**Starter**

Pan a la Catalana - Slices of toasted bread, diced tomato, butter, olive oil, minced garlic.  4

Aceitunas a la Mancha - A mix of olive marinated in olive oil, herbs and spices.  5

Malanga - Thinly sliced purple root chips, chipotle sauce  6

Montaditos de Jamón y Queso - Toasted bread topped with sliced Manchego cheese and cured Jamon Serrano.  8

La Malinche a La Vida - Fresh tilapia and shrimp ceviche, red onion and a Serrano pepper.  10

Calavo y Limón - Garlic infused guacamole with Calavo avocados, olive oil and tortilla chips.  6

Datiles - Bacon-wrapped dates stuffed with Monterrey jack cheese.  6

Hummus Mexicano - Black bean tahini, corn chips.  6

Yuca Frita - Crispy cassave with roasted jalapeno aioli sauce.  5

Platanos fritos - Fried Plantains with Mexican cream.  5

**Salads**

Ensalada Mixta - Mixed greens herbs crouton tossed with a citrus vinaigrette.  6

Ensalada de Espinacas - Fresh spinach, orange slice, strawberries, manchego cheeses and cranberry vinaigrette.  6

**Cured Meats & Cheeses**

Jamon Iberico - Acorn black leg  10

Jamón Serrano - Famously nutty “mountain ham” imported Spain.  5

Caña de Lomo - Spanish pork cured in garlic, onion, and paprika.  5

Chorizo - Spanish sausage, paprika  5

Manchego - Salty sheep’s milk cheese Spain.  5

Serena - Spanish soft, buttery sheep’s milk cheese.  5

Tetilla - Soft cow milk cheese  5

Tabla de Quesos  13

**Vegetables**

Patatas Bravas - Crispy cubed potatoes spicy chipotle pepper and aioli sauce.  7

Tortilla Española - Traditional potato and onion omelet.  7

Esparragos - Grilled asparagus spears, olive oil  5

Espinacas Salteadas - Sautéed spinach, cranberries  6

Champiñones con Ajo - Sautéed mushrooms garlic and olive oil.  6

Bruselas - Steamed Brussels sprouts, garlic, butter 6

**Seafoods**

Gambas a la Cazuela - Sautéed jumbo shrimp white wine and garlic sauce.  7

Calamares a la Andaluza - Golden fried calamari rings with spicy tomatillo sauce.  9

Mejillones al Vapór - Steamed mussels in a lemongrass and sun-dried tomato broth.  8

Fritura de Bacalao - Codfish croquettes, served with garlic aioli.  9

Veiras a la Plancha - Pan-seared blackened scallops, with a yellow corn salsa.  10

Salmon  - Grilled salmon with bed of brussel sprouts, purple potatoes in a tequila sauce.  10

**Paellas**

Serves 2-3 people
(Please allow 35-40 minutes to prepare.)

Paella Martín Cortéz - Traditional paella, sebolla rice, calamari, scallops shrimp, and chicken. 40

Arroz Caldoso de Verduera - Paella prepared with fresh seasonal vegetables. 36

**Meats**

Chuletas de Cordero - Grilled lamb chops, fingerling potatoes in a demi glaze sauce  12

Buey al Jerez - Grilled rib eye steak, sherry, mushroom, fingerling potatoes.  10

Chorizos a la Parilla - Slightly spicy or mild grilled Spanish sausage.  8

Albóndigas a La Malinche - Meatballs with ground beef, peppers and onion, a green tomatillo sauce.  7.5

Croquetas de Pollo - Lightly battered chicken croquettes, served with garlic aioli.  6

Fajitas Pequeñas - Skirt steak or chicken grilled onions green pepper and guacamole.  9

Carne de Becerro - Grilled, marinated beef shoulder steak, grilled zucchini, yellow squash and red onion, in a demi glaze sauce  12

Empanadas de Carne or Pollo  - Stuffed pastry shells, chicken or beef and cheese  7

**Tacos**

Tacos de Pescado - Pan seared tilapia, guacamole, onion, diced tomato and drizzled with a cilantro lime aioli.  10

Tacos de Carne  - Grilled skirt steak, guacamole, cilantro, aioli sauce  9

Tacos de Pollo  - Grilled chicken, pico de gallo, guacamole

*The consumption of raw or undercooked eggs, meat, poultry, seafood shellfish, may increase your risk of food borne illness.