

menu options

"plato lleno de tapas"

"a plate full of tapas"

mains

croquetas

ingredients blended w breadcrumbs and egg,
dipped in batter and coated in breadcrumbs, then fried

variations: ham+manchego, chicken+olive, spinach+zucchini

albondigas perejil

beef and fragrant parsley meatballs

SAUCES: romesco. dijon cream. chorizo gravy.

recommended accoutrement

roast baby potatos in spanish mojo sauce

paella-flavored rice w preserved lemon

spinach & garbanzo sautee

roasted red pepper and eggplant

*** a protein can be replaced w a fish or seafood option for addtl \$2 per person.
seafood and fish can be added in addition to included proteins for \$7 per person

*** addtl accoutrement can be added for a fee