



PAELLAS

All Paellas are made with Valencian Rice, Mediterranean sea salt, Extra Virgin Olive oil and saffron.
Serving Size 100 Grams Rice, 5 oz. Protein

Marinera

Head-on Prawns, White Fish, Calamari, Bi-Valve

De La Huerta

Seasonal Vegetables

Fideua de Gandía

Head On Prawns, White Fish

Arroz del Señoret Negro

Calamari, Peeled Prawns and Fish

Valenciana

Chicken & Pork or Chicken & Rabbit, Butter Beans, Romano Beans and White Beans

Costillas de Cerdo

Pork Baby Back Ribs, Cajun Spices and Pumpkin

Secreto Ibérico + \$5

Iberian Pork, Young Garlic, Mushroom and Parsley

La Americana

Chicken, Spanish Chorizo, Head-on Prawns

De Pato

Duck, Mushroom and Chestnut

Langosta +\$12

Lobster, Calamari and Caramelized onions

PINXTOS

Served on Bread Slices

Tapeneda de Queso y Oliva

Manchego Cheese, Sundried Tomato, Green Olive & Anchovie filled Turnover (2 Pcs)

Queso de Cabra con Jamon Serrano

Brulee Goat Cheese, Caramelized Onion, Membrillo and Jamon Serrano

Gambas al Ajillo

Peeled Prawns in Garlic Butter Sauce

Ensalada Rusa

Spanish Style Potato Salad with Tuna

Pan con Tomate

Toasted French Bread, Garlic Rub, Fresh grated tomato & EVOO
(Add Jamon Serrano or Manchego Cheese +\$3)

Chorizo and Olive

Bilbao Chorizo Rounds, Wine Sauce, and Spanish Olives

Piquillo

Sauteed Julienne Pepper, Capers and Garlic, Vinegar- EVOO Drizzle
(Add spiced Cheese +\$2)

TAPAS

Pulpo a la Gallega

Seared Tentacles, EVOO, Pimienton

Patatas Bravas

Quartered confit potato, garlic aioli, spicy Spanish paprika sauce

Calamar Frito

Deep fried Calamari rounds, Garlic Aioli (5oz)

Empanadillas de Espinacas

Creamed Spinach Turnovers (2 Pcs)

Croquetas

Béchamel breaded bites, Manchego Cheese Cured Jamon Serrano (3 Pcs)

Tortilla Española

Egg & Confit Potato, Spanish Omelet, Garlic Aioli (5oz)

Coliflor Revozada

Deep Fried Dredged Cauliflower Buds, Garlic Aioli (5 oz)

DESSERT

Churro Con Chocolate

Ribbon Churros- Hot Chocolate Dip (2 Pieces)

Crema Catalana

Spanish Crème Brulee (6 oz Ramekin)