



Open 11am - 10pm | Tuesday - Saturday
Happy Hour 4pm - 6pm | Tuesday - Friday

- CHARCUTERIE & CHEESE -

JAMÓN IBÉRICO

cured iberico pork ham | 25

JAMÓN SERRANO

cured mountain pork ham | 15

CHORIZO Y SALCHICHÓN

iberico pork sausages | 15

TABLA DE CHARCUTERIA

serrano ham - chorizo - salchichón | 17

MANCHEGO

sheep's cheese | 12

CABRA AL ROMERO

rosemary goat's cheese | 12

VALDEÓN

cow's blue cheese - honey - almonds | 9

TABLA DE QUESOS

manchego - cabra al romero - valdeón | 17

TABLA DE SERRANO & MANCHEGO

serrano ham - manchego cheese | 21

TABLA DE CHARCUTERIA & MANCHEGO

serrano - chorizo - salchichón - manchego | 29

- SALADS -

RUSTICA SALAD

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

HUERTA SALAD

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

- TAPAS -

BARRA GALLEGA

our house bread - baked to order - garlic & olive oil | 2

"TUMACA"

- toasted bread - garlic - grated tomato | 6
 - "tumaca" with serrano ham | 9

ACEITUNAS

marinated olives | 7

BOQUERONES DE SANTOÑA

marinated white anchovies | 13

PATATAS BRAVAS

fried potato cubes with our spicy aioli sauce | 9

YUCA FRITA

fried yucca - hummus and alioli - mojo verde | 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

CHAMPIÑONES | MUSHROOMS

red crushed pepper, garlic, wine | 11

ALCACHOFAS | ARTICHOKE

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

PIQUILLOS A LA CATALANA | STUFFED PEPPERS

spinach, goat cheese, almonds and raisins | 15

GAMBAS AL AJILLO | GARLIC SHRIMPS

crushed pepper, splash of sherry - parsley | 15

CAMARONES CON TOSTONES

sweet and spicy shrimps creole with green plantains | 17

ALMEJAS | CLAMS

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

SPANISH HOUSE WINES BY THE CARAFE
 half liter (3) \$21 - liter (6) \$39
RED - WHITE - ROSE

- PAELLAS Y ARROCES -

PAELLA MIXTA (2)

combination of paella de mar and campo | 50

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

MELOSO DE CORDERO

braised lamb shank - rich velvety risotto | 27

- RACIONES -

LUBINA | BRANZINO

oven roasted - roasted potatoes - piquillos | 25

BRANZINO & SHRIMPS

roasted fish with shrimps in garlic wine sauce | 30

ZARZUELA | SEAFOOD STEW

branzino, shrimps, clams, mussels - calamari stew
 sofrito - saffron - fresh tomato - wine - broth | 35

CHULETÓN | RIBEYE

grilled - rosemary potatoes - mojo verde | 35

CANDELA'S PORK TENDERLOIN

aioli, piquillo, chorizo & manchego gratin - potato | 25

CAZUELA CASTELLANA

casserole of chicken, sausage, garbanzos, potato,
 artichokes, peppers, green beans, olives, raisins | 23

LASAÑA DE CARNE

beef ragu & bechamel - pesto and balsamic glaze | 21

- GUARNICIONES -

GARDEN SALAD | 5

ROASTED ROSEMARY POTATOES | 5

CALASPARRA RICE PILAF | 5

CONFIT PIQUILLO PEPPERS | 7

- BEER -

estrella de galicia 6

estrella de galicia, especial 1906 7

estrella de galicia 00, non alcoholic 6

- APERITIFS -

fino, dry sherry, jerez de la frontera 9

sangria, red or white (1lt) 9 | 27

cava sangria (1.5lt) 15 | 50

- SPARKLING -

cava, la gran dama, pinord, catalonia 10 | 38

- WHITE -

albariño, pazo cilleiro, rias baixas 10 | 39

verdejo, protos, rueda 10 | 39

sauvignon blanc, giesen, marlborough 10 | 39

chardonnay, the occasion, central valley 9 | 34

- ROSÉ -

rosé, honoro vera, jumilla 9 | 34

- RED -

cabernet, earthquake, lodi 12 | 44

juan gil blue, cabernet - monastrel, jumilla 62

tempranillo, tridente, zamora 10 | 39

cindus, tinta toro, toro 44

ribera del duero roble, valderivero 10 | 39

pago de capellanes, roble, ribera del duero 56

condado de haza, crianza 52

pesquera, crianza, ribera del duero 66

protos, crianza, ribera del duero 60

pago de capellanes, crianza, ribera del duero 75

protos, reserva, ribera del duero 80

pago de carraovejas, ribera del duero 105

rioja crianza, el coto 10 | 39

coto de imaz, reserva, rioja 48

coto de imaz, gran reserva, rioja 66

garnacha, flor de goda, campo de borja 9 | 35

can blau, cariñena, syrah, garnacha, montsant 44

this menu and prices might change due to availability of products * 20% service charge will be added to parties of 5 or more

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