



# Tapas Menu

Every Tuesdays & Fridays  
Starting at 5:00 pm



## \$3.00 TAPAS

### 1) Banderilla (2 PCS)

Cold, marinated pearl onions, guindilla (mini yellow peppers), mini pickles and red pepper skewered on toothpicks

### 2) Garlic Patatas Bravas

Fried Potato cubes sautéed w/ garlic and served with alioli sauce (garlicky "mayo")

### 3) Spinach & Garbanzo Beans Sauté

Spinach & garbanzo beans sautéed in garlic and imported paprika from Spain

### 4) Canapé - Avocado Anchovy (2 PCS)

Slice of baguette bread topped with slice of avocado and anchovy filet. An amazing combo

### 5) Skewered Bilbao Chorizo, Manchego Cheese and Manzanilla Olive (2 PCS)

All three skewered on a toothpick, makes for a tasty trio!

### 6) Fried Mushrooms (6 PCS)

Mediterranean style battered mushrooms fried to perfection, served with alioli sauce  
Mediterranean style Battered mushrooms

## \$5.00 TAPAS

### 7) Goat Cheese in Serrano Ham

Fresh goat cheese wrapped in Serrano Ham

### 8) Deep Fried Mahi-mahi w/ Alioli (4 PC)

Mediterranean style, lightly battered Mahi-mahi w/ Alioli ("garlic-mayo" sauce)

### 9) Canapé-Serrano Ham & 3-milk cheese (2 PC)

Serrano ham & cheese (imported fr Spain) made from cow, goat & sheep milk on slice baguette

## \$4.00 TAPAS

### 10) Seasonal Fruit Wrapped in Serrano Ham (2 PC)

Thinly sliced Serrano Ham wraps slices of seasonal fruit (ex: melon, pear) to create a tasty duo of flavors

### 11) Potato Croquetas (4 PC)

Seasoned mashed-potato rolls coated with seasoned bread crumbs, then fried

### 12) Fried Calamari al Andaluz

Fried smaller squid is more tender and tastier in the Andalusian (Southern Spain) tradition, especially sprinkled with imported paprika from Spain

### 13) Canapé - Tortilla Española w/ Bruschetta (2 PC)

A thin slice of Spanish style omelet, topped w/ Spanish style bruschetta, sits on sliced baguette bread

### 14) Canapé - Manchego, Quince Jelly on sliced baguette (2 PCS)

Quince Jelly is sweet and mildly tart, made from the quince fruit akin to apples yet very distinct. It goes very well with Manchego Cheese

### 15) Canapé-Pamplona Chorizo & Manchego Cheese (2 PC)

Pamplona chorizo and Manchego cheese (imported from Spain) on sliced baguette

### 16) Skewered Caprese (2 PCS)

Fresh mozzarella cheese, Roma tomatoes and basil skewered on toothpick served with dressing

## \$6.00 TAPAS

### 17) Mahi-mahi steak in White Wine Sauce

Mahi-mahi steak sautéed in white wine sauce with sundried tomatoes and capers

### 18) Mussels in White Wine and Saffron

Black mussels sautéed in garlic, white wine and Saffron!