



**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*

**Piquillos // 10**

*Manchego Stuffed Peppers on Crostini with Rosemary Infused Honey*

**Patatas Bravas // 11**

*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 // 11**

*Fried Calamari Served with Citrus Aioli*

**Seared Scallops // 16**

*Jumbo Scallops, Piquillo Pepper Jelly, Iberico chorizo*

**PORK, LAMB & BEEF** (Recommend pairing with Tempranillo)

**Croquetas de Jamón // 8**

*Creamy Ham Fritters, Served with Citrus Aioli*

**Carrilladas // 12**

*Braised Pork Cheeks, Kalimotxo Reduction, 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*

**FLATBREADS // 15**

**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*

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**PAELLAS**

*(For 2 and 4 Persons)*

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

**Mariscos 38/68**

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

**Pollo y Chorizo 33/58**

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

*+Poached Lobster Tail \$18*

**SOUP & SALADS**

**Gazpacho 5 // 9**

*Chilled Gazpacho, Basil Oil, Queso Fresco*

**Ensalada Pepino // 9**

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

**Ensalada Mediterráneo // 10**

*Mixed Greens, Sliced Piquillos, Marinated Olive Mix, Queso Fresco, House Vinaigrette*

**Spanish Caesar // 13**

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

**Salad Additions**

*Chicken // 6      Steak // 8      Shrimp // 7      Tuna // 6*

**SANDWICHES**

**Solera Burger // 14**

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

**Hot Chicken // 13**

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

**Steakhouse Burger // 17**

*8oz Premium Ground Beef, Covadonga Cheese, Bacon, Caramelized Onions and Adobo Aioli on Toasted Brioche*

**ENTREES**

**Gulf Fish // 29**

*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 // 26**

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

**Ribeye // 33**

*10oz Ribeye, Manchego Potato Puree, Grilled Asparagus and Salsa Verde*

**Seared Scallop Pasta // 30**

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

**WANT TO LEARN MORE  
ABOUT WINE?  
INQUIRE ABOUT OUR  
PRIVATE TASTING ROOM!**

## SPARKLING & ROSÉ

<b>CVNE</b> Cava, Penedès, ESP	8 // 28
<b>Segura Viudas Brut Rosé</b> Cava, Penedès, ESP	9 // 32
<b>Hiruzta Rosé</b> Txakolina, ESP, 2019	9 // 32
<b>Roxa Rosé</b> Rioja, ESP, 2020	10 // 35
<b>Roger Goulart Gran Reserva</b> Cava, Penedès, ESP, 2012	45

## WHITES

<b>Vinho Verde</b> Loureiro, Portugal, 2020	8 // 28
<b>Menade</b> Verdejo, Rueda, ESP, 2020	9 // 32
<b>Eira Dos Mouros</b> Treixadura, Galicia, ESP, 2018	10 // 35
<b>Martin Codax</b> Albariño, Rías Baixas, ESP 2019	10 // 35
<b>Morgadio</b> Albariño, Rías Baixas, ESP, 2018	11 // 39
<b>Drouhin Macon – Village</b> Chardonnay, Burgundy, FR, 2019	9 // 32
<b>RedThumb Natural Wines</b> Chardonnay, Navarra, ESP, 2019	12 // 42
<b>Duckhorn</b> Chardonnay, Napa Valley, CA, 2018	14 // 49
<b>Do Ferreira</b> Albariño, Rías Baixas, ESP, 2018	50

## REDS

<b>Joseph Drouhin Bourgogne</b> Pinot Noir, Burgundy, FR, 2019	12 // 42
<b>Amici Cellars, Olema</b> Pinot Noir, Sonoma County, CA, 2019	11 // 42
<b>O.P.P.</b> Pinot Noir, Willamette Valley, OR, 2019	11 // 39
<b>Castro Ventosa ‘Valtuille’</b> Mencia, Bierzo, ESP, 2017	13 // 46
<b>E. Guigal, Côtes du Rhône</b> GSM Blend, Rhône Valley, FR, 2017	12 // 42
<b>Clos Berenguer ‘Clos de Tafall’</b> Garnacha, Priorat, ESP, 2017	13 // 46
<b>Delicioso</b> Tempranillo, Rioja, ESP, 2019	9 // 33
<b>CVNE Reserva</b> Tempranillo, Rioja, ESP, 2015	13 // 46
<b>Emilio Moro</b> Tempranillo, Ribera del Duero, ESP, 2018	16 // 56
<b>Chateau La Rame</b> Merlot/Cabernet blend, Bordeaux, FR, 2017	10 // 35
<b>Daou</b> Cabernet Sauvignon, Paso Robles, CA, 2019	14 // 49
<b>Quilt by Caymus</b> Cabernet Sauvignon, Napa Valley, CA, 2018	16 // 56
<b>R. López de Heredia Viña Cubillo</b> Tempranillo, Rioja, ESP, 2012	56

## SANGRIAS 11 // 44 (1L)

<b>Rosé</b> Still Rosé, Blood Orange juice, Raspberry liqueur, Strawberry Gin, Elderflower Liqueur
<b>White</b> White Wine, White Peach Juice, Grapefruit Liqueur, Honeysuckle Vodka, Passion Fruit Liqueur
<b>Red</b> Red Wine, Pomegranate Juice, Blackberry Liqueur, Brandy, Cherry Liqueur

## COCKTAILS

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

## FROZEN COCKTAILS // 10

<b>Cold Fashioned</b> Sazerac Rye, Sugar, Bitters
<b>Rotating Special</b>

## HAPPY HOUR

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

<b>\$5</b> <i>Pan con Tomate</i> <i>Croquetas</i> <i>Papas Fritas con Manchego</i> <i>Piquillos</i>	<b>\$6</b> <i>Bubbles, Rose'</i> <i>White &amp; Red Wine</i> <i>G&amp;T</i> <i>Old Fashioned</i> <i>Moscow Mule</i> <i>French 75</i> <i>Frozen Cocktails</i>
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## DESSERT

*Salted Caramel "Sticky" Pudding // 8*  
Bourbon Caramel, Fresh Chantilly

*Brûléed Manchego Cheese Cake // 8*  
Whipped Manchego, Blueberry Poblano Compote, Fresh Berries,  
Graham Cracker Crumble

*Sweet Plantains and Ice Cream // 8*  
House-made Ginger Ice Cream, Cream Sherry Reduction

*Affogato // 9*  
House-made Chocolate Espresso Ice Cream, Shot of Espresso, Biscotti

## WINES

<i>Fonseca Bin 27 Reserve Port</i>	6
<i>Lustau Cream Sherry</i>	8
<i>Taylor Fladgate LBV 2014 Ruby Port</i>	8
<i>Taylor Fladgate 10 Year Tawny Port</i>	9
<i>Chateau La Rame Late Harvest</i>	10
<i>Graham's 20yr Tawny Port</i>	15

## SHERRY BY THE BOTTLE

<i>Maestro Sierra Oloroso 15yr</i>	35 (split)
<i>Maestro Sierra Pedro Ximenez</i>	38 (split)

## DESSERT COCKTAILS

*Tres Leches // 12*  
Rum, Vanilla Vodka, Milk, Condensed Milk, Cream, Cinnamon

*Espresso Martini // 12*  
Vodka, Kahlua, Licor 43, Espresso

*El Matador // 16*  
Casamigos Reposado, Atxa Vermouth Blanco, Curaçao

## TEQUILA

*Don Julio Reposado // 12*

*Casamigos Reposado // 14*

*Casamigos Anejo // 16*

*ArteNOM Anejo // 18*

*Clase Azul Reposado // 22*

## BOURBON, RYE & SCOTCH

*Woodford Reserve // 10*

*Woodford Reserve Double Oak // 12*

*Angel's Envy // 12*

*Basil Hayden's // 11*

*Elijah Craig // 11*

*Bulleit Rye // 9*

*Whistle Pig 10yr Rye // 14*

*Glenlivet 12yr // 12*

*Laphroaig 10yr // 12*

*Macallan 12yr // 15*

*Glendronach 12yr // 14*

## BRANDY AND CORDIALS

*Pierre Ferrand Cognac // 12*

*Amaro Nonino // 11*

*Disaronno Amaretto // 10*

*Bailey's // 8*

*Frangelico // 9*

*Kahlua // 8*

*Gran Marnier // 10*

*Licor 43 // 8*

*Luxardo Limoncello // 8*