



TAPAS Tapas are the famous small dishes of Spain. Create a meal with a variety of tapas or choose a selection as an appetizer and enjoy one of our paellas as your main course

FROM THE GARDEN (Recommend pairing with Bubbles or Rosé)

Pan con Tomate // 6

Toasted Baguette with Grated Tomato and Garlic

Esparragos Fritos // 8

Fried Asparagus battered in Marcona Almonds with Red Romesco

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

Brussels Sprouts // 11

Piquillo Pepper Jelly, Chorizo, Crumbled Goat Cheese

SEAFOOD (Recommend pairing with Albarino)

Atún Crudo // 12

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

Gambas // 13

Sautéed Shrimp with Garlic Sherry Sauce served with Toasted Baguette

Calamares // 10

Fried Calamari Served with Citrus Aioli

Seared Scallops // 16

Jumbo Scallops, Piquillo Pepper Jelly, Iberico chorizo

PORK, LAMB & BEEF (Recommend pairing with Tempranillo)

Charcuteria // 26

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

Croquetas de Jamón // 8

Creamy Ham Fritters, Served with Citrus Aioli

Carrilladas // 12

Braised Pork Cheeks, Kalimotxo Reduction, Pickled Cherry, Grilled Poblano, Herb Goat Cheese

Albondigas // 13

Lamb Meatballs with Manchego Potato Puree and Red Eye Gravy

Chuletas de Cordero 16 (2) // 30 (4)

Lamb Lollipops, Manchego Potato Puree, Salsa Verde, Pickled Cherries

A la Plancha // 38

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

FLATBREADS // 14

Steak and Mahon

Mahon Cheese, Marinated Steak, Arugula, Sherry Pimentón Vinaigrette

Lamb and Goat Cheese

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

Catalonia

Sofrito, Cherry Tomatoes, Red Onion, Maque Choux, Piquillos, Arugula, Kombu-Balsamic Reduction, Queso Fresco

Flatbread Additions

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

PAELLAS
(For 2 and 4 Persons)

Our Paella is cooked to order so please allow 45 minutes to prepare.

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

+Poached Lobster Tail \$18

SOUP, SALADS, & SANDWICHES

Gazpacho Fresa 5 // 9

Chilled Strawberry Gazpacho, Basil Oil, Blueberries, Queso Fresco

Ensalada Pepino // 7

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

Ensalada Mediterráneo // 10

Mixed Greens, Sliced Piquillos, Marinated Olive Mix, Queso Fresco, Pickled Banana Pepper, House 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 // Tuna // 8

Solera Burger // 13

Premium Ground Beef, Manchego Cheese, Lettuce, Pickle, Grated Tomato and Citrus Aioli Served on Toasted Ciabatta

Hot Chicken // 12

Fried Marinated Chicken Breast, Salmorejo Sauce, Lettuce, Tomato, Pickle, Herb Aioli on Toasted Ciabatta

Pork Cheek Sliders // 14

Braised Pork Cheek, Spanish Slaw, Dijon Aioli on Challah Buns

ENTREES

Gulf Fish // 26

Pan Seared Gulf Fish, Sweet Potato Hash, Maque Choux, Emulsified Salsa Verde

Langosta con Fritas // 32

Poached Char-grilled Lobster Tail, Saffron Butter, Charred Lemon, Fries

Pork Chop // 24

14oz Frenched Pork Chop, Pepper Jelly Glaze, Fried Garlic Potatoes, Brussels Sprouts

Beef Tenderloin // 33

Seared 6oz Center Cut Tenderloin, Romesco Compound Butter, Manchego Potato Puree, Grilled Asparagus

Seared Scallop Pasta // 28

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

**LOOKING TO HOST
A PRIVATE PARTY?
ASK YOUR SERVER ABOUT OUR
PRIVATE DINING ROOM!**

SPARKLING & ROSÉ

CVNE Cava, Penedès, ESP	8 // 28
Segura Viudas Brut Rosé Cava, Penedès, ESP	9 // 32
Hiruzta Rosé Txakolina, ESP, 2019	9 // 32
Ostatu Rosé Rioja, ESP, 2019	10 // 35
Roger Goulart Gran Reserva Cava, Penedès, ESP, 2012	45

WHITES

Canaletto Pinot Grigio, Veneto, IT, 2019	8 // 28
Eira Dos Mouros Treixadura, Galicia, ESP, 2018	10 // 35
Martin Codax Albariño, Rías Baixas, ESP 2019	10 // 35
Morgadio Albariño, Rías Baixas, ESP, 2018	11 // 39
Drouhin Macon – Village Chardonnay, Burgundy, FR, 2019	9 // 32
Amici Sonoma Coast, CA	13 // 46
Duckhorn Chardonnay, Napa Valley, CA, 2018	14 // 49
Do Ferreira Albariño, Rías Baixas, ESP, 2018	50

REDS

O.P.P. Pinot Noir, Willamette Valley, OR, 2019	11 // 39
Domaine Philippe Girard Pinot Noir, Burgundy, FR, 2016	12 // 42
Clos Berenguer ‘Clos de Tafal’ Garnacha, Priorat, ESP, 2017	14 // 49
Delicioso Tempranillo, Rioja, ESP, 2019	9 // 33
Señorío de P. Peciña Cosecha Tempranillo, Rioja, ESP, 2019	11 // 39
CVNE Reserva Tempranillo, Rioja, ESP, 2015	13 // 46
Emilio Moro Tempranillo, Ribera del Duero, ESP, 2018	16 // 56
Chateau La Rame Merlot/Cabernet blend, Bordeaux, FR, 2017	10 // 35
Daou Cabernet Sauvignon, Paso Robles, CA, 2019	14 // 49
Quilt by Caymus Cabernet Sauvignon, Napa Valley, CA, 2018	16 // 56
R. López de Heredia Viña Cubillo Tempranillo, Rioja, ESP, 2012	56

SANGRIAS 10 // 42 (IL)

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

COCKTAILS

Southdowns // 12 BCN Gin, Honey, Lime, Mint
Cadaver Reviver // 12 Mahon Gin, Saffron Syrup, Atxa Vermouth Blanca, Lemon, Herbsaint
Saffron 75 // 11 GinRaw Gin, Lemon, Elderflower, Saffron Syrup, Bubbles
Solera G&T // 11 Butterfly Pea Flower Infused Gin, Jack Rudy Tonic, Soda
Garden District // 12 Cathead Honeysuckle Vodka, Raspberry Hibiscus Syrup, Blackberry Liqueur, Lemon
Blood Orange Marg // 12 1800 Reposado, Agave, Lime, Blood Orange Juice, Chamoy & Tajin Rim
Smoked Paloma // 11 Del Maguey Vida Mezcal, Cimmaron Tequila, Grapefruit Juice, Agave, Lime
Mai Tamarind // 11 Dos Madero Rum, Lime, Orgeat, Combier Orange, Tamarind Syrup
Spanish Sazey // 11 Torres 10yr Gran Reserva Brandy, Sugar, Peychaud Bitters

Old Fashioned // 12 Buffalo Trace Whiskey, Honey Syrup, Bitters

FROZEN COCKTAILS // 10

Cold Fashioned Sazerac Rye, Sugar, Bitters

Rotating Special

HAPPY HOUR

Tuesday 4-9pm
Wednesday, Thursday, Saturday 4-6pm
Friday 11am-6pm

\$5 <i>Pan con Tomate</i> <i>Croquetas</i> <i>Papas Fritas con Manchego</i> <i>Calamares</i> <i>Piquillos</i>	\$6 <i>Bubbles</i> <i>House White & Red Wine</i> <i>G&T</i> <i>Old Fashioned</i> <i>Moscow Mule</i> <i>French 75</i> <i>Frozen Cocktails</i>
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Ask your server about our Reserve Wine List!

