

Lunch Starters

Pan a la Catalana - Slices of toasted bread topped with diced tomato, extra virgin olive oil, and minced garlic. 5

Montaditos de Jamón y Queso - Toasted bread topped with sliced Manchego cheese and cured jamon Serrano. 6

La Malinche a La Vida - Fresh tilapia and shrimp ceviche garnished with red onion and a Serrano pepper. 9

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

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

Montado de Salmon or Chicken– Smoked salmon cream cheese red onion. 7

Salads

Ensalada Mixta - Mixed greens with cherry tomatoes citrus vinaigrette. 6

Add on Chicken or Steak 4

Cured Meats & Cheeses

Jamón Serrano - Famously nutty “mountainham” imported Spain. 5

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

Seafoods

Gambas a la Cazuela -GF - Sautéed shrimp with white wine and garlic. 10

Calamares a la Andaluza - Golden fried calamari rings with spicy tomatillo sauce. 7

Mejillones al Vapor-GF- Steamed mussels in a lemongrass and sun-dried tomato broth. 7

Fritura de Bacalao - Codfish croquettes, served with garlic aioli. 7

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. 9

Tacos de Pescado - GF-Pan- seared tilapia garnished with guacamole, onion, diced tomato and drizzled with a cilantro lime aioli. 9

Vegetables

Patatas Bravas - GF-Lightly fried cubed potatoes with spicy chipotle pepper and aioli sauce. 6

Tortilla Española –GF- Traditional potato and onion omelet. 6

Esparragos –GF- Grilled asparagus spears. 5

Espinacas Salteadas - GF_Sautéed spinach with cranberries 6

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

Bruselas - GF-Steamed brussel sprouts tossed in a garlic butter sauce. 6

Platanos Fritos-GF-Fried plantains Mexican cream 6

Pinchos

Pincho de Carne * GF Grilled beef skewers with green peppers and onions. 9

Pincho de Pollo –GF Grilled chicken skewers with green peppers and onions. 7

Pincho de Camarones –GF Grilled bacon-wrapped shrimp skewer with Monterrey jack cheese. 10

Meats

Chuletitas de Cordero * - Grilled lamb chops served over fingerling potatoes in a cocoa reduction. Sauce 12

Buey al Jerez * - Grilled steak served with sherry mushroom sauce accompanied with fingerling potatoes. 9

Chorizos a la Parilla - Slightly spicy or mild grilled Spanish sausage. 7

Albóndigas a La Malinche - Meatballs with ground beef, peppers and onion, in green tomatillo sauce. 7

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

Fajitas Pequeñas * - Fajitas prepared with skirt steak or chicken served with grilled onions guacamole. 8

Carne de Becerro * - Grilled, marinated beef shoulder steak served with grilled zucchini, yellow squash and red onion and drizzled in cocoa glaze sauce 12

Empanadas de Pollo o Carne –Stuffed pastry shells with beef or chicken and cheese 7

Papas Rellenas– Potato croquettes filled with ground beef topped on guajillo pepper sauce 7