes with Fig and Tomato Marmalade \$4
- Pintxos Morunos - *Lamb Skewers with Olive Tapenade* \$9
- Catalonian Mushrooms \$3
- Albondigas - *Beef Meatballs and Catalan Sausage* \$6
- Zucchini Ravioli Stuffed with Feta Cheese \$6
- Morcilla with Fried Quail Egg \$6
- Carpaccio of Beef with a Chive Vinaigrette \$7
- Escargot in a Fine Herb Butter \$7
- Moorish Pork Kebabs with a Rose Petal Sauce \$7
- Garlic Shrimp \$10
- Fried Calamari with a Spicy Aioli \$10

HOUSE SPECIALTIES

- Chargrilled Oysters**
1/2 Dozen \$10 / Dozen \$18
- Paella Valenciana** \$28
Classic Valencian Paella with
Chicken, Sausage and Seafood
- Suckling Pig - *Cochinillo Asado***
Every Saturday or On Request
- Soup of the Day** M/P

DESIGN YOUR OWN TAPAS PLATTER

CHOOSE 3 FOR \$16 OR 4 FOR \$20

Includes Tomato-Port Jam and Toasted Ciabatta Slices

CHEESES

- Valdeon Azul
- Manchego
- Ibores
- Tetilla

MEATS

- Salchichon de Vic
- Cantipalo
- Jamon Serrano
- Duck Prosciutto

VEGETABLES

- Catalan Spinach** \$7
with Raisins, Pinenuts, Green Apples
- Setas Al Horno** \$6
Mushrooms, Shallots, Green Beans, Manchego
- Duck Fat Fries** \$7
- Truffle Mashed Potatoes** \$6
- Escalivada** \$5
Grilled Peppers, Onions, Squash, Tomatoes
- Sweet Potato Bites** \$3
with a Cider-Dill Reduction

SEAFOOD

- Oven Roasted Bronzini** \$29
Stuffed with Piquillo Peppers and Herbs
- Steamed Clams** \$14
In a Spicy Jamon & Saffron Broth
- Grilled Swordfish** \$25
Over White Bean Salad and Hummus
- Dijon Crusted Salmon** \$15
Over Catalan Spinach
- Mejillones** \$10
Mussel in a Fennel Broth

MEAT AND POULTRY

- Bacon Wrapped Pork Tenderloin** \$15
Sweet Cherry and Prune Glaze
- Duck Three Ways** \$20
Breast, Foie Gras, Confit Potato
- Quail in a Jamon Blanquette** \$16
Caramelized Apples and Morcilla Stuffed
- Aspen Valley Lamb** \$18
On Truffle Potato Cakes in Kirsch Glaze
- 12oz Chargrilled Skirt Steak** \$18
With Chimichurri Sauce
- 10oz Pepper Filet Mignon** \$29
In a Valdeon and Chive Foam

LUNCH SPECIALS

- \$9.95 Daily Lunch Special
- Sandwich Special