

Specialties

Grilled Sockeye Salmon Salad 16 ©

roasted beets, chevre, tomato, shallots, candied pecans, organic arugula and mixed greens, raspberry-balsamic vinaigrette

Mussels Cha Cha 17 ①

Kamilche mussels, lemongrass, curry, ginger, coconut milk, baguette

Mussels with Chorizo 18

Kamilche mussels, housemade chorizo, roasted red peppers, garlic, white wine, baguette

Oysters on the Half Shell* single 3.25 ½ dozen 16 full dozen 28 ©①
Little Lily's tumbled oysters, Lilliwaup, Hood Canal

Orecchiette 12 ①

tomatoes, spinach, ripe olives, capers, butter, parmesan
add grilled chicken **5** boquerones **5** salmon **8** prawns **8**

Shepherd's Pie 14

braised lamb, parsnips and herbs topped with mashed potatoes

Tuna Melt 12

cheddar, tomato, jalapenos, grilled sourdough

① Vegetarian © Gluten-Free ① Dairy-Free

*The consumption of raw or undercooked shellfish or meat may increase your risk of foodborne illness. Please alert your server if you have any food allergies

Octapas Cafe

Summer 2020

Tapas frias

Olives with House Bread 5

Octapas Pickles 4 VGD

Boquerones 10 D

white anchovies in vinegar with garlic, parsley, olive oil, baguette

White Bean Pâté 10 VD

“what hummus always dreamed it could be” with fresh vegetables, pickles, pita

Smoked Oysters 8 D

Ekone smoked pacific oysters, lemon, olive oil, baguette

Giant Pacific Octopus 10 D

organic olive oil cured, citrus, garlic, parsley, baguette

Salad

Organic Spring Mix half 5 full 9 VGD

cucumber, tomato, carrot, sherry vinaigrette

Arugula Caesar half 6 full 10

add chicken 5 boquerones 5 salmon 8

Sweets

Ginger Carrot Cake 7

Chocolate Beet Cake 7

Tapas calientes

Pan Roasted Cauliflower 7 VGD

with chimichurri

Patatas Bravas 5 GD

spicy potatoes, smoked paprika aioli

Creole Shrimp 9 GD

spicy pan seared gulf shrimp with Olympia Salsa garlic cilantro sauce

Harissa Smoked Chicken Quarter 12 GD

Dijon Brussels 8 GD

with or without bacon

Pan Seared Octopus 17 GD

caramelized lemon, smoked paprika aioli

Prawn Tacos 10 GD

with pineapple salsa

Carnitas Tacos 7 GD

with salsa verde

Chili Lime Chicken Wings 8

with Olympia Salsa Garlic Cilantro sauce

Applewood Smoked Baby Back Ribs 8 GD

Short Rib Tacos 10 GD

Mezcal braised beef short ribs, pico, marinated purple cabbage, corn tortilla

Curbside Pick-up Family Meals (feeds 3+)

Available: Thurs-Sun, 4pm-7pm

Order by phone after 2pm 360-878-9333

OR via email (24hrs ahead) info@octapascafe.com

All include: large green salad with house dressing, white bean pâté, veggies, olives, bread **and** choice of two sides

Citrus-Cumin Roasted Chicken (G/F) \$45

Harissa-Smoked Chicken (G/F) \$45

Marinated Beef Fajitas (G/F) Plancha seared beef, onions and bell peppers, served with chimichurri, diced tomatoes, sour cream and choice of flour or corn tortillas **\$50**

Applewood-Smoked Baby Back Ribs (G/F) \$50

Paella with mussels, chorizo, prawns, sofrito (G/F) \$50

Choice of Sides:

Garlic-Cheddar Mashed Potatoes (G/F)

Sauteed green beans, broccoli, cauliflower, carrots (G/F)

Spring asparagus (G/F) - **add \$5**

House Mac & Cheese- **add \$5**

***** Add \$10 to your order to support a meal for someone in need** 