



## Tapas Frias

Cold Appetizers

Assorted Olives	\$6.95
Surtido de Quesos Artesanales - Chefs Selection of Three Artisanal Spanish Cheeses	\$14.95
Fresh Ricotta and Goat Cheese Terrine with Galician Toasts	\$10.95
Marinated Manchego Cheese with Sherry Macerated Cherries and Galician Toasts	\$12.95
Charcuteria - Plate of Thinly Sliced Jamón Serrano, Lomo Embuchado, and Chorizo	
Boquerones - Marinated Spanish Anchovies over Galician Bread with Piquillo Peppers and Olives	\$8.95
Duo of Seared Moroccan Spiced Tuna & Peruvian Scallop and Shrimp Ceviche with Plantain Chips	\$13.95
Grilled Spanish Caesar Salad with Serrano Ham, Shaved Manchego Cheese, and Boquerones	
Ensalada Mixta - Mix Greens Salad with House Roasted Beets, Fresh Goat Cheese, and Citrus	
Colossal Lump Crab Salad with Friséé, Toasted Almonds, and Creamy Lime Vinaigrette	

## Tapas Caliente

Hot Appetizers

Warm Sea Salted, Olive Oil Fried Marcona Almonds	\$5.95
Galician Potato, Chorizo, and White Bean Soup	\$5.95
Creamy Spanish Onion Soup with Crispy Jamón Serrano and Manchego Cheese	\$5.95
Champinones al Ajillo, Garlic Mushrooms in Sherry	
Tortilla Española - Spanish Potato and Egg Frittata with Roasted Peppers and Friséé Salad	
Patatas con Bacalao - Salt Cod and Potato Croquettes with Garlic Aioli	
Shrimp Fritters with Spicy Tomato Jam	\$8.95
Pescadito Frito - Fried Cádiz Mahi Bites with Red Pepper Aioli	\$9.95
Sautéed Calamari with Garlic, White Wine, Spanish Olives, and Pepper & Onions	\$11.95
Almejas a la Murciana - Steamed Clams with Spanish Sweet Paprika, Garlic, and White Wine	
Mejillones con Pimienta - Steamed Mussels in Tomato and Black Pepper Broth	\$12.95
Sautéed Shrimp with Grilled Artichokes, Chorizo, and Pepper & Onions	\$13.95
Pork Spare Ribs with Oloroso Sherry Barbeque Sauce	\$9.95

Jerked Chicken Skewers



W  
i  
t  
h  
Creamy Mediterranean  
Cucumber Sauce

\$9.95

Pinchitos Morunos - Moorish Pork Kebabs with Spanish Olive and Roasted Tomato Soffrito

Grilled Hangar Steak Skewers with Chimichurri Sauce  
\$15.95

Roasted Lollipop Lamb Chops with Sea Salt, Rosemary, and Preserved Lemon Aioli

**Now Open 7 Nights a Week 5pm and Lunch Wed. – Sun. at 11:30 am**  
Let the Tasting Room Cater Your Next Function, (904)810-2400

## **Entradas**

### **Main Course Entrees**

Bonito ala Plancha - Seared Ahi Tuna Steak with Black Olive Mojo and Manchego Polenta  
Cake \$22.95

Oven Roasted Mahi with Grilled Vegetable Casserole  
\$20.95

Pan Seared Scallops with Olives and Cinnamon Scented Moroccan Couscous  
\$20.95

Cazuela Catala a - Seafood Stew with Shrimp, Mahi, Scallops, Mussels and Clams in Tomato  
Broth \$27.95

Pernil Asado, Slow Roasted Pork Shoulder with Fennel Poached Potatoes and Haricot Vert  
Braised Lamb Shank with Chorizo and White Bean Stew

Pomegranate Glazed Rack of Lamb with Fennel Poached Potatoes and Roasted Vegetables

## **Paellas**

### **Spanish Rice Casseroles**

Paella Classica  
Clams, Shrimp, Mussels, and Spanish Chorizo cooked with Peas, Peppers and Saffron Rice  
\$24.95

Chicken and Chorizo Paella  
Braised Chicken, Spanish Chorizo, and Artichokes cooked with Peas, Peppers and Saffron  
Rice \$20.95

Vegetable Paella  
Artichokes, Zucchini, and Yellow Squash cooked with Peas, Peppers and Saffron Rice  
\$16.95

### **Now Serving Lunch**

Lunch Items Served in Addition to the Tapas Menu Wednesday - Sunday 11:30am until 3pm  
Only

Mini Paella Classica

\$13.95

Mini Chicken and Chorizo Paella

\$11.95

Mini Vegetable Paella

\$9.95

B.L.A.T. - Apple Smoked Bacon, Lettuce, Avocado and Tomato Sandwich with House Made

Chips \$9.95

Slow Roasted Pork Sandwich with Roasted Peppers and Manchego Cheese and House Made

Chips \$9.95

Baked Spanish Cured Meats Sandwich with Basil Pesto, Piquillo Peppers, and House Made

Chips \$10.95

Grilled Portobello Mushroom Sandwich with Cabrales Blue Cheese, Friseé and House Made

Chips \$9.95

Chicken Tostada with Salsa Verde, Mixed Greens, Pico de Gallo, and Manchego Cheese

\$9.95

Grilled Shrimp Tacos with Corn Tortillas, Sliced Avocados, Pico de Gallo, and Manchego

Cheese \$9.95

Pan Roasted Scallops with Shaved Fennel and Arugula Salad with Citrus Vinaigrette

\$12.95

Lunch Spanish Caesar Salad with Serrano Ham, Shaved Manchego Cheese

\$8.95

With Grilled Chicken

\$12.95

With Grilled Shrimp

\$13.95

With Hanger Steak

\$16.95

**Consuming Raw or Undercooked Proteins May Increase Your Risk of Food Borne Illness**