

* EMBUTIDOS & QUESOS *

JAMÓN SERRANO

cured country pig's ham | 15

CHORIZO IBÉRICO

cured sausage seasoned with pimentón de la vera | 11

SALCHICHÓN IBÉRICO

cured sausage seasoned with pimentón de la vera | 11

BOARD OF CURED MEATS

serrano ham - chorizo and salchichón | 15

QUESO MANCHEGO

mild and nutty sheep's cheese | 12

QUESO DE CABRA AL ROMERO

rosemary aged sharp goat's cheese | 12

QUESO MAHÓN

rich and slightly salty cow's cheese | 12

BOARD OF SPANISH CHEESES

manchego - cabra al romero - mahón | 15

TAPAS & RACIONES

BARRA DE PAN GALLEGA

our house bread - baked to order with olive oil | 1.89

PAN "TUMACA"

~ toasted bread, rubbed with garlic and grated tomato | 5

~ pan "tumaca" with serrano ham | 8

ACEITUNAS

marinated olives | 7

BOQUERONES DE SANTOÑA

marinated white anchovies | 13

JAMÓN IBÉRICO

cured Iberian pig's ham | 25

ESPARRAGOS "COJONUDOS" EL NAVARRICO

white asparagus with alioli sauce | 25

PATATAS BRAVAS

fried potato cubes with our spicy alioli sauce | 9

YUCA FRITA

fried yucca and alioli sause | 9

CROQUETAS

cod fish croquettes or spinach croquettes | 9

GARBANZOS CON CHORIZO

refried garbanzos with sausages and serrano ham | 11

CHISTORRA AL VINO Y MIEL

sausages cooked in red wine with honey | 13

STUFFED PEPPERS | PIQUILLOS A LA CATALANA

spinach, goat cheese, almonds and raisins | 15

ARTICHOKES | ALCACHOFAS

serrano ham, garlic, crushed pepper, garbanzos, wine | 17

GARLIC SHRIMPS | GAMBAS AL AJILLO

red crushed pepper, splash of sherry and parsley | 15

CAMARONES CON TOSTONES

sweet and spicy shrimps creole with green plantains | 17

CLAMS | ALMEJAS

garlic, red crushed pepper, splash of wine and parsley | 15

RUSTICA SALAD

roasted beets, greens, goat cheese, toasted almonds, balsamic glaze, rosemary olive oil, lemon vinaigrette | 11

LARGER PLATES

BRANZINO | LUBINA

oven roasted - roasted potatoes - piquillos | 25

RIBEYE STEAK | CHULETÓN

grilled - rosemary potatoes - mojo verde | 35

PORK TENDERLOIN | SOLOMILLO DE CERDO

aioli, piquillo, chorizo, manchego gratin - salad | 25

CAZUELA CASTELLANA

Casserole of chicken, sausage, garbanzos, potato, artichokes, peppers, green beans, olives, raisins | 21

LASAÑA DE CARNE

beef ragu & bechamel - basil oil & balsamic glaze | 21

SIDES

ROASTED ROSEMARY POTATOES | 5

CONFIT PIQUILLO PEPPERS | 5

CALASPARRA RICE PILAF | 5

GREEN SALAD | 5

PAELLA Y ARROCES

PAELLA MIXTA (2)

combination of paella de mar and campo

PAELLA DE MAR

shrimp, calamari, clams, mussels | 25

PAELLA NEGRA

squid ink, shrimp, calamari, clams, mussels | 27

PAELLA DE CAMPO

chicken, sausage, garbanzos, artichokes | 25

PAELLA DE LA HUERTA

broccoli, cauliflower, garbanzos, artichokes | 25

CALDOSO DE MAR

brothy seafood rice - alioli | 25

CALDOSO DE CAMPO

brothy country rice - alioli | 25

MELOSO DE CORDERO

braised lamb shank - rich velvety risotto | 27

HUERTA SALAD

greens, tomatoes, garbanzos, artichokes, peppers, onion, olives, creamy vinaigrette, grated manchego | 11

this menu and prices might change due to availability of products

20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 5 OR MORE

The FDA advises consuming raw, undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

BEER

estrella de galicia	6
estrella de galicia, especial 1906	7
estrella de galicia 00, non alcoholic	6

APERITIFS

vermouth	9
manzanilla, sherry, san lucar de barrameda	9
sangria, red or white (1lt)	9 27
cava sangria (1.5lt) bottle poured table side	15 50

SPARKLING WINE

cava, codorniu clásico, penedés	10 39
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WHITE WINES

albariño, lagar da condessa, rias baixas	10 39
verdejo, honoro vera, rueda	9 35
chardonnay, organic, d bousquet, mendoza	10 39
pinot grigio, impero, veneto	9 35
sauvignon blanc, 13 celsius, marlborough	10 39

ROSÉ WINE

honoro vera, jumilla	9 35
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RED WINES

cabernet, organic, d bousquet, mendoza	10 39
garnacha, honoro vera, calatayud	9 35
malbec, organic, d bousquet, mendoza	10 39
monastrel blend, juan gil, jumilla	11 44
juan gil blue, cabernet blend, jumilla	66
clio, jumilla	90
tempranillo, entresuelos, zamora	10 39
rioja crianza, coto de imaz	10 39
coto de imaz , reserva, rioja	50
coto de imaz, gran reserva, rioja	75
cindus, 6 months french oak, toro	50
priorat, legitim, crianza	55
ribera del duero, roble	10 39
condado de haza, crianza, ribera del duero	55
alenza, gran reserva, ribera del duero	175
pago de carraovejas, ribera del duero	110
pesquera, crianza, ribera del duero	70
pesquera, reserva, ribera del duero	105
valduero, crianza, ribera del duero	70
pago de capellanes, roble, ribera del duero	57
pago de capellanes, crianza, ribera del duero	78



RESTAURANT • WINE BAR • TAPAS



HOUSE WINE BY THE PITCHER

REGULAR HOURS	GL	1/2	LT
HOUSE WINE	10	21	41

HAPPY HOUR WEEKDAYS 4 TILL 6

HOUSE WINE BY THE PITCHER

HAPPY HOURS	GL	1/2	LT
HOUSE WINE	5	14	27

BEERS | 3.5 & 4
GLASS OF SANGRIA | 5



LUNCH MENU

8:30am until 3:30pm

Tuesday - Saturday

CUBAN SANDWICH | 11

*** ROASTED PORK | 12**

*** PORK STEAKS | 12**

*** GRILLED CHICKEN BREAST | 12**

*** CHICKEN "VACA FRITA" | 12**

*** HABANERA GROUND BEEF | 12**

*** SHRIMPS CREOLE | 15**

*** OVEN ROASTED FISH FILET | 17**

LASAGNA - BEEF RAGOUT | 15

RISOTTO - CHICKEN & SAUSAGE | 16

RISOTTO - SEAFOOD | 16

*** 2 sides included**

SIDES

CONGRIS - WHITE RICE

BLACK BEANS - FRIED POTATOES

MADUROS - TOSTONES - SALAD

Sides \$5