Starters

Pan a la Catalana - Slices of toasted bread, diced tomato, butter, olive oil, minced garlic. **5**

Aceitunas a la Mancha - A mix of olive marinated in olive oil, herbs and spices. ***4***

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 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 slide ,strawberries, manchego cheeses and crambery 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

Tabla de Carnes 21

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 . **10**

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 –GF- Pan-seared blackened scallops, with a yellow corn salsa**. 10**

Salmon –GF- 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 Verdura - Paella prepared with fresh seasonal vegetables. **36**

Pinchos

Pincho de Carne * GF- Grilled beef skewers with guajillo sauce ***9.5***

Pincho de Pollo –GF- Grilled chicken skewers with guajillo sauce . ***7***

Pincho de Camarones –GF- Grilled bacon wrapped shrimp skewer with Monterrey jack cheese. ***10.5***

Meats

Chuletitas de Cordero * - GF 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 deme glaze sauce **12**

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

Tacos

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

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

Tacos de Pollo –GF- 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.**