



## Tapas

**Champiñones al Ajillo:** Crimini and button mushrooms in a spicy garlic and wine sauce **6**

**Chorizo y Sidra:** Spanish sausage sautéed in Spanish cider and caramelized onions **7**

**Empanadas de Carne:** Beef and potato pastries with avocado chimichurri **7**

**Mejillones Vascos:** Tender mussels sautéed with tomatoes, garlic and white wine **8**

**Gambas al Ajillo:** Shrimp sautéed in white wine garlic sauce **7**

**Martini de Mariscos:** Fresh seafood ceviche with mango and cucumber in a citrus vinaigrette **7**

**Pimientos del Piquillo:** Spanish roasted piquillo peppers stuffed with goat cheese and spinach **6**

**Manchego y Serrano Ham:** olives, almonds, quince paste and fresh fruit **8**

## Ensaladas y Sopas

**Zarzuela de Mariscos:** Catalan seafood stew small **7** large **11**

**Gazpacho de Ajo:** Traditional garlic and almond gazpacho **6**

**Gazpacho de Tomate:** Cold roasted tomato soup **6**

**Ensalada de Casa:** Arugula with figs, roasted almonds, Cabrales bleu cheese and honey-balsamic vinaigrette **12**

**Ensalada de Tuna:** Sesame crusted Ahi tuna over mixed baby greens, tomatoes, cucumbers, olive tapenade and citrus-soy vinaigrette **14**

## Brunch Entrees

### Spanish omelets w/ Rioja Potatoes, seasonal fruit and toast **12**

**Spinach and Mushrooms:** Fresh organic spinach and mushrooms

**Spanish Chorizo:** Homemade Spanish chorizo and caramelized onions

**Potato and Manchego:** Potatoes and 6 month aged manchego

**Huevos Escalfados:** 2 poached eggs over your choice of:

Lump crabcakes, fire-roasted piquillo peppers and herbed lemon bierre blanc 16

Arepa toasts, spinach sauté, crispy Serrano, finished with saffron cream sauce 12

Arepa toasts Spanish chorizo, caramelized onions and spicy red pepper and tomato sofrito 14

**Tocino y Huevos:** Maple-glazed pork belly, with 3 scrambled eggs, rioja potatoes and fruit 13

**Fritura de Mariscos:** Lightly fried shrimp, calamari and cod, with lime-habanero aioli and sweet potato fries 12

**Arepas:** 2 Fine Cornmeal cakes stuffed with "ropa vieja" : shredded beef stew with black bean puree and shaved manchego and chicken and avocado salad 10

**Pinchos de Carne y Huevos:** 2 grilled fillet skewers drizzled with avocado chimichurri served with two fried eggs, rioja potatoes and toast. 14

**Tortilla de Madrid:** Spanish baked omelet with spinach, sundried tomatoes, artichokes and goat cheese with rioja potatoes and fresh fruit 10

**Torrejas Rellenas:** Spanish style French toasts stuffed with a raspberry-orange cream topped with fresh cinnamon whipped cream and maple syrup 12

**Kids' Brunch:** Scrambled eggs, Torrejas and chorizo 8

### Paellas (for 1 or 2)

**Tintos' Valenciana:** Shrimp, fish, mussels, chorizo, calamari & chicken 16/29

**Marinera:** Mussels, shrimp, fish & calamari 18/34

**Vegetales:** Asparagus, tomatoes, roasted peppers, zucchini, mushrooms, squash, and spinach 14/26

#### **Sides:**

2 eggs: 2.00

1 Arepa: 1.00

Toast: 1.00

Rioja Potatoes: 2.00