

BASQUE

TAPAS BAR · RESTAURANT

TAPAS

GAMBAS al AJILLO

Shrimp in garlic sauce

GAMBAS a la PLANCHA

Spanish marinated sizzling grilled shrimp

TORTILLA ESPAÑOLA

Con JAMON Y PIMIENTOS

Classic spanish potato egg omelette with Serrano ham and peppers

CHORIZO SALTEADO

Sauteed chorizo with onions, peppers and white Rioja wine

PATATAS BRAVAS

Crispy potato cubes with spicy tomato sauce and aioli

CROQUETAS del DIA

Crispy and creamy croquettes of the day

CHOPITOS

Fried baby chipirones squid over an avocado base and basil olive oil

CHIPIRONES PLANCHAS

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

PAN con TOMATE

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

ALCACHOFAS FRITAS

Fried artichokes with a caper remoulade

VIEIRAS RELLENAS

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

MEJILLONES en SALSA DIABLO

Mussels in a hot tomato onion and pepper sauce

BURRATA y REMOLACHA

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

PUNTAS de FILET MIGNON PICANTE

Spicy Filet Mignon tips sauté with hot cherry peppers

PULPO PULPO PULPO

North Atlantic octopus from the coastal waters of Northern Spain

A LA GALLEGA

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

OR

A LA PLANCHA

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

CHULETITAS de CORDERO a la PLANCHA

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

BOQUERONES FRITOS con JAMON IBERICO

Spanish fried anchovies wrapped in Iberico Ham, drizzled with virgin olive oil and coarse black pepper

PIMIENTOS de PADRON

Blistered Shishito peppers with olive oil and sprinkled coarse sea salt

TABLAS / BOARDS

TABLA IBERICA

36 month cured Iberico ham, Iberico sausage & cured Iberico pork loin, served with mixed olives.

TABLA de QUESOS

Mixed cheeses, IDIAZABAL Basque sheep milk, MANCHEGO sheep Milk, MAHON cows milk. Served with MEMBRILLO Quince and Mixed olives.

TABLA de SERRANO

Hand carved 18 month curred Serrano ham.

SALADS & SOUP

SOUP of the day (seasonal)

GRILLED SHRIMP SALAD

Mixed greens, onions, peppers, olives, tomato, cucumber, seasoned with virgin olive oil, red Spanish vinegar, coarse sea salt, pepper and oregano.

GRILLED CHICKEN or SKIRT STEAK SALAD CHICKEN OR SKIRT STEAK

Mixed greens, onions, peppers, avocado, tomato, olives, seasoned with red Spanish vinegar, coarse sea salt, black pepper and oregano.

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) (6/7)

MARISCO ~ For Two For four/five for six/seve

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

CARNE ~ For Two Four/Five Six/Seven

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

DE LA HUERTA ~ For Two Four/Five Six/Seven

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

PLATOS FUERTES

POLLO al AJILLO

Classic Spanish Chicken in garlic sauce. Prepared with garlic, Spanish seasoning, white wine, touch of parsley and cubed potatoes

CHURRASCO con PIMIENTO y CEBOLLA

Grilled Angus skirt steak with sauté onions, peppers and Spanish chips

POLLO a la PLANCHA con CHORIZO

Grilled sliced chicken breast, Spanish seasoning, Chorizo, sauté onions, mushrooms and Spanish chips

MARISCADA SALSA VERDE

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

SALMON A LA PARILLA con GAMBAS

Grilled wild salmon with Shrimp prepared in a Cava reduction over sauté spinach

ALMEJAS al BRANDY

Clams in a garlic and Spanish Brandy sauce

CHULETITAS de CORDERO

Grilled domestic baby lamb chops marinated and seasoned with rosemary, garlic, Spanish seasoning, white Rioja wine over sauté spinach and Spanish chips

MEDALLONES de FILET MIGNON

Pan grilled Angus Filet Mignon Medallions with sauté Piquillo peppers, asparagus, white Rioja wine and Spanish chips