

\* 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

\* BEEF "VACA FRITA" | 17

\* 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