

Cold Tapas

Tortilla Española 5.50

Spanish omelet of potatoes and onions, served with mixed greens and balsamic vinaigrette.

Jamón Serrano 8.95

Traditional presentation of shaved imported Serrano ham, toasted bread, tomato and a whole peeled garlic clove.

Esparragos Navarra 7.50

Imported white asparagus spears with yellow tomato, oregano and white wine vinaigrette.

Portobello Relleno 7.50

Marinated portobello topped with shiitake and oyster mushrooms with spinach, bell pepper, raisins, pinenuts and manchego cheese drizzled with white balsamic virgin olive oil vinaigrette.

Aceitunas Aliñadas 3.50

Marinated Spanish olives with red onion.

Quesos Españoles 7.95

An assortment of imported Spanish cheeses, served with red grapes and sliced apples.

Tomate y Queso 7.25

Vine ripened tomatoes and fresh mozzarella cheese topped with black olive and roasted red pepper vinaigrette.

Salmón Curado 7.95

House cured Atlantic salmon with toast points, dill sour cream, capers and onions.

Pollo Marbella 6.95

Chicken breast with artichokes, sun dried tomatoes, green onions and piquillo peppers served with julienne carrots and honey sherry cumin vinaigrette.

Patatas Con Alioli 5.75

Our famous robust garlic potato salad.

Canalón Relleno 6.50

Tuna, asparagus and basil filled cannelloni with a creamy white wine and tomato basil vinaigrette.

Gambas Marinadas 8.50

Chilled tiger shrimp marinated with fresh herbs and served with a trio of sauces: alioli, salsa rosa and cumin.

Ternera Asada 6.50

Thin slices of roasted veal with a sun-dried tomato and green olive relish, drizzled with raspberry vinaigrette.

Alcachofas Marinadas 5.95

Marinated fresh artichoke hearts topped with baked fennel, garlic and imported Cabrales blue cheese, drizzled with balsamic sherry vinaigrette.

Pastel con Centollo 8.95

Avocado and Alaskan king crabmeat served with toast points and drizzled with a creamy salsa rosa.

Pisto con Mariscos 7.50

Seafood salad of mixed tiger shrimp, scallops, salmon and vegetables with creamy tomato vinaigrette served on a bed of seedless cucumber.

Coca del Pueblo 7.50

Toast point topped with chopped tomato, thinly sliced cured pork loin, chorizo contimpalo and manchego cheese served with fresh fruit.

Tostada de Bogavante 10.95

Lobster tail meat served on top of toast points with asparagus, , tomato and drizzled with moscatel vinaigrette.

Berenjena con Queso 6.50

Grilled eggplant filled with roasted red peppers, fennel and Spanish onions, accompanied by asparagus spears, topped with imported goat cheese, and drizzled with balsamic vinaigrette.

Hot Tapas

Crepe Rellena 6.50

Crepe filled with goat cheese, pine nuts, spinach and golden delicious apples, accompanied by a pimiento sauce.

Gambas al Ajillo 7.25

Grilled tiger shrimp with lemon garlic butter.

Dátiles con Tocino 5.95

Baked dates wrapped in bacon, served with red bell pepper sauce.

Chorizo y Morcilla 5.50

Grilled slices of Spanish chorizo and morcilla sausage.

Pincho de Solomillo 6.50

Brochette of beef tenderloin grilled in cracked black pepper, with horseradish sour cream and caramelized red onions.

Pimientos del Piquillo 8.95

Imported Piquillo sweet peppers stuffed with three cheeses and spinach, with black bean sauce.

Calamares a la Plancha 6.95

Grilled squid with garlic, lemon and olive oil.

Solomillo con Jamón 16.95

Grilled filet mignon with Serrano ham in a red wine shallot sauce, accompanied by asparagus, garlic potatoes and a stuffed tomato.

Montaditos de Cerdo 7.50

Sauteed pork medallions atop caramelized red onions and seasoned croutons with lemon marjoram sauce.

Champiñones 6.95

Stuffed mushroom caps with sauteed spinach, garlic and a blend of Spanish cheeses.

Cordero al Pastor 10.50

Grilled marinated lamb loin medallions served with portobello mushrooms and caramelized red onions with a red pepper rosemary wine sauce.

Pasta con Hortalizas 7.95

Penne pasta tossed with sun dried tomatoes, broccoli, celery root and roasted garlic creamy sauce, topped with manchego cheese.

Vieiras al Albariño 11.95

Sauteed sea scallops served over Mediterranean couscous, with apples and lemon tomato butter sauce.

Queso de Cabra 7.50

Oven-baked goat cheese with tomato basil sauce and garlic bread.

Salmón a la Plancha 10.95

Grilled Atlantic salmon, served atop a bed of sauteed creamed leeks.

Pato Confitado 7.95

Duck leg confit served with sauteed cinnamon apples, wild mushrooms and orange wine sauce.

Tilapia Marinada 10.95

Marinated fresh Tilapia filet served with sauteed fresh spinach and artichoke hearts with a yellow plum tomato vinaigrette, drizzled with lemon butter sauce.

Pollo al Ajillo 9.50

Sauteed chicken breast, served with grilled asparagus spears, red pepper, potato cake and a pimiento garlic cream sauce.

Pollo al Limón 9.50

Marinated chicken breast served with potatoes, green onions, oyster mushrooms and lemon caper wine sauce.

Pechuga de Pollo 8.95

Charcoal grilled chicken breast served with tri-colored bell peppers, garlic potatoes and herbed white wine sauce.

Empanada De Buey 8.50

Puff pastry filled with ground beef tenderloin, wild mushrooms and goat cheese, topped with Monterey Jack cheese and horseradish sour cream.

Pastel del Mar 8.25

Sauteed seafood cake of tiger shrimp, scallops, atlantic salmon served on top of grilled turnips, and spinach served with Cevillana olive tomato sauce.

Pipirrana de Buey 7.95

Grilled strips of skirt steak on a bed of potatoes and onions drizzled with a Cabrales blue cheese sauce.

Buñuelos de Cangrejo 7.50

Crabmeat fritters served over a bed of sauteed leeks and vegetable alioli.

Patatas Bravas 4.50

Sauteed diced new potatoes served with a spicy red pepper wine sauce, topped with Manchego cheese.

Soups and Salads

Sopa de Alubias 3.25

Spicy black bean soup with chorizo.

Ensalada Pequeña 3.25

Mixed baby greens with tomatoes and sherry balsamic vinaigrette.

Cogollo de Tudela 6.25

Romaine hearts and hearts of palm with marinated portobellos, celery, red onions, radishes and hard boiled eggs, tossed in a creamy garlic vinaigrette and topped with Manchego cheese.

Ensalada Cabrales 7.50

Mesclun greens with Cabrales blue cheese, tomatoes, honeyed walnuts and sherry vinaigrette salad.

Ensalada de Mesón 6.25

Bibb lettuce with sliced seasonal fruit, jicama, avocado and white asparagus spears, served with raspberry vinaigrette.

Paellas

Vegetariana 9.95pp

Vegetarian paella made with bell peppers, onions and assorted seasonal vegetables baked in saffron rice.

Valenciana 13.95pp

Chicken, shrimp, mussels and clams baked in saffron rice with vegetables.

Mariscos 16.95pp

Shrimp, mussels, clams, scallops and calamari baked in saffron rice with vegetables.

Imperial 26.95pp

Lobster, clams, mussels, shrimp, scallops and calamari with vegetables baked in saffron rice.

Desserts

Flan Del Meson Sabika 5.25

Featured flan of the day.

Profiteroles del Pirineo 5.75

Twin Pastries with vanilla ice cream and bittersweet chocolate sauce.

Platano Con Helado 5.25

Sauteed banana with chopped pistachios, caramel sauce and vanilla ice cream.

Crema De Chocolate 5.25

Creamy vanilla custard with bittersweet chocolate and caramelized sugar topping.

Mousse De Platano 4.25

Banana mousse with white chocolate shavings, served with blueberry sauce.

Pera De La Abuela 5.50

Poached pear filled with cinnamon cream served with vanilla ice cream and raspberry sauce.

Cazuelita Con Manzanas 4.95

Warmed caramelized golden delicious apples drizzled with apple liqueur and served with vanilla ice cream.

Delicia De Chocolate 5.75

Chocolate terrine with honey roasted walnuts and fresh raspberry sauce.

Arroz Con Leche 3.50

Spanish style rice pudding with citrus zest, sprinkled with cinnamon.

Membrillo Y Queso 6.50

Imported Quince paste with sun-dried fruit soaked with Moscatel wine, served with Spanish Tetilla cheese.

Specialty Coffees

Café Bambata 6.95

Made with Licor 43 and Tres Cepas, a Spanish brandy, topped with whipped cream.

Café Canela 6.95

Made with Licor 43, Amarratto and cinnamon with whipped cream.

Las Dos Nueces 6.95

Made with Frangelico, Amaretto and Baily's topped with whipped cream.

Café Menta Fresca 6.95

Made with Crème de Cocoa and Crème de Menthe, topped with whipped cream.

Café Dulce 6.95

Made with Kahlua, Tia Maria and Crème de Cocoa, topped with whipped cream.

Café Irlandes 6.95

Made with Jameson Irish Whisky, with whipped cream and Crème de Menthe.

Cava - Champagne

NV Cristalino.....7.00 / 28.00

(Sant Sadurni D' Anoià) Crisp and dry with complex flavors from this value cava.

NV Codorniu Brut 25.00

(Sant Sadurni D' Anoià) Xarallo, Parrellada and Macabeo, fresh, fruity and balance with dry finish.

NV Segura Viudas "Aria" Brut 38.00

(Penedés) . Floral nose and hints of yeast in this mouthful of bubbles.

NV Segura Viudas "Hereditat" Brut "Reserva" 46.00

(Penedés) . Floral and hints of yeast in this mouthful of bubbles.

NV Codorniu Rosé" Brut 35.00

(Penedés) . Pinot Noir. Mineral, strawberry, raspberry and black currant crisp finish.

NV Veuve Cliquot Ponsardin Brut 85.00

(Champagne) . Crisp, full flavors from the classic yellow label.

98 Dom Perignon Brut 195.00

(Champagne) . Satiny texture and slight citrus in this 95 point powerhouse. (Wine Enthusiast)

Rose

05 Vega Sindoa.....7.25 / 29.00

(Navarra) Garnacha-Cabernet S. Clean, fresh strawberry and red berry fruits.

06 Mas de Bazan Rosado.....7.00 / 28.00

(Utiel Requena) Bobal, Garnacha Shiraz. Brilliant in color, soft, fragile with intense aromas. Winner of best rosado in Spain.

White Wines

Noteworthy Spanish Regions

05 Raimat 30.00

(Costers del Segren) Chardonnay creamy complexity, with delicate aromatics and vibrant peach, apple and pineapple flavors.

05 Marques de Alella 35.00

(Alella) Pansa Blanca. Bountiful tropical fruit flavors.

02 Torres Milmanda Chardonnay 85.00

(Conca de Barberà) Chardonnay barrel fermented, exhibits body and oak.

06 Torres Vina Sol 35.00

(Conca de Barberà) Parrellada. Elegant, fresh, fruity aromas with fine spicy hints.

05 Viña Godeval 48.00

(Valdeorras) Godello. Aromatic nose with tropical fruit flavors.

04 Viña Mein 50.00

(Ribeiro) Godello-Treixadura-Torrontes-Loureira-Albilla-Caiño. Light and smooth award winner from Galicia.

NAVARRA 05 Vega Sindoa 42.00

100% Chardonnay barrel fermented, exhibits body and oak.

05 Vega Sindoa 28.00

75% Viura 25%Chardonnay This unoked chardonnay has a unique floral bouquet and refreshing hints of ripe green apple.

CATALUNA

05 Jean Leon Terrasola 35.00

Muscat-Parrellada-Gewürztraminer. Delicate sweetness in this wine made from the dessert grape Muscat.

04 Torres Nerola 48.00

Xarelo-Garnacha Blanca. Uniquely big, exotic, floral wine from Catalonia.

05 Rene Barbier6.25/25.00
(Catalunya) Airien-Macabeo. crisp, dry and lightly refreshing.

PENEDES

05 Jean Leon Chardonnay.....12.50/50.00
Chardonnay. Made with Chardonnay vines originally from Charlemagne's holdings of Louis Jadot.

06 Huguet Can Feixes 43.00
Parellada, Macabeo, Chardonnay. Experience the light effervescence from this wine from the same region as Spanish Cava.

RIAS BAXIAS

06 Gran Bazan 40.00
Albariño. Brilliant in color, good intensity in the nose, very expressive on palate.

06 Martin Códax11.00 /40.00
Albariño. Very aromatic wine made from Spain's white grape superstar.

RIOJA

06 Marqués de Cáceres 30.00
Viura. Lime, green apple and smoke in this light bodied Rioja.

05 Muga Blanco.....11.00 / 44.00
Viura-Malvasia. A fuller bodied Rioja with flavors of butterscotch and melon.

03 Allende 48.00
Viura-Malvasia. Wonderful texture along with a sweet perfume of honeysuckle, peaches and a buttered citrus heady finish.

RUEDA

05 Las Brisas 36.00
Verdejo-Sauvignon Blanc-Viura. Grapefruit, peach flavors, and crisp acidity in this refreshing Rueda.

05 Naia10.25 / 41.00
Verdejo. Crisp, bright citrus flavors

Red Wine

Noteworthy Spanish Regions

06 Manyana.....9.00 / 34.00
(Cariñena) Tempranillo. Hint of bright fruit and earth. Good introduction to Spanish Tempranillo.

00 Ribas Cabrera 75.00
(Taule de Balears) Mantonegro-Syrah-Cabernet S. Flavors ranging from cherry to blackberry with a very aro-

matic bouquet.

04 Venta Mazzaron 46.00

(Tierra de Zamora) Tempranillo. Medium bodied and elegant with plush tannins and a long, pure finish.

04 Numanthia 120.00

(Toro) Tinta del Toro. This vintage got 98 points from Robert Parker! Tannic and powerful. Potent flavors of blackberry, chocolate and toasted oak.

06 Sangre de Toro 35.00

(Catalayuna) Garnacha-Carinena. . Rich complex Mediterranean aromas with exuberant notes of spices and blackberries.

05 Vega Sindoa 34.00

(Navarra)Tempranillo-Cabernet S. Bright acidity, cherry flavors. Lighter than typical cabernets.

05 Rene Barbier.....6.25/25.00

(Catalunya) Tempranillo-Merlot. Hearty medium to full-bodied.

CAMPO DE BORJA

06 Viña Borgia.....5.50 / 23.00

Garnacha. Sweet cherry flavors.

06 Borsao Tinto Tres Picos 27.00

Garnacha. Made on slopes of Moncayo, it has loads of bright fruit, leather and smoke.

05 Alto Moncayo "Veraton" 62.00

Garnacha. From 100 year old vines, flavors of ripe red berries, anise, mocha and pungent fresh flowers. Takes spicy turn on the long sappy finish.

05 Alto Moncayo 95.00

Garnacha. From 100 year old vines. Ripe raspberry and cherry aromas are accompanied by fresh rose, vanilla and mocha finishes.

UTIEL-REQUENA

03 Mas de Bazan "Robur" 28.00

Tempranillo-Bobal. Medium body, predominant sensations of fresh grapes and fruit.

04 Mas de Bazan "Bobal" Crianza 45.00

Bobal. Red berries, spice and a hint of cassis.

JUMILLA

05 Juan Gil 46.00

Monastrell. Full body, complex, 25 day maceration, 12 months in French oak barrels.

05 Altos de Luzon 46.00

Monastrell-Tempranillo-Cabernet S. Beautiful balance of spice and fruit.

05 Clio 79.00

Monastrell-Cabernet S. Dark berries on the nose, Asian spices, fresh flowers and bright raspberry and blackberry flavors.

03 El Nido 195.00

Cabernet S.-Monastrell. This vintage got 97 points from Robert Parker! Brooding and powerful, with flavors of leather and cassis.

TIERRA DE CASTILLA LA MANCHA

05 Protocolo 29.00

Tempranillo. A full taste of spice and dark cherry flavors.

05 Mano a Mano 35.00

Tempranillo. Don Quixote's terrain, La Mancha, makes a fuller bodied red out of the Tempranillo grape.

02 Finca Antigua 40.00

Cabernet Sauvignon. Vibrant fruit aromas and a soft, subtle palate.

PENEDES

01 Jean Leon "Reserva" 50.00

Cabernet Sauvignon. Excellent structure, sweet tannins, vanilla and dark fruit flavors.

97 Jean Leon "Gran Reserva" 80.00

Cabernet Sauvignon. Avant-garde bodega uses Cabernet vines transplanted from Chateau Lafite-Rothschild.

MONSANT

05 Can Blau.....12.00 / 48.00

Cariñena-Garnacha-Syrah. Full bodied, with juicy blueberry flavor and a long, complex finish.

05 La Planella 49.00

(Montsant) Garnacha-Cariñena-Syrah-Monastrell-Cabernet. Made by famous winemaker Joan D'anguera. Tangy fruit with clean generous finish.

RIOJA

01 Conde de Valdemar "Reserva" 48.00

Tempranillo-Mazuelo. Complex, dense fruit from this modern style Rioja bodega.

01 La Rioja Alta Viña Alberdi 49.00

Tempranillo. Remarkable bouquet, reminiscent of ripe fruits with gentle hints of cinnamon, caramel, and coconut. Well structured to the palate and well balanced with a pleasing final acidity. Long fruity aftertaste.

99 La Rioja Alta Viña Ardanza 60.00

(Rioja) Tempranillo-Garnacha. Medium-high cherry red robe with orange tinted tones on the edge of the glass, complex to the nose. Hints of cinnamon, tobacco and leather, full -bodied and well structured to the palate.

95 La Rioja "904 Gran Reserva" 88.00

Tempranillo-Graciano. Supple and elegant, from the prestigious traditional Rioja bodega.

01 Valpiedra "Reserva" 59.00

Tempranillo-Cabernet S.-Graciano-Mazuelo. Fleshy fruit, complex flavors of oak and dark fruit.

04 Allende 60.00

Tempranillo-New Rioja. Bursting with fruit.

01 Remelluri 69.00

Tempranillo-Garnacha-Graciano-Mazuelo. Suave wine, with earthy crushed cherry flavors. Gentle acidity and tannins.

03 Muga Reserva Selección Especial 80.00

Tempranillo-Garnacha-Mazuelo-Graciano. 94 points from the Wine and Spirits. Ripe wild berry flavors and a velvety mouthfeel.

02 Abel Mendoza Selección 85.00

Tempranillo. Loads of ripe fruit, with a long, complex finish.

01/03 Torre Muga 165.00

Tempranillo-Mazuelo-Graciano. Big, oaky and powerful. A very modern Rioja from the most traditional bodega in Rioja.

RIBERA DEL DUERO

05 Emilio Moro 76.00

(Ribera del Duero) Tinto Fino. 92 points by Robert Parker, Full body with tastes of black berries, currants, cherries, smoky oak, crushed rocks with a long finish.

05 Condado de Haza 64.00

(Ribera del Duero) Tempranillo. Sibling to famous Pesquera, crafted by Alejandro Fernandez Full flavors of oak crushed dark berries, with plush tannins.

05 Tinto Pesquera "Crianza" 66.00

(Ribera del Duero) Tempranillo. Robert Parker called the 1982 vintage "Spain's Château Petrus". Big, rich, oaky, tannic.

02 Alion 120.00

Tempranillo. This vintage got 92 points from Robert Parker! "Unico's" modern style sibling by same creators.

05 Flor de Pingus 195.00

(Ribera del Duero) Tempranillo. Highly sought after wine. Dense, lush and smooth. Concentrated flavors and long finish from ancient Ribera del Duero vines.

00 Vega Sicila Valbuena 185.00

Tempranillo-Merlot. Medium to full body. Dark ruby/purple-colored wine offering a big, rich bouquet of creme de cassis, tobacco smoke, earth, herbs, and licorice.

87 Vega Sicilia Unico 575.00

Tempranillo-Cabernet S. Malbec-Merlot-Albillo. The Spanish wine of legend. Creamy mouthfeel with fresh acidity. Elegant.

PRIORAT

02 Clos Mogador 120.00

Garnacha-Cabernet S.-Syrah-Cariñena. Very prestigious. Powerful wine made even more intense by extracting juice with olive press. Comparable to Château Margaux.

02 Vall Llach 145.00

Cariñena-Merlot-Cabernet S. Deep purple with nose of dark cherries and spices. Full bodied with remarkable complexity. Received 93 points from Robert Parker.

BIERZO

06 Palacios Petalos12.50/50.00

(Bierzo) Mencia. Thick and fruity, with vanilla and toasty oak flavors, plush tannins and blueberry. Wine Spectator top 100 wine of 2007.

05 Villa de Corullon 100.00

(Bierzo) Mencia. An ambitious bottle, with plenty of toasty oak flavors. Yet the fruit, mineral and floral aromas and flavors are intense enough to stand up to the oak, thus the wine possesses both power and harmony.

Martinis

Sabikatini 8.50

Fresh mango and pineapple infused vodka, chilled and garnished with fresh pineapple.

Pomegranate 8.50

Pama liqueur with Absolut Mandarin and a splash of cranberry.

Caramel Apple Martini 8.50

Caramel vodka, sour Apple Pucker and butterscotch liqueur, garnished with an apple slice.

Key Lime Melontini 8.50

Keke Beach key lime liqueur, Malibu coconut rum, Midori and pineapple juice.

Passion Martini 8.50

Passion fruit and mango vodka, Absolut Citron, Southern Comfort and pineapple juice.

Raspberry Truffle 8.50

Smirnoff Vanilla, Godiva White and Dark chocolate Liqueurs, Chambord, with a splash of cream.

Chocolate Heaven 8.50

Smirnoff Vanilla, Godiva White and Dark Chocolate Liqueurs, Liquor 43, splash of cream and chocolate.

Sherries

Fino

La Ina 3.50
Dios Baco 4.00
Fino En Rama 6.00

Manzanilla

La Gitana 4.00
Papurusa 4.00

Amontillado

Escuadrilla 5.00
Dios Baco 5.00
Carlos VII 7.00

PREMIUM SHERRY FLIGHT 15.00

Fino en rama, Carlos VII Amontillado, Asuncion Oloroso, Solera cream

Sangria

Red or White 5.95/21.95
Cava 6.50

Wine Flight

A Sampling of our top four Spanish wines

Red 20.00
Red & White 18.00