

food diego

Spanish Dinner Menu

“¿ que desea comer?”

aperitivos

please select two
(additional selections available at an added charge)

gazpacho shooters

a classic Spanish favorite – cold soup with a base of high quality tomatoes

de calabacin

puree of sauteed zucchini lends to a smoother texture

amarillo con limon

yellow tomatoes and lemon zest make a brighter outcome

tradicional

roma and other fresh tomatoes constitute this classic

vegetarian

something for everybody...

patatas bravas

roasted potatoes served with a

“grown up” spicy ketchup of tomato/pepper puree

verduras fritas

cauliflower, eggplant, brussel sprouts, & mushrooms are breaded

and fried then served with dipping sauces

albondigas

meatballs!

varieties include pork, beef, turkey, chicken, and veal/lamb/beef blend

served with accompanying sauces

seafood

appetizers from the sea

pulpo gallego

a Galician dish of braised then grilled sliced

octopus dressed with olive oil and a dash of paprika.

bacalao vizcaina

deep fried nuggets of marinated cod.

topped with a sauce of roasted sweet pepper puree and sweated red onions.

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ensaladas

please select one

(additional selections available at an added charge)

*** prosciutto, jamon iberrco, and parmesan can be added

ensalada mixta (vg)

mixed greens. mixed vegetables. herbed olive oil vinaigrette.

alubias blancas (v)

white beans. pimentos. red peppers. scallions. olives.
garlicky vinaigrette. sliced boiled egg.

escalivada (vg)

grilled vegetables. mixed greens. garbanzo vinaigrette.

entradas

please select one

berenjas rellenas (v)

eggplant stuffed in one of the following ways:
potato+zucchini or tomatoes potatoes and cheese.

croquetas de boletus (v)

chopped mushrooms, mashed potatoes, and bechamel sauce are
mixed with bread crumbs, breaded, and fried
served with vegan saffron cream sauce

sopa de paella

(soup dish)

white and dark meat chicken, along with linguica are simmered in broth,
white wine, safflower, and herbs. peas, carrots, onions,
and sweet peppers – along with short-grain rice round out this dish.
(served with toasted garlic baguette)

costillas borrachos

(drunken ribs)

beef shortrib slow braised in aromatics, port, and stout
finished with a sauce of the cooking liquid+rosemary

pollo chorizo en crema

marinated airline breast of chicken simmered in a chorizo sauce
finished with cream and a hint of manchego cheese

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pescado escabeche

salmon or cod baked and finished with a piquant dressing of sweet peppers, onions, and oregano

dulces, pasteles, y gollerias

(please choose one)

tarta santiago

a buttery cake blended with ground almonds and orange zest. brushed with almond liqueur and dusted with powdered sugar

leche frita

rich custard-based dough, breaded, fried, and coated with sugar and cinnamon or glazed with honey

perrunillas

shortbread biscuits finished with a honey glaze

torrijas

spanish "french toast" with a brandy and spice kick