

★ FAVORITES

LA TREMENDA

CHEFS BOARDS

CHEFS BOARD MIX Salchichon | Lomo | Chorizo | Manchego | Mahon | Garrotxa | Bread | Olive and seasonal fruits 33

CHEFS BOARD 5 JOTAS 3 Oz Paleta Iberico de Bellota 5 J | Bread | Olives | Seasonal Fruits. 49

TAPAS | Small Plates

- ★ **PULPO FEIRA** Octopus | Potatoes | Extra Virgin Olive Oil | De la Vera Peppers. 23
- CROQUETAS** Fish or Goat Cheese 9 | Jamon Ibérico 11
- CHISTORRAS** Sauteed Chistorras | Mushrooms | Green Apples 17
- PATATAS BRAVAS** Double Fried Potatoes | Hot sauce | Aioli Foam. 13
- ★ **CAMARONES AJI-YO** Sautéed Shrimp in our garlic sauce | Aioli | Parsley | Wine. 17
- TORTILLA ESPAÑOLA** Potatoes | Eggs Omelette with Aioli. 13
- CANTABRIAN ANCHOVIES** Cantabrian anchovies | Olives | Arugula | Cherry Tomatoes. 18

CALAMARES ANDALUZA Crispy Squid | Lime | Aioli. 19

PAN TUMACA 3 Units with 5J 13

CHICHARRONES Crispy slow roasted pork belly slices 12

TEQUENOS WITH BBQ OF GUAVA Cheese sticks | Guava cherry BBQ 7

PIMIENTOS AL GRILL Pimientos Shishitos | Spicy Honey | Vera Aioli. 15

MONTADITOS 3 Units. 13 Choose between BEEF | GOAT CHEESE | TORTILLA | SHRIMP | CALAMARI

SABORES DE LA PAELLA | Paella & More

- PAELLA MARINERA** Calasparra Rice | Shrimp | Mussels | Clams | Calamari 1P 25 / 2P 49
- ARROZ NEGRO** Calasparra Rice | Squid Ink | Clams | Calamari | Aioli | Lime Zest 1P 24 / 2P 47
- ARROZ MONTANA** Calasparra Rice | Beef | Pork | Chorizo | Blood Sausage | Vera Aioli 1P 24 / 2P 48
- PAELLA SHRIMP & CHISTORRA SPECIAL** Calasparra Rice | Chistorra | Roasted Onion And Peppers | Aioli 31
- LAMB RISOTTO WITH MUSHROOM CONFIT** Slow Cooked Tender Lamb | Creamy Rice | Mushroom Confit 31
- ASOPADO DE MARISCOS** Brothy Jasmin Rice | Shrimp | Mussels | Clams | Calamari 27
- FABADA ASTURIANA** Chorizo Iberico | Beef | Blood Sausage | Butter Beans Judion 17

LOS FUERTES | Main Courses

- BRANZINO** Roasted Branzino | Vizcaina Sauce | Lime Zest. 39
- AU MEUNIERE GROUPER** Crispy Grouper | Capper And Lime Sauce | Potatoes | Asparagus. (One side Included) 25
- COCHINILLO LA TREMENDA** Our signature suckling pig, prepared La Tremenda-style, accompanied by pork jus | apples | and pine nuts. 35
- BRAISED CHICKEN** Slow-cooked half chicken, served with a sweet pepper and red wine sauce, accompanied by wrinkled potatoes. 17
- TENDER BRAISED BEEF** Braised beef in red wine sauce, served with mashed potatoes | caramelized carrots | green peas. 23

DEL ASADOR | From the Grill

Served with one side of your choice.

- FIRE-GRILLED SKIRT** Prime Skirt | Chimichurri | Asparagus | Roast Potatoes and Mushroom Confit. 33
- NEW YORK STRIP** Prime cut steak | Chimichurri | Asparagus | Roast Potatoes and Mushroom Confit. 27
- BEEF TENDERLOIN WITH SHISHITO SAUCE** Tenderloin filet with Shishito peppers | Confit mushrooms | Piquillo pepper | Balsamic reduction | Microgreens 33
- PORK CHOPS** Boneless Pork Chop | Humus | Chickpeas | Romesco 25
- LA TREMENDA BURGER** Wagyu Beef | Pickles | Jack Cheddar Cheese | Homemade Sauce | French Fries 19

LOS VERDES Y LAS SOPAS Salads and Soups

- GREEN SALAD** Green Mix | Almond Dressing | Asparagus | Pear | Pickled Jicama | Paprika Breadcrumbs 13
- OCTOPUS SALAD** Marinated Octopus | Fennel | Cherry Tomatoes | Parsley | Lime | Olive Oil 21
- SALMON CARPACCIO** Salmon Slices | Arugula | Fennel | Green Apple | Jalapeno Aioli 19
- CAULIFLOWER & LEEK SOUP** Creamy Cauliflower Soup | Sobrasada | Green Oil 13
- SALMOREJO CORDOBES** Cold Tomatoes Soup | Boiled Eggs | Jamon Serrano. 15

SIDES White Rice Special | Mix Salad | Mash Potatoes | Crispy Potatoes. 4

DESSERTS

- CREMA CATALANA** A classic Spanish dessert with a silky custard base and a caramelized sugar crust. 9
- CHURROS WITH CHOCO** Crispy, golden churros served with warm melted chocolate for dipping. 7
- BASQUE CHEESECAKE** A rich and creamy burnt cheesecake, served with warm melted chocolate and crispy chocolate. 16

- TIRAMISÚ** A creamy Italian favorite with layers of espresso-soaked ladyfingers and mascarpone. 9
- MOUSSE DE NUTELLA** A velvety, chocolate-hazelnut mousse for the ultimate indulgence. 9
- TRES LECHES** A moist sponge cake soaked in three milks, topped with whipped cream. 9



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SCAN ME

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our website:
WWW.LATREMENDA.US

*This item may be served raw or undercooked. The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination. 18% service charge will be added to parties of six or more. LA Tremenda reserves the right to stop serving alcohol in compliance with state laws and company policies if necessary to prioritize a safe and enjoyable environment.