



## TAPAS

### **Pan con Tomate // 6**

*Toasted Baguette with Grated Tomato and Garlic*

### **Atún Crudo // 10**

*Tuna tossed in Adobo Aioli, Green Romesco, Kombu Balsamic served with Crostinis*

### **Croquetas de Jamón // 6**

*Creamy Ham Fritters, Served with Citrus Aioli*

### **Gambas // 12**

*Sautéed Shrimp with Garlic Sherry Sauce served with Toasted Baguette*

### **Padrones // 8**

*Blistered Shishito Peppers, Kombu Balsamic, Queso Fresco*

### **Calamares // 9**

*Fried Calamari Served with Citrus Aioli*

### **Carrilladas // 10**

*Braised Pork Cheeks, Peach Kalimotxo Reduction, Grilled Poblano, Herb Goat Cheese*

### **Migas con Setas // 8**

*Sautéed Mushroom Maggie's Medley Deglazed with Sherry, topped with Mahon Cheese & Chickpea Croutons, served with Crostinis*

### **Shrimp Ceviche // 11**

*Shrimp, Cucumber, Red Onion, Lime, Sweet Peppers, Gin Vinaigrette*

## SHARED PLATES

### **Piquillos // 10**

*Manchego Stuffed Peppers on Crostini with Rosemary Infused Honey*

### **Patatas Bravas // 12**

*Crispy Potatoes, Manchego Cream, and Brava Sauce  
+Fried Egg \$2 +Chorizo \$4*

### **Salmón Curado // 14**

*Gin Cured Salmon, Arugula, Vinaigrette, Spanish Blue Cheese, Apple*

### **Pintxos Muranos // 14**

*Grilled Lamb Skewers, Served with Green and Red Romesco*

### **Chuletas de Cordero // 16**

*Lamb Lollipops, Garlic Manchego Potato Puree, Salsa Verde, Pickles*

### **Langosta con Fritas // 27**

*Poached Char-Grilled Lobster Tail, Saffron Butter, Charred Lemon, Fries*

### **Charcuteria // 22**

*Chef Selection of Spanish Meats and Cheeses paired with House made Accoutrements*

### **A la Plancha // 38**

*Chef Selection of Grilled Meats and Seafood served with House made Pickles and Sauces*

## PAELLAS (For 2 and 4 Persons)

### **Mariscos 35/65**

*Seafood Paella with Jumbo Shrimp, Grilled Gulf Fish, Spanish Chorizo, Snap Peas, Piquillo Peppers, Arroz Calasparra*

### **Pollo y Chorizo 30/55**

*Chicken and Chorizo Paella with Chicken Thighs, Spanish Chorizo, Snap Peas, Piquillo Peppers, Arroz Calasparra*

### **Vegetal 25/45**

*Seasonal Vegetable Paella with, Snap Peas, Piquillo Peppers, Arroz Calasparra*

*+Poached Lobster Tail \$18*

## FLATBREADS // 14

### **Manchego and Chorizo**

*Manchego Cheese, Cured Chorizo, Herb Aioli, Roasted Poblano*

### **Steak and Mahon**

*Mahon Cheese, Marinated Steak, Arugula, Sherry Pimentón Vinaigrette*

### **Lamb and Goat Cheese**

*Herb Whipped Chevre, Ground Lamb, Tomato, Basil Oil, Arugula, Kombu-Balsamic Reduction, Crispy Shallots*

### **Catalonia**

*Sofrito, Cherry Tomatoes, Red Onion, Roasted Squash, Piquillos, Arugula, Kombu-Balsamic Reduction, Queso Fresco*

### **Flatbread Additions**

*Chicken // 7      Steak // 9      Shrimp // 9      Lamb // 8*

## SOUP AND SALADS

### **Gazpacho Fresa 6 // 10**

*Chilled Strawberry Gazpacho, Basil Oil, Blueberries, Queso Fresco*

### **Ensalada Pepino // 7**

*Cucumber Salad, Grated Tomato, Pickled Shallots, Basil Oil, Tomato Vinaigrette, Queso Fresco*

### **Green Salad // 10**

*Mixed Greens, Sliced Piquillos, Seasoned Almonds, Crumbled Goat Cheese, Sherry-Pimenton Vinaigrette*

### **Spanish Caesar // 13**

*Romaine, Smoked Caesar Dressing, Cherry Tomato, Shaved Manchego, Chickpea Croutons, White Anchovy, Fried Shallots*

### **Salad Additions**

*Chicken // 7      Steak // 9      Shrimp // 9      Tuna // 8*

## SANDWICHES

*(Dressed with Lettuce, Pickles, Tomatoes & Served with House Fries)*

### **Catalan Burger // 15**

*Beef with Catalan Spice Blend, Manchego Cheese, and Citrus Aioli Served on Toasted Ciabatta*

### **Solera Hot Chicken // 12**

*Fried Marinated Chicken Breast, Salmorejo Sauce, Herb Aioli on Toasted Ciabatta*

### **Madrid Po' Boy // 14**

*Fried Calamari and Citrus Aioli served on Toasted Baguette*

### **Spanish Club // 12**

*Adobo Marinated Chicken, Mahon Cheese, Bacon, Green Romesco on Toasted Ciabatta*

*Choice of accompanied sauce:*

*Brava Sauce, Herb Aioli, Citrus Aioli, Red Romesco, Green Romesco, Adobo Aioli,*

## ENTREES

### **Gulf Fish // 26**

*Panéed Gulf Fish, Herb Aioli, Crispy Shallots, Mixed Micros, Summer Vegetable Risotto, Tomato Vinaigrette*

### **Seared Scallop Pasta // 27**

*Creamy Green Romesco Vermicelli, Sherry, Garlic, Basil Oil, Cherry Tomatoes*

### **Pork Chop // 24**

*14oz Frenched Pork Chop, Blueberry Poblano Jam, Summer Vegetable Risotto, Crispy Shallots, Grilled Asparagus*

### **Hanger Steak and Papas Fritas // 28**

*10oz Hanger Steak, Mojo Verde, Anchovy Brown Butter, Garlic Manchego Fries, Arugula*



## SPARKLING & ROSÉ

<b>Segura Viudas</b> Cava, Penedes, ESP	<b>8 // 32</b>
<b>Graham Beck Brut Rosé</b> South Africa	<b>12 // 42</b>
<b>Ostatu Rosé</b> Rioja, ESP	<b>10 // 35</b>

## WHITES

<b>Canaletto</b> Pinot Grigio, Veneto, IT	<b>8 // 32</b>
<b>Nobilo (Draft)</b> Sauvignon Blanc, Marlborough, NZ	<b>9 // 36 (L)</b>
<b>Morgadio</b> Albarino, Rias Biexas, ESP	<b>10 // 35</b>
<b>Sonoma-Cutrer</b> Chardonnay, Sonoma Coast, CA	<b>12 // 42</b>
<b>Arinzano</b> Chardonnay, Navarra, ESP	<b>11 // 40</b>
<b>Drouhin Macon – Village</b> Chardonnay, Burgundy, FR	<b>9 // 33</b>
<b>Duckhorn</b> Chardonnay, Napa Valley, CA	<b>14 // 52</b>

## PINOT NOIR

<b>Meiomi</b> California	<b>11 // 40</b>
<b>Domaine Philippe Girard</b> Burgundy, FR	<b>12 // 42</b>

## SPANISH REDS

<b>Siglo</b> Tempranillo, Rioja, ESP	<b>9 // 33</b>
<b>Tinto Pesquera Crianza</b> Tempranillo, Ribera del Duero, ESP	<b>16 // 56</b>
<b>CVNE “Cune” Reserva</b> Tempranillo, Rioja, ESP	<b>13 // 45</b>
<b>Clos Berenguer ‘Clos de Tafall’</b> Garnacha, Priorat, ESP	<b>14 // 50</b>

## CABERNET SAUVIGNON

<b>El Circo “Contorsionista”</b> ESP	<b>8 // 32</b>
<b>Daou</b> Paso Robles, CA	<b>13 // 48</b>
<b>Chateau Semonlon</b> Bordeaux, FR	<b>11 // 39</b>
<b>Quilt by Caymus</b> Napa Valley, CA	<b>16 // 56</b>

## SANGRIAS 10 // 42 (1L)

**Rosé**  
Still Rosé, Blood Orange Juice, Raspberry liqueur, Strawberry Gin, Elderflower Liqueur

**White**  
White Wine, White Peach Juice, Grapefruit Liqueur, Honeysuckle Vodka, Passion Fruit Liqueur

**Red**  
Red Wine, Pomegranate Juice, Blackberry Liqueur, Brandy, Cherry Liqueur

## GIN AND TONIC //10

**Street Pumas Gin (ESP)**                      **Jack Rudy Tonic (SC)**  
(London Dry)    (Classic)

**Mahon Gin (ESP)**  
(Wine & Molasses Base, Juniper & Rose)

**GinRaw Gin (ESP)**                                      **El Guapo Tonic (NOLA)**  
(Citrus & Spice)    (British Colonial Style)

## COCKTAILS // 12

**Sangarita**  
*Tequila, Lime, Sugar, topped w/ Sangria*

**Ultima Palabra**  
*Mezcal, Maraschino Liqueur, Green Chartreuse, Lime*

**Old Fashioned**  
*Rye Whiskey, Honey Syrup, Bitters*

**Pêche Mule**  
*Vodka, Peach, Lime, Ginger Beer*

**Passionfruit Lemondrop**  
*Vodka, Passionfruit, Lemon*

**Solera 75**  
*Gin, Lemon, Sugar, Bubbles*

*Ask your server about our happy hour, draft wine,  
and frozen cocktail selections!*