

Vino Blanco .

Verdejo, Torre Pingon, Rueda 2010	glass \$7.00	bottle \$28.00
Verdejo, Viña Vilano, Rueda 2010	glass \$6.50	bottle \$22.00
Solar, Gailur, Rioja 2009	glass \$6.50	bottle \$17.00
Albariño Torne Fornelos, Rias Boixus 2009	glass \$7.00	bottle \$28.00
Albariño Andurina, Rias Boixus 2009	glass \$8.50	bottle \$32.00
Rosaelo, Viña Vilano, Rivera del Duero	glass \$6.50	bottle \$22.00
Cava, Gran Ducay (sparkling)	glass \$6.50	bottle \$21.00

Vino Tinto .

Clos Socarrat, Crianza, Priorat 2004	glass \$7.00	bottle \$29.00
Preferente, Crianza, Rioja 2007	glass \$6.50	bottle \$25.00
Vega Privanza, Crianza 2005	glass \$7.00	bottle \$28.00
Torre Pingon, Roble 2009	glass \$7.00	bottle \$28.00
Heras Cordon, Roble 2009	glass \$6.50	bottle \$26.00
Heras Cordon, Reserva 2001		bottle \$45.00
El Embrujo Tempranillo	glass \$6.50	bottle \$20.00
Lerin, Navara Tempranillo 2009	glass \$6.50	bottle \$22.00

* Porto Osborne and Sherry Osborne by the glass - \$6.50

Sangria .

Sangria Tinta, Blanca, Agua de Valencia - glass \$6.00
Jarra de Sangria - \$20.00

International Beer .

San Miguel - \$3.25
Mahou - \$3.25
Estrella Galicia - \$3.25
Ambar - \$3.25

Domestic Beer .

Budweiser - \$2.50
Heineken - \$2.50
Corona - \$2.50
Presidente - \$2.50
Modelo - \$2.50

Soft Drinks .

Jugos: Manzana, Pera, Naranja, Guayaba. - \$2.00
Kas (Naranja, Limon) - \$2.00
Coca-Cola, Fanta, Sprite - \$1.25

Cold Tapas .

Visas

Olivas Española's - \$4.50

Spanish mixed olives
w. spices, herbs and garlic.

Boquerones - \$6.50

Fresh marinated anchovies over fried leeks,
seasoned olive oil drizzle.

Piquillos al Tar-Tar de Atun - \$9.00

Navarra red peppers stuffed
w. spicy tuna tar-tar.

Tabla de Quesos - \$12.50

An assortment of cheeses
w. toast points & fruits.

Tabla de Xarcuteria - \$12.50

An assortment of cured meats
w. toast points & olives.

Salads .

Costa Brava - \$6.50

Tomatoes, Orange segments, Red Onions, Basil,
Raspberry Vinegar & Picual Olive Oil.

Cantabrica - \$6.50

Mixed greens, Cabrales Cheese, Walnuts, Raisins,
Apples, Arbequina Olive Oil,
Aged Sherry Wine Vinegar

Hot Tapas .

Visas

Tortilla Española - \$5.00

Potatoes, Eggs, and Onions.

Patatas Bravas - \$6.95

Fry Cubed Potatoes w. Spicy Smoked Paprika and Allioli.

Setas al Jerez - \$7.25

Sautéed Mushrooms with almonds in a Sherry Wine Sauce.

Bombas de Queso - \$7.50

Goat Cheese Fry Balls w. Orange Blossom Honey.

Gambas al Ajillo - \$7.95

Sautéed Shrimp in Garlic.

Atun a la Plancha - \$12.50

Seared Tuna w. Tempranillo Ginger reduction.

Pulpo a la Plancha - \$10.95

Octopus w. Potatoes, Peppers, Olives, Onions,
Olive Oil & Moscatel Vinegar.

Calamares a la Romana - \$7.95

Fry Calamari w. Spicy Piparrada Sauce.

Chipirones a la Plancha - \$8.75

Grilled Calamari w. Leeks & Piquillo Peppers,
Lemon Garlic Olive Oil Drizzle.

Croquetas de Jamon - \$6.25

Serrano Ham Croquettes.

Pollo a la Plancha - \$7.25

Grilled chicken w. Green Mojo over sautéed potatoes.

Cordero a la Plancha - \$12.95

Rack of lamb in a Rosemary demi-glaze.