

BASQUE

TAPAS BAR · RESTAURANT

Tapas

GAMBAS al AJILLO ~ 14

Shrimp in garlic sauce

GAMBAS a la PLANCHA ~ 14

Spanish marinated sizzling grilled shrimp

TORTILLA ESPAÑOLA ~ 12

Classic spanish potato egg omelette with onions and peppers

CHORIZO SALTEADO ~ 12

Sauteed chorizo with onions, peppers and white Rioja wine

PATATAS BRAVAS ~ 9

Crispy potato cubes with spicy tomato sauce and aioli

CROQUETAS del DIA ~ 12

Crispy and creamy croquettes of the day

CHOPITOS ~ 14

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

CHIPIRONES PLANCHA ~ 13

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

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 ~ 17

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

MEJILLONES en SALSA DIABLO ~ 14

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

PUNTAS de FILET MIGNON PICANTE ~ 16

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

OR

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 vinager and olive oil

ATUN PICANTE ~ 16

Cajun spiced Ahi Tuna cubes

PIMIENTOS de PADRON ~ 9

Blistered Shishito peppers with olive oil and sprinkled coarse sea salt

Tablas / Boards

TABLA de JAMON IBERICO ~ 28

36 month acorn fed Iberico ham.

TABLA de QUESOS ~ 24

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

TABLA JAMON Y QUESOS ~ 26

Iberico ham and mixed Cheeses.

Salads & Soup

SOUP of the day (seasonal) ~ 5

GRILLED SHRIMP SALAD ~ 16

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

SKIRT STEAK SALAD ~ 18

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

MIXED HOUSE SALAD ~ 12

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 ~ 42 For four/five ~ 85 for six/seven ~ 150

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

CARNE ~ For Two ~ 40 Four/Five ~ 84 Six/Seven ~ 145

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

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

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

Platos Fuertes

POLLO al AJILLO ~ 19

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

CHURRASCO con PIMIENTO y CEBOLLA ~ 34

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

LUBINA a la VASCA ~ 36

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

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

ALMEJAS al BRANDY ~ 26

Clams in a garlic and Spanish Brandy sauce

CHULETITAS de CORDERO ~ 34

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 ~ 32

Pan grilled Angus Filet Mignon Medallions with sauté Piquillo peppers, spinach, white Rioja wine and seasoned cubed potatoes