

Tapas Menu

The Italians call it antipasto, the Chinese dim sum, the Turks meze, the French hors d'oeuvres and the Spanish tapas. But, unlike their cousins around the world, tapas are more than just appetizers. When savored at dinner-time with a glass of sherry, a full array of these tasty miniature morsels can be a meal in themselves. The word tapas means lids or covers, and tapas were originally pieces of bread or cured ham placed on top of a wine glass to keep dust and flies out. Well, things have changed since then.....

Ensalada Verde

Seasonal Baby Greens tossed with Champagne-Citrus Vinaigrette, diced Tomatoes and Garlic-Oregano Croutons

Ensalada Meson

Hearts of Romaine, Carrots, Tomato, Olives, Hard-Boiled Egg, Hearts of Palm with our House Vinaigrette

Ensalada de Monje

Baby Spinach with imported Cabrales Blue Cheese, Toasted Pine Nuts, Red Onion, with an Aged Sherry Vinaigrette

Ensalada Rojas

Red Leaf Lettuce, Beets, Red Onions, Cranberries, Walnuts with Shaved Parmigian and Red Wine Vinaigrette

Ensalada Mixta

Mixed Greens and Hearts of Palm

Berenjenas de Almagro

Egg-plant from Almagro in a Spicy Tomato Sauce

Pan con Tomate, Ajo y Jamon

Baguette with Tomato, Garlic and "Serrano" smoked Ham

Patatas Bravas

Deep fried potatoes topped with a spicy red chili, bacon and tomato sauce

Tortilla Espanola

Spanish Style Egg/Potato/Onion Frittata

Patatas Ali-Oli

Roasted Garlic and Herb Potatoes

Aceitunas Aliñadas

Onion and Herb Marinated Olives

Pimientos Asados

Roasted Red Peppers with Balsamic and Olive Oil

Setas al Ajillo

Sautéed "Meaty" Mushrooms with Red Wine and Rosemary

Queso de Cabra Montañes

Baked Goat Cheese w/Tomato & Basil

Andalusian Gazpacho

Served in Martini Glasses with Parmigian Croutons (Glasses Not Included)

Escalivada

Grilled Eggplant Salad with Onions, Peppers and Caramelized Garlic

Jamón Serrano con Melón

Shaved Serrano Ham with Fresh Cantaloupe

Pollo al Chillindron

Chicken pieces cooked with tomatoes, fresh peppers, chili and aromatic spices

Chorizo Frito al Vino

Spicy Spanish sausage pan fried in red wine

Corazon de Alcachofa

Grilled Artichoke hearts and asparagus with sea salt and balsamic vinaigrette dressing

Vieirasal Vino Blanco con Jamon

Sautéed Scallops with White Wine and Ham

Pato Braseado

Roast Duckling w/Berry Sauce

Gambas al Ajillo

Garlic and Shallot Marinated Shrimp

Pollo al Ajillo

Garlicky, Lemon and Olive Oil Roasted Chicken

Butifarras con Brevas

Sautéed Pork Sausage w/Figs and Brandy

Vieiras al Azafrán

Scallops in Saffron Cream

Calamare a la Vinagreta

Chilled Calamari in Light Vinaigrette

Judias Verde

Green beans cooked in onions, butter and olive oil

Classic Paella

Herb and Saffron Scented Rice with Roasted Chicken, Sausage, Calamari, Shrimp and Vegetables