

# BASQUE

TAPAS BAR · RESTAURANT

## Tapas

### GAMBAS al AJILLO ~ 16

Shrimp in garlic sauce

### GAMBAS a la PLANCHA ~ 16

Spanish marinated sizzling grilled shrimp

### COLAS al AJILLO ~ 19

3oz baby Lobster tails in garlic sauce

### CHORIZO SALTEADO ~ 13

Sauteed chorizo with onions, peppers and white Rioja wine

### PATATAS BRAVAS ~ 10

Crispy potato cubes with spicy tomato sauce and aioli

### CROQUETAS del DIA ~ 13

Crispy and creamy croquettes of the day

### MINI CHORIZO al VINO ~ 13

Red wine braised mild mini chorizo

### CHIPIRONES PLANCHA ~ 13

Sizzling baby squid, olive oil, garlic, pimenton and a touch of white Rioja

### PAN con TOMATE ~ 12

Fresh tomato spread, olive oil, garlic, Iberico ham over country toast

### ALCACHOFAS FRITAS ~ 12

Fried artichokes with a caper remoulade

### EMPANADAS DEL DIA ~ 12

Empanadas of the day

### VIEIRAS RELLENAS ~ 20

Stuffed scallop shells, crab meat, shrimp, scallops, Spanish seasoning and Applewood bacon

### MEJILLONES en SALSA DIABLO ~ 15

Mussels in a hot tomato onion and pepper sauce

### BURRATA y REMOLACHA ~ 16

Burrata over baby arugula, roasted beets, mandarin segments, basil olive oil and a touch of balsamic glaze and dried cranberries

### PUNTAS de FILET MIGNON PICANTE ~ 20

Spicy Filet Mignon tips sauté with hot cherry peppers

### PULPO A LA GALLEGA ~ 18

Galician style with Spanish paprika, virgin olive oil and coarse sea salt

### PULPO A LA PLANCHA ~ 18

Galician seasoning, sliced, pan grilled with virgin olive oil, touch of garlic, white wine and smoked pimenton pearls

### CHULETITAS de CORDERO a la PLANCHA ~ 19

Grilled baby domestic lamb chops herbed and marinated with rosemary, garlic, jerez vinegar and olive oil

### ATUN PICANTE ~ 16

Cajun spiced Ahi Tuna cubes

### PIMIENTOS de PADRON ~ 12

Blistered Shishito peppers with olive oil and sprinkled coarse sea salt

### ALBONDIGAS PICANTE ~ 16

Spicy Spanish meatballs with melted Manchego

### MANCHEGO FRITO ~ 12

Fried Manchego cheese, drizzled honey and balsamic glaze

## Tablas / Boards

### TABLA de JAMON IBERICO ~ 32

Fermin, acorn fed Iberico ham.

### TABLA de QUESOS ~ 24

Mixed selection of cheeses:

MANCHEGO (Sheep), MURCIA al VINO (Wine & Goat)

BERRICO Tres Leches (Cow, Goat & Sheep)

### TABLA JAMON Y QUESOS ~ 26

Iberico ham and mixed Cheeses.

## Salads & Soup

### GRILLED SHRIMP SALAD ~ 16

### SKIRT STEAK SALAD ~ 18

### MIXED HOUSE SALAD ~ 12

Mixed greens, onions, peppers, olives, tomato, es and granny smith apples seasoned with Spanish EVOO, red wine vinegar, coarse sea salt, black pepper and oregano.

SOUP of the day (Served Seasonal) ~ 6

## Paellas

A perfect seductive Paella prepared in the traditional Spanish method. Please note Paella requires an approximate time of 30 minutes.

Paella pan portions (2) (4/5) (6/8)

### MARISCO ~ For Two ~ 48 For Four/Five ~ 94 For Six/Eight ~ 165

Seafood.....clams, mussels, scallops, shrimp, baby squid, olives, piquillo peppers, tomato and onion sofrito. Finished with a touch of Jerez wine.

### CARNE ~ For Two ~ 46 For Four/Five ~ 92 For Six/Eight ~ 160

Meat .....Chorizo, chicken, skirt steak, filet mignon, olives, piquillo peppers, mushroom sofrito. Finished with a touch of Spanish brandy.

### DE LA HUERTA ~ For Two ~ 30 For Four/Five ~ 65 For Six/Eight ~ 90

Vegetarian ..... Broccoli, tomatoes, artichoke, peppers, chickpeas, olives. tomato and onion sofrito.

## Platos Fuertes

### POLLO al AJILLO ~ 24

Classic Spanish Chicken in spicy garlic sauce, white wine, touch of parsley and cubed potatoes

### CHURRASCO con PIMIENTO y CEBOLLA ~ 35

Grilled Prime Angus skirt steak, sauté onions, peppers and Julianne fries

### LUBINA a la VASCA ~ 37

Sea Bass prepared in a traditional Basque sauce with Shrimp, Clams, Hard Boiled Eggs, and white Navarra Asapragas

### MARISCADA SALSA VERDE ~ 28

Mix of clams, mussels, scallops and shrimp in a white wine, garlic and parsley sauce

### SALMON al AJO Y LIMON con GAMBAS ~ 26

Grilled wild salmon with Shrimp in a garlic, lemon and white wine sauce over sauté spinach

### PARRILLADA de MARISCO al BRANDY ~ 36

Seafood platter, Clams, Shrimp, baby Lobster tails and Scallops, garlic Brandy sauce

### CHULETITAS de CORDERO ~ 36

Grilled domestic baby lamb chops marinated, Spanish seasoning, white Rioja over sauté spinach and Spanish chips

### MEDALLONES de FILET MIGNON ~ 40

Prime Angus Filet Mignon Medallions, Piquillo peppers, spinach, and seasoned cubed potatoes

*Food Allergies? If you have a food allergy, please speak to the owner, manager, chef or your server.*