



**LOBO IBERICO**  
RESTAURANT  
TAPAS, PAELLAS, TRADITIONAL DISHES FROM SPAIN

## Weekly Take-out/Drop-off Menu Thursday, May 21st - Saturday May 23rd

### PAELLAS

Small Paella (serves up to 3 people)  
& Complimentary Tapa of the Week  
Vegetarian - \$45  
Chicken - \$50  
Seafood - \$60  
**\*add chorizo to any paella for \$5**

Medium Paella (serves up to 5 people)  
& Complimentary Tapa of the Week  
Vegetarian - \$55  
Chicken - \$75  
Seafood - \$85  
**\*add chorizo to any paella for \$5**

### TAPAS

Croquetas (Ham & Chicken) - \$12

Bacon Wrapped Dates - \$7

Mussels & Clams with Tarragon & Tomato - \$18

Steamed Mussels with White Wine & Garlic-Special - \$8

Asparagus Wrapped in Serrano Ham with Balsamic Drizzle - \$11

### DESSERTS

Churros con Chocolate - \$9

Gluten-free Brownie - \$12

Spanish Apple Tart - \$9

Potatoes Done Two Ways (a traditional dish of cold potato salad & deep fried patatas bravas)- \$10

Shrimp a La Plancha (cooked in shells) with Smoked Paprika Dip - \$15

Deli Board (serrano ham, chorizo sausage, manchego cheese, brie with Lobo-made blueberry chutney and much more!- \$28 (available as Gluten-free)

Chickpeas with Spinach - \$8

### RECOMMENDED WINES/BEERS

House Red or White Wine - \$32

DIY Daiquiri Kits - Starting at \$45

DIY Sangria Kit - \$45

DIY Basque Gin & Tonic kit - \$35



**Order any time for your Thursday - Saturday orders! Same day pick-up/drop-off orders must be received by 6pm on the day of, with pickup/drop off times available between 4pm - 7pm.**

Alcohol purchase, 19+ and must be with food purchase.

Given these current times, we have looked to Spanish history to inspire us. Our weekly menus may change from time to time, including pricing to reflect product availability and costs.

**pay via credit or e-transfer**

**905-868-9777**