

SALADS

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

MENU

TRADITIONAL TAPAS

- Half or Whole Ciabatta Loaf with Herb Oil \$2 / \$4
- Pan Con Tomate - *Grilled Tomato-Garlic Bread* \$3
- Patatas Bravas with Spicy Tomato Sauce \$3
- Mixed Seafood Skewers with Jalapeno Lemon Sauce \$5
- Boquerones En Vinagre - *Spanish Marinated White Fish* \$5
- Bacon Wrapped Dates with Valdeon Cream Sauce \$6
- Jamon Croquettes with Fig and Tomato Marmalade \$4
- Pintxos Morunos - *Lamb Skewers with Olive Tapenade* \$8
- Catalonian Mushrooms \$3
- Albondigas - *Beef Meatballs and Catalan Sausage* \$6
- Feta Cheese Al Horno - *Žuccini Ravioli* \$5
- 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** \$8

DESIGN YOUR OWN TAPAS PLATTER

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

Includes Tomato-Port Jam and Marinated Artichokes

CHEESES

- Valdeon Azul
- Manchego
- Ibores
- Tetilla

MEATS

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

VEGETABLES

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

LUNCH SPECIALS

- \$9.95 Daily Lunch Special
- Sandwich Special

SEAFOOD

- Oven Roasted Bronzini** \$30
Stuffed with Piquillo Peppers and Herbs
- Clams in a Spicy Saffron Broth** \$14
With White Beans and Jamon Serrano
- Grilled Swordfish** \$25
With Roasted Garlic Hummus
- Dijon Crusted Salmon** \$15
With Catalan Spinach
- Mejillones** \$9
Mussel and Fish Stew with Fennel

MEAT AND POULTRY

- Bacon Wrapped Pork Tenderloin** \$15
With a Cherry and Prune Reduction
- Duck Three Ways** \$18
Breast, Foie Gras, Confit Potato Gelette
- Quail in a Jamon Blaquette** \$16
With Apple-Wrapped Morcilla Mousse
- Aspen Valley Lamb** \$18
With Truffle Potato Cake in Kirsh Glaze
- 12oz Chargrilled Skirt Steak** \$18
With Chimichuri Sauce
- 10oz Pepper Filet Mignon** \$25
With Valdeon and Chive Foam