



RESTAURANT • WINE BAR • TAPAS

BREAD | CHARCUTERIE | CHEESE

“gallega” bread

baked to order with extra virgin olive oil | 1.79

manchego cheese | 11

manchego and serrano | 19

serrano ham | 15

iberico ham 2.5oz board | 25

valdeón blue cheese and quince paste | 11

assorted cheese board | 15

manchego - rosemary goat - mahon - valdeón

TAPAS

olives | aceitunas

medley of mediterranean olives | 6

“tumaca” bread

toasted & rubbed with garlic and grated tomato | 7

tumaca con jamón

tumaca bread with serrano ham | 13

boquerones de santoña

marinated white anchovies | 11

patatas bravas

fried potatoes - spicy alioli sauce | 7

yuca frita

fried yucca - alioli sauce | 7

croquettes (4)

cod fish - spinach or serrano ham | 8

garbanzos con chorizo

refried garbanzos with sausages & serrano ham | 11

chorizo al vino

spanish sausages cooked in red wine and honey | 13

stuffed peppers | piquillos a la catalana

spinach - goat cheese - raisins - almonds | 15

artichokes | alcachofas

serrano ham - garlic - red crushed peppers - wine | 15

garlic shrimps | gambas al ajillo

red crushed peppers - splash of wine - parsley | 15

camarones con tostones

sweet & spicy shrimps creole with green plantains | 15

clams | almejas

garlic - red hot pepper - wine - parsley | 15

SALADS

rústica

greens, roasted beet, goat cheese, toasted almond, balsamic glaze, rosemary olive oil | 9

huerta

greens, tomato, garbanzos, artichokes, piquillos, onion, olives, fresh gazpacho dressing | 9

PAELLAS

CALASPARRA RICE | SAFFRON BROTH | PIMENTON DE LA VERA

paella mixta (2)

chicken, sausage, calamari, shrimps, clams, mussels, garbanzos, artichokes, piquillos and green beans | 50

paella de mar

calamari, shrimps, clams, mussels and vegetables | 25

paella negra

squid ink, calamari, shrimps, clams, mussels, piquillo peppers and green beans. alioli | 27

paella de campo

chicken, sausage, garbanzos, artichokes and vegetables | 25

paella de la huerta

garbanzos, artichokes, cauliflower, broccoli | 25

CALDOSOS

CALASPARRA RICE | SAFFRON BROTH | PIMENTON DE LA VERA

brothy country rice

chicken, sausage, garbanzos, artichokes, piquillo peppers and green beans. alioli | 25

brothy seafood rice

calamari, shrimps, clams, mussels, piquillo pepper and green beans. alioli | 25

MEAT & SEAFOOD

rib eye steak | chuletón

grilled - mojo verde - rosemary potatoes | 35

pork loin “segoviano”

grilled - alioli - piquillo - chorizo - cured cheese - salad | 25

lamb shank | jarrete de cordero

braised in red wine and aromatics - rosemary potatoes | 21

cazuela castellana

casserole of chicken, sausage, potatoes, garbanzos, artichokes, piquillo peppers, green beans, olives, raisins | 21

lasaña de carne

beef ragú & bechamel lasagna. basil oil & balsamic glaze | 19

fish filet

oven roasted with vegetables - potatoes - mojo verde | 21

fish filet and shrimps

oven roasted filet and shrimps
fresh tomato - saffron - cream sauce. white rice | 25

seafood stew | caldereta de mar

fish filet, shrimps, mussels, clams, calamari
white wine, fresh tomato, artichoke, green beans, potatoes | 35

(OUR FISH FILET IS ALWAYS GOOD OCEAN FISH)

SIDES

sweet potato fries | 5

sweet plantains | 5

hawaian tostones | 5

piquillo peppers confit | 5

calasparra white rice | 5

20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

THE FDA ADVISES CONSUMING RAW, UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH. OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

this menu and prices might change due to availability of products