

Las Tapas Frias {cold}

1. Ensaladilla Rusa – New potatoes, carrots, Spanish olives, peas, capers, allioli \$5.00
2. Pan con Tomate – Sliced baguette, fresh tomato rub, extra virgin olive oil \$4.50
3. Espárragos Blancos – White asparagus, allioli \$5.00
4. Espárragos Blancos con Jamón Serrano – White asparagus wrapped in Serrano ham, allioli \$7.75
5. Aceitunas Aliñadas – Variety of Spanish olives marinated here in España \$4.00
6. Ajo – Pickled garlic cloves \$4.00
7. Hojas de Viña Rellenas – Herb rice stuffed grape leaves, cucumber yogurt sauce \$6.00
8. Almedras en Aceite y Sal de Mar – Marcona almonds roasted, olive oil, sea salt \$4.25
9. Bolitos de Queso Fresco – Fresh mozzarella, sun dried tomatoes, fresh basil, extra virgin olive oil \$7.00
10. Tres Quesos – Mahon – Semi soft, fairly sharp, Island of Menorca
 - Manchego – Firm texture, full nutty, mildly piquant, La Mancha
 - Cabrales – Blue cheese, intense, buttery and tangy apples, figs, quince membrillo.Asturias \$10.75
11. Alcachofas a la Vinagreta con Jamón – Artichoke hearts marinated in sherry vinegar, diced Serrano ham, extra virgin olive oil \$7.00
12. Berberechos – Whole clam meat in brine, aged sherry vinegar, black pepper \$4.75
13. Seviche – Fresh diver sea scallops, shrimp, red bell peppers, fresh citrus, fried plantains on fresh spinach \$8.75
14. Pulpito a la Gallega – Marinated octopus, aged sherry vinegar, red bell peppers, onions, Spanish Paprika, Belgian Endive, extra virgin olive oil \$9.25
15. Canelón Fino de Atun – Canneloni filled with tuna, capers, asparagus, basil, Spanish olives, garlic sherry cream sauce \$6.00
16. Carpaccio Bistec – Shaved beef tenderloin, grated Manchego cheese, capers, extra virgin olive oil, fresh cracked pepper \$9.50
17. Boquerones en Vinagre – Marinated Spanish white anchovy filets, fresh garlic, parsley, extra virgin olive oil \$8.00
18. Jamón Serrano con Melon – Sweet melon wrapped in Serrano ham \$7.50
19. Jamón Serrano, Longaniza y Pan con Tomate – Serrano ham, Longaniza sausage, Spanish tomato bread \$9.75
20. Jamón Serrano y Pan con Tomate – Serrano ham, Spanish tomato bread \$8.75
21. Endivias Valencia – Belgian Endive, Valencia oranges, toasted Marcona almonds, goat cheese, extra virgin olive oil \$7.00
22. Endivias con Cabrales – Belgian Endive, melted Cabrales blue cheese \$7.00
23. Ensalada de Verduras a la Parilla – Romaine lettuce, fresh grilled asparagus, zucchini, tomato, marinated eggplant, España vinaigrette \$8.00
24. Cesar Magnifico – Hearts of romaine, fire roasted Piquillo peppers, grated Manchego, España Caesar dressing \$7.00
25. Gazpacho Andaluz – Spanish chilled vegetable soup \$4.75

Las Tapas Frias {hot}

26. Tortilla a la Española – Classic Spanish caramelized onion and potato omelet \$4.75
27. Patatas Allioli – Diced potatoes fried, allioli \$5.00
28. Patatas Brava – Diced potatoes fried, spicy tomato sauce \$4.75
29. Almejas – Little neck clams steamed in olive oil, white wine, garlic, lemon \$8.50
30. Mejillones a la crema de Jerez – Mussels steamed, sherry cream, garlic, fresh leeks \$10.00
31. Caracoles Granollers – Snails sautéed, butter, white wine, garlic, parsley \$8.75
32. Caracoles Diablo – Snails sautéed, spicy tomato sauce, toasted pine nuts \$8.75
33. Calamares a la Romana – Calamari rings fried, lemon \$9.00
34. Chocos – Small whole calamari fried, lemon \$9.00
35. Calamares Salteados – Calamari sautéed, olive oil, garlic, tomatoes, walnuts, white wine \$9.00
36. Gambas a la Plancha – Grilled shrimp, garlic, parsley lemon \$8.50
37. Gambas al Ajillo – Sizzling shrimp, garlic, lemon, white wine, olive oil \$9.00
38. Vieras Enrolladas en Jamón Serrano – Diver sea scallops wrapped in Serrano ham, grilled Piquillo, Pepper emulsion \$9.75
39. Bocaditos de Bacalao- Salted cod cakes, lemon, allioli \$6.75
40. Croquetas de Jamón Serrano y Pollo – Serrano ham and chicken croquettes, allioli \$8.25
41. Empanadillas de Atun – Tuna Empanadas \$6.25
42. Empanadillas de Pollo – Chicken Empanadas \$6.75
43. Queso Manchego Flambeado – Manchego cheese flambé in Brandy de Jerez lemon \$6.75
44. Queso de Cabra con salsa de tomate y pimientos – Stewed tomatoes, red bell peppers, garlic, goat cheese \$7.75
45. Espinacas Salteadas – Fresh spinach sautéed, olive oil, pine nuts, raisins, white wine \$7.00
46. Champiñones Salteados – Mushrooms sautéed, olive oil, white wine, garlic, parsley \$6.75
47. Champiñones Relleno con Cabrales – Baked Cabrales blue cheese filled mushroom caps \$8.00
48. Canelones a la Catalonia – Cannelloni filled with chicken, beef, fresh herbs, béchamel sauce \$7.50
49. Butifarra a la Parilla – Catalan style country sausage grilled. Slow beans, allioli \$8.75
50. Flamenquines – Pork tenderloin stuffed with Serrano ham, garlic, parsley, ground beef fried spicy allioli \$8.00
51. Albóndigas – Meatballs slow cooked in a sherry tomato sauce, peas \$7.00
52. Conejo con tomate y pimientos – Seared rabbit tenderloin in stewed tomatoes, bell peppers, green olives, toasted pine nuts, fresh basil \$10.75
53. Pinchos de Pollo – Marinated chicken skewers grilled, allioli \$6.75
54. Pinchos de Cordero – Marinated lamb skewer grilled, allioli \$8.25
55. Pierna de Cordero Asada – Slow braised lamb, rosemary, bell peppers, garlic, olive oil \$9.00

Paella

Por favor allow 40 minutes

Two person minimum

Paella Sacramento {my mother's recipe} – classic Spanish rice dish of shrimp, chicken, pork, calamari, mussels cooked in aromatic saffron rice \$21 per person

Paella a la Marinera {all seafood} – classic Spanish dish of shrimp, cod, clams, mussels, calamari cooked in aromatic saffron rice \$21 per person

Paella Vegtal {vegetarian} – grilled asparagus, zucchini, yellow squash, garbanzo, eggplant cooked in aromatic saffron rice \$17 per person

Paella a la Tierra {paella of the earth} – rabbit, chorizo sausage, snails, duck cooked in aromatic saffron rice \$23 per person

España Tapas Bar only uses Bomba rice from the Mountainous Calaspara {D.O.C.} region of Murcia to the South of Valencia