



Spanish tapas

Crêpe de Pollo chicken wrapped w/basil, mozzarella and sun dried tomatoes 6.95

Tostada de Aguacate toasted baguette w/garlic aioli, avocado and Jamon Serrano 9.95

Pimientos al ajillo, green, yellow and red peppers marinated 4.25

Champinoñes Rellenos mushrooms stuffed w/gorgonzola and peppers 6.95

Tortilla Española traditional egg and potato spanish omelet 5.75

Aceituna -Fried Spanish Olives 4.95

Albondigas small spanish meatballs, tomato sauce 5.25

Chuletas de cordero, baby lamb chops 12.00

Jamon Serrano 18-month cured Spanish ham 7.95

Camarones Diablo shrimp cooked in a spicy sauce 8.50

Pulpo a la Feria octopus 9.95

drizzled w/olive oil, capers, diced tomatoes and onions

Mejillones Vino Blanco mussels white wine sauce 8.25

Paella Valenciana our traditional paella: saffron rice cooked 8.95

With a mix of fresh seafood, chicken and Spanish sausage

Calamares Romana fried squid served with marinara sauce 6.95

Churrasquito flame broiled mini skirt steak, caramelized shallots, paprika sauce 7.25

Mini Hamburguesa Aza , black Angus burger, lettuce, tomato, cheese, pickles 6.25



Platos \$15 (Served with baguettes)

Plato De Queso assorted cheeses

Plato De Carne assorted Spanish cured meats

Plato Combinado assorted Spanish cured meats & cheeses

*Plato Jamon A La Campagna, 18-month serrano
with fresh mozzarella di bufala*

A LA Plancha

Salmon white butter sauce and ratatouille 15.95

Sesame Tuna on a bed of mix green 16.95

Chicken with wilted spinach sautéed w/ ginger and garlic 11.99

*Bistec A La Parilla - grilled skirt steak, ideya chimichurri, 17.95
mixed green salad served with French fries*

Our small plates from around the world

Hummus 5.95

Guacamole 6.95

Tomatoes Mozzarella di Bufala 10.95

Chicken Satay with Peanut Sauce 5.95

Rouleau De Printemps, Vegetarian Spring Rolls 4.95

Ratatouille 4.95

Mix green 5.95

French Fries

Traditional 4.95 , Smoked and Spicy 5.25, Truffle and Chives 5.95, Sweet Potatoes 4.95

Dessert \$6

Chocolate con churros chocolate with fried dough pastry

Crema Catalana (Spanish Crème Brûlée)

Chocolate Mousse

BRUNCH

Ensalada De Frutas, fruit salad \$7

Tostada Francesa, spiced french toast with brioche bread & apple puree \$7

Granola & Yogurt \$6

Pancakes de Banana, with maple syrup and whipped cream \$8

Huevos Fritos Guiso, sautéed eggs \$8

Huevos Revueltos con Vegetales, vegetable scramble eggs \$9

Revuelto De Jamon de Queso, ham and cheese scramble eggs \$10

Revuelto de Chorizo, chorizo and scramble eggs \$9

Huevos Estrellados, sunnyside up \$8

Tortilla de Vegetales, vegetable omelette \$10

Tortilla Tres Quesos, cheese omelette \$11

Bistec Y Huevos, steak and eggs \$16

*Hamburguesa, 8 oz freshly ground angus beef topped
american cheese on a toasted brioche bun served with a
small green salad and French fries \$12*

Side order

Chorizo \$4

Apple sausage \$4

Bacon \$3

Ratatouille \$4

French fries \$5

Mix green \$4



Parties of 7 and up will have 18% gratuity added to bill and will be limited to a prefix menu or a sampling of dishes determined by the chef. Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness.