

BASQUE

TAPAS BAR · RESTAURANT

Tapas

GAMBAS al AJILLO ~ 16

Shrimp in garlic sauce

LANGOSTINOS ~ 20

Head on Prawns pan seared garlic, lemon, brandy and seasoning

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 ~ 15

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

ENDIVIAS de BOQUERONES VINAGRETA ~ 18

Spanish anchovy, vinagreta in fresh endive

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

MeatChorizo, 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.