



## Breakfast

- **Frittata \$18**  
Asparagus, smoked salmon, Garlic Boursin Cheese, and arugula
- **Two eggs your way \$16**  
Eggs any style, choice of: bacon, chorizo or turkey bacon, potatoes, and toast
- **French Toast \$13**  
Brioche bread, soaked in vanilla rum custard, served with bananas, and whipped cream
- **Granola + Yogurt \$10**  
Greek yogurt topped with granola and fresh fruit

## Tapas

- **Croquetas de Jamon / Ham Croquettes \$10**  
Ham croquettes served with a whipped bechamel
- **Patatas Bravas / Spanish Potatoes \$10**  
Crispy potatoes with a smoked paprika aioli
- **Pinxos de Chorizo Bilbao / Spanish Sausage Shish Kebab \$11**  
Grilled chorizo with a red wine reduction
- **Camarones Al Ajillo / Garlic Shrimp \$14**  
Shrimp poached in olive oil and garlic chips
- **Dátiles y Tocino / Dates and Bacon \$11**  
Dates wrapped in bacon, fried served with a garlic cream
- **La Tabla / Charcuterie Board \$21**  
Assorted cured meats, Spanish cheeses, olives, and bread

## Sandwiches and Salads

- **Cubano \$14**  
Roasted pork, Black Forest ham, Swiss cheese, pickles, mustard sauce, and fries
- **Churrasco \$18**  
Skirt steak strips with onions, peppers, melted cheddar cheese served on a "media noche" roll with fries
- **Montecristo \$16**  
Sliced Brioche, honey turkey ham, Fontina cheese dipped in a sweet batter and fried, served with a guava marmalade, and fries
- **Spanish Chef Salad \$16**  
Spring mix, piquillo peppers, onions, Serrano ham, chorizo Cantimpalo, Manchego cheese, and a sherry vinaigrette
- **Caesar Salad \$12**  
Romaine hearts, garlic croutons, Parmesan Cheese with a lemon caesar dressing  
Add: Mahi-Mahi \$14 Shrimp \$14 Chicken \$10

## Entrees

- **Paella Marinera \$24**  
Bomba rice, saffron and piquillo sofrito, shrimp, mussels, squid, and clams
- **Paella de Carne \$26**  
Bomba rice, saffron and piquillo sofrito, skirt steak, and chorizo
- **Beef Milanese \$18**  
Thinly pounded beaded beefsteak, pan fried served with sweet potato fries
- **Culantro Crusted mahi \$19**  
Mahi-mahi encrusted in culantro served with saffron couscous
- **Fried Chicken \$16**  
Puertorican style fried chicken marinated in mojo and sofrito seasoning, served with fries and macaroni salad

## Sweets

- **Churros \$8**  
Served with a rich chocolate sauce
- **Ice Cream Sunday \$8**  
"Coquito" ice cream, dulce de leche, toasted nuts, and whipped cream

