<table>
<thead>
<tr>
<th>APERITIVOS (Bar Snacks)</th>
<th>QUESOS Y EMBUTIDOS (Artisanal Cheeses and Meats)</th>
<th>CARNES (Meats)</th>
</tr>
</thead>
<tbody>
<tr>
<td>PAN Y ACEITE DE OLIVA</td>
<td>TABLA DE QUESOS: assorted Spanish cheeses, fruits and nuts</td>
<td>POLLO FRITO: binned and fried whole chicken wings, free range, garlic and sherry</td>
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<tr>
<td>organic breads served with a side of Spanish evoo</td>
<td>MEMBRILLO Y QUESO: aged manchego cheese and quince jelly</td>
<td>LENGUA ESTOFADA: beef tongue, tomato, onion and capers</td>
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<tr>
<td>OLIVAS</td>
<td>JAMÓN SERRANO: cured Spanish ham, olive oil</td>
<td>MONTADITOS DE LOMO: marinated and grilled pork loin</td>
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<tr>
<td>house marinated mixed olives</td>
<td>JAMÓN IBÉRICO DE BELLOTA: Cinco Jotas acorn-fed 100% Iberico ham</td>
<td>ALBÓNIGAS: meatballs, tomato sauce, grated manchego</td>
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<tr>
<td>MARCONAS</td>
<td>SALCHICHÓN IBÉRICO: ibérican, cured pork sausage, seasoned simply with salt and pepper</td>
<td>CHORIZO A LA PARRILLA: grilled spicy pork sausage, mustard</td>
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<tr>
<td>Spanish almonds salted and sweet with rosemary</td>
<td>CHORIZO IBÉRICO: dry cured pork sausage made with garlic and paprika</td>
<td>CHISTORRA A LA SIDRA: sauteed thin pork sausage finished with basque cider</td>
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<tr>
<td>PAN CON TOMATE</td>
<td>TABLA DE QUESOS Y EMBUTIDOS: mixed Spanish cheeses and meats, olives</td>
<td>PINCHO MORUNO: grilled skewers of marinated AAA beef</td>
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<tr>
<td>grilled bread with tomato and olive oil</td>
<td>TABLA DE IBÉRICOS: assortment of the finest charcuterie from Spain to add any charcuterie: grilled bread, with tomato and olive oil</td>
<td>CALLOS A LA MADRILEÑA: beef tripe, tomato, chorizo and paprika</td>
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<tr>
<td>SOPAS Y ENSALADAS (Soups and Salads)</td>
<td>MARISCOS (Seafood Tapas - Cold)</td>
<td>COSTILLAS DE RES: braised short ribs</td>
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<tr>
<td>SOPA DEL DÍA: soup of the day</td>
<td>BOQUERONES EN VINAGRE: marinated white anchovy fillets, piquillo pepper marmalade</td>
<td>CHULETTAS DE CORDERO: rosemary-marinated and grilled lamb chops</td>
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<tr>
<td>EL “CAESAR”</td>
<td>MOJAMA: cured tuna in olive oil with a dried fruit chutney</td>
<td>POLLO RIOJANA: chicken with tomato and wine sauce</td>
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<tr>
<td>artisan romaine lettuce, aioli, crispy chickpeas, shaved manchego add grilled pork loin or sautéed prawns $4</td>
<td>PAELLA MIXTA: saffron rice with seafood, chicken and chorizo (30 min)</td>
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<tr>
<td>ENSALADA MIXTA</td>
<td>ORGANO: sautéed prawns in garlic and chillies with sherry</td>
<td>PAELLA NEGRA: squid ink rice, prawns, calamari, baby squid, mussels and clams (30 min)</td>
</tr>
<tr>
<td>artisan romaine, olives, tomatoes, red onion, baby artichokes, hand boiled eggs, olive oil and vinegar dressing add grilled pork loin or sautéed prawns $4</td>
<td>ARROZ ESPAÑOL: fresh mussels, pepperpy tomato sauce</td>
<td>PAELLA JARDINERA: saffron rice, padrón peppers, artichoke hearts, oyster mushrooms, asparagus, grilled fennel, cherry tomatoes, broccoli, cauliflower and peas (30 min)</td>
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<tr>
<td>ENSALADA DE HINOJO</td>
<td>GAMBAS AL AJILO: sautéed prawns in garlic and chillies with sherry</td>
<td>PAELLA SENSORET: gentleman’s style paella, peeled and de-shelled seafood, lobster (30 min)</td>
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<tr>
<td>shaved fennel, red onion, citrus, roasted pine nuts add grilled pork loin or sautéed prawns $4</td>
<td>ARROZ ESPAÑOL: grilled octopus, piquillo romesco</td>
<td>RETRO POP - glass bottles</td>
</tr>
<tr>
<td>ENSALADILLA DE RÚCULA</td>
<td>CALAMARES FRITOS: deep fried squid, aioli</td>
<td>GRAPE 3</td>
</tr>
<tr>
<td>baby arugula, apples, dates, red onion, crumbled goat cheese, manchego almonds with olive oil and white balsamic add grilled pork loin or sautéed prawns $4</td>
<td>MEJILLONES A LA MARINARA: fresh mussels, pepperpy tomato sauce</td>
<td>BLACKCHERRY 3</td>
</tr>
<tr>
<td>VERDURAS (Vegetables)</td>
<td>CALAMARES FRITOS: deep fried squid, aioli</td>
<td>CREAM 3</td>
</tr>
<tr>
<td>PATATAS BRAVAS: dad’s famous twice fried potatoes, zesty dressing add a fried egg $2 add aioli $2</td>
<td>BUHIROS: sautéed squid, garlic and wine</td>
<td>SANGRIA</td>
</tr>
</tbody>
</table>
Bienvenidos.

**DESSERTS**

**CREMA CATALANA** 9
créme brûlée

**PUDÍN** 9
bread pudding with Pedro Ximénez toffee sauce

**BOMBÓN DE HIGOS** 9
brandy soaked figs filled with almonds, mascarpone, and dipped in chocolate

**MEMBRILLO Y QUESO** 10
aged manchego cheese and quinces jelly

**CHURROS** 9
served with hot dipping chocolate and vanilla mascarpone

**TARTA DE QUESO** 10
cheesecake, dulce de leche, marcona almonds, sea salt

**SAUCES - bottles**

- **BRAVA SAUCE (375ml)** 8.99
  spicy Spanish tomato & roasted garlic sauce

- **PIQUILLO RELISH (250ml)** 7.49
  sweet piquillo peppers & carmelized onion relish

- **ROMESCO SAUCE (250ml)** 7.99
  roasted almonds, piquillo peppers & Spanish paprika

**COFFEE**

**TÉ** 3
choice of organic teas

**CAFÉ SOLO** 3
rich creamy espresso

**CAFÉ CORTADO** 3.5
espresso cut with a bit of steamed milk

**CAFÉ CON LECHE** 5
espresso and steamed milk

**CARAJILLO** 7
espresso with Torres 5 brandy

**CAFÉ BOMBÓN** 5
espresso with condensed milk

**CAFÉ 43** 8
double espresso with licor 43, served hot or iced

**CAFÉ MADRID** 10
Spanish coffee - orange liqueur, coffee liqueur and Torres 5 brandy

**OROCHATA 43** 8
Iced licor 43 orochata with espresso

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**Daily Specials**

**BRUNCH SPECIALS SAT & SUN 11-3 PM**

**SUNDAY**  Segura Viudas Brut - Bottle 25
Segura Viudas Brut Rosado - Bottle 25

**MONDAY**  House Wines 6 (6oz) / 9 (9oz)
  Red / Rosé / White

**TUESDAY**  San Miguel 4
Jameson Shot 4

**WEDNESDAY**  Sangria Special
  glass 8, 1/2 pitcher 16, full pitcher 24

**THURSDAY**  Alhambra Bottle 4
Altos Tequila Shot 4