

COLD TAPAS**DEL ESPANA**

Assorted Spanish delicacies at market price. Ask your server for details.

SMOKED SALMON

Smoked salmon, Cerignola olives, and sweet garlic cloves pulsed with chevre and paired with crustini's 7.95

HUEVO COCIDO

Hard cooked egg finished with sweet garlic anchovy vinaigrette. 5.95

SALADS**ENSALADA DEL TEATRO**

Arugula with tomato, red onion, and parmesan finished with reduced balsamic vinegar and herbed olive oil. 6.95

ENSALADA SIMPLE

Shaved Manchego and Serrano ham over arugula finished with reduced sherry wine vinegar and herbed olive oil. 7.95

HARICOT VERTS AND ASPARAGUS

Green beans, asparagus and piquillo peppers tossed with sweet garlic cloves, sherry wine vinegar, and herbed olive oil. 6.95

WARM TAPAS**BATTER FRIED VEGETABLES**

Deep-fried eggplant, asparagus, and onion served with a jalapeño mango sauce. 5.95

CEBOLLAS FRITTAS

House-made onion rings in a chickpea flour batter. 5.95

PEA FRITTERS

Green pea and five cheese fritter. 5.95

OMELET

Petite omelet of mushrooms, baby spinach, swiss cheese, and truffle shavings. 6.95

GOAT CHEESE WITH MARINARA

Goat cheese baked in tomato sauce. 4.95

GRILLED EGGPLANT

Grilled eggplant rounds finished with our tomato fennel salsa and mozzarella. 6.95

MANCHEGO

Almond crusted Manchego fried and finished with honey truffle oil. 6.95

POTATO AND CHEESE CROQUETTES

Finished with olive oil and truffle shavings. 7.95

ASIAGO CHEESE WITH TOMATO

Garlic rubbed tomato on ciabatta bread topped with Asiago cheese. 4.95

BABY POTATOES

Baby potatoes boiled with sea salt finished with sweet garlic aoli. 4.95

ASPARAGUS WITH SERRANO HAM

Fresh asparagus topped with Serrano ham and shaved parmesan finished in a sherry-butter sauce. 7.95

SAUTÉED ARTICHOKEs, SHRIMPS, & CAPERS in a savory parmesan and tomato cream. 8.95

SAUTÉED SPINACH

Spinach sautéed with apples, raisins, and pine nuts finished with a hint of maple. 5.95

MEDITERRANEAN MIX

Roasted romas, asparagus, artichokes and Manzanilla olives finished in a spicy vinaigrette. 6.95

FRIED MUSHROOMS

Fresh mushrooms in a chick pea flour batter with sweet garlic aioli. 5.95

CRABMEAT AND SPINACH

Sautéed spinach and crabmeat with a light asiago sherry cream sauce. 7.95

MONKFISH MEDALLIONS

Wrapped in Serrano atop artichoke bottoms broiled and finished in paprika-herb oil. 8.95

TAPAS SEAFOOD BOWL

Spicy bowl of clams, shrimp, mussels, and chorizo sausage finished with fresh puréed romas, white wine, and green peas. Plenty to share. 17.95

CALAMARI

Grilled calamari with a pepperoncini vinaigrette or fried calamari with marinara sauce and lemon. 8.95

SAUTÉED SHRIMP

Shrimp with garlic, capers, chilies, and crustini. 8.95

GAMBAS AL AJILLO

Fresh rock shrimp poached in E.V.O.O. with garlic and parsley. 10.95

MARISCOS FRITTO COMBINADO

Lightly dusted rockfish and shrimp fried and paired with sweet garlic aioli. 13.95

WHOLE RAINBOW TROUT

Whole boneless grilled rainbow trout with red onions in a three citrus marinade. 15.95

LITTLENECK CLAMS

Steamed in sherry with fresh herbs, smoked bacon, roma tomato, and cooked egg. 9.95

STEAMED MUSSELS

Mussels steamed in a house-made tomato-fennel salsa with fresh basil and lemon. 9.95

MOLASSES SOAKED SALMON

Salmon soaked in molasses and paired with a ginger-jalapeño risotto cake. 8.95

PULPO Y PAPAS

Spanish rock octopus sautéed with tomato and capers paired with baby potatoes. 10.95

GRILLED CHICKEN WITH CUMIN

Char-grilled, marinated chicken with cumin mayonnaise. 7.95

SPICY CROQUETTES DE TAPAS TEATRO

Croquettes filled with spicy chicken, herbs and boursin cheese. 7.95

PINCHOS MORUNO

Cumin, paprika, and garlic marinated pork medallions skewered and grilled. 7.95

ALBONDIGAS

Lamb meatballs in the style of Sevilla with toasted almonds and cilantro. 7.95

GRILLED LAMB CHOPS

Char-grilled, marinated lamb chops with rhubarb barbecue sauce. 9.95

BISTEK A LA TEATRO

Grilled rib eye rubbed with house smoked peppercorns, paired with grilled onion. 16.95

LAMB AND LENTILS

Skewered lamb shoulder medallions grilled and paired with curried lentils. 9.95

TEATRO TENDERLOIN

Skewered tenderloin marinated in Sherry wine vinegar grilled and served with tomatoes and house picante sauce. 9.95

PAELLA**CLASSIC SPANISH PAELLA**

Spanish paella with chicken, chorizo, clams, mussels, shrimp, and monkfish. 17.95

WHITE WINE Ribeiro Blanco, COTO DE GOMARIZ, Argentina 9.00 | 32.00
Verdejo, CASAMARO, RUEDA 6.50 | 22.00
Torrantes, FINCA EL ORIGEN, Argentina 6.00 | 20.00
Sauvignon Blanc, MANTEL BLANCO, Spain 7.25 | 25.00
Rioja Alavesa, OSTATU, Spain 8.25 | 27.00
Txakoli, XARMANT, Basque Country, Spain 7.25 | 25.00
Chardonnay, GUGGENHEIM, Argentina 7.00 | 26.00
Pinot Grigio, ALOIS LAGADER, "RIFF", Italy 8.50 | 32.00
Lugana, TENUTA ROVAGELIA, Lombardia, Italy 8.50 | 32.00
Chardonnay, COTO DE HAYAS, CAMPO DE BORJA 6.00 | 21.00
Riesling, MONCHHOFF, ROBERT EYMAEL 8.75 | 33.00
Lagler Gruner Vetliner, BURBERG, Austria 9.00 | 33.00
Chenin Blanc, LES POUCHES, France 7.00 | 23.00

RED WINE Monastrell, VINOS SIN LEY, Valencia 8.50 | 30.00
Grenache Blend, PORTAL, VINOS PINOL 6.25 | 21.00
Syrah, BENZINGER, North Coast, California 8.00 | 30.00
Cabernet Sauvignon, THE SHOW, California 9.00 | 33.00
Rioja, ARBANTA, Spain 7.00 | 24.00
Cariñena-Syrah-Garnacha, MONSTANT CAN BLAU, 36.00
Tempranillo, JUAN ROJO, Toro, Spain 9.00 | 34.00
Cabernet-Garnacha-Carignon, ROTTLAN TORA 8.75 | 33.00
Merlot, RUST EN VREDE, South Africa 9.00 | 33.00
Malbec, BODEGA DEL GENIO, Mendoza 7.00 | 24.00
Syrah Blend, PERLAT, Monstant, Spain 8.00 | 26.00
Cannonau di Sardegna, SELLA & MOSCA, Italy 7.25 | 26.00
Tempranillo, PASO A PASO, Spain 7.00 | 24.00
Rioja Crianza, LOPEZ DE HEREDIA CUBILLO 2003 43.00
Rioja Reserva, MONTECILLO 2003 36.00
Rioja Reserva, LOPEZ DE HEREDIA BOSCONIA 2000 60.00

SPARKLING Cava, AVINYO, Spain 8.00 | 29.00
Cava Rosé, CASTELLER, Spain 8.00
Champagne, MOUTARD BRUT "GRAND CUVÉE", Half Btl. 45.00

SANGRIA HOUSE SANGRIA 4.75 | 17.00 Pitcher

BEER SAM SMITH OATMEAL STOUT, England 5.25
AYINGER HEFEWEIZEN 17oz., Germany 5.25
ESTRELLA LAGER, Barcelona 3.75
DOGFISH HEAD INDIAN BROWN ALE, Delaware 3.75
NEWCASTLE BROWN ALE, England 3.50
PILSNER URQUELL, Czech Republic 3.50
HEINEKEN, Holland 3.50
YUENGLING, Pennsylvania (micro) 3.50
SAM ADAMS, Boston (micro) 3.50
SIERRA NEVADA PALE ALE, California (micro) 3.50
BASS ALE, England 3.50
GUINNESS, Ireland 3.50
CORONA, Mexico 3.50
AMSTEL LIGHT, Holland 3.50
MILLER LITE, USA 3.25
KALIBER, Non-Alcoholic, Canada 3.50