



## 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 8
- Empanadas de Carne:** Beef and potato pastries with avocado chimichurri 8
- Espinaca con Piñones:** Sautéed fresh spinach with toasted pine nuts 6
- Gambas al Ajillo:** Shrimp sautéed in white wine garlic sauce 8
- Fritura de Mariscos:** Shrimp, calamari, and cod fried served with lime habañero aioli 9

## Brunch Menu

- Spanish Omelets:** Spinach & Mushroom , Spanish Chorizo or Potato & Manchego 10
- Huevos Chorizo:** Two eggs sunny-side up with homemade Spanish chorizo & caramelized onions 9
- Empanada Gallega:** Traditional Galician pastry with Bonito tuna, caramelized onions, olives and golden raisins finished with a piquillo aioli 9
- Tortilla de Madrid:** Warm Spanish baked omelet with sundried tomatoes, artichokes, spinach and drunken goat cheese 9
- Torrejas:** Spanish cinnamon-custard battered toast with maple syrup 8
- Ensalada de Casa:** Organic grown arugula salad with figs, roasted almonds, Cabrales blue cheese and honey balsamic vinaigrette 8

## Paellas (for 1 or 2)

**Tintos' Valenciana:** Shrimp, fish, mussels, chorizo, calamari & chicken 11/20

**Marinera:** Mussels, shrimp, fish & calamari 12/22