

ENSALADAS (SALAD)

SPANISH HAM: Bibb lettuce, serrano ham, shaved manchego, tomato vinaigrette. 8

ENSALADA DEL TEATRO: Arugula, red onion, tomato, manchego, sherry vinegar reduction. 7

ENSALADA DE CEBOLLA: Braised onion, tomato, queso Valdeon, bacon, herbed olive oil. 7

HUEVOS COCIDO Y BONITO: Spanish Tuna with cooked egg, cornichon, and egg yolk salsa. 7

MONTADITOS Y HUEVOS (COLD TAPAS)

TORTILLA ESPAÑOLA: Spain's version of a "frittata". 6

PAN CON TOMATE: Bread, grated tomato, garlic, extra virgin olive oil, and manchego. 7

MONTADITO PREPARADO: Boquerones, piquillo pepper cream cheese, fish roe, crostini. 7

HUEVOS SORTIDAS: Cooked egg, shrimp, smoked salmon, anchovy, cornichon, guindilla peppers 7

HUEVOS CON PIPERADE: Peppers, onion, tomato, soft cooked egg, and manchego. 8

HUEVOS FRITO: Soft fried egg on tostada w/ serrano, tomato, and piquillo pepper. 8

HUEVOS DE CORDONIZ Y CHORIZO: Quail egg on crostini w/ chorizo. 8

PINTXOS: Green pea purée, cooked egg, smoked trout, aioli, trout roe. 8

EMBUTIDOS, ALIMENTOS Y QUESOS (CHARCUTERIE, PRESERVES & CHEESE)

QUESO MANCHEGO. 7
Sheep's milk cheese from La Mancha.

QUESO TETILLA. 6
Cow's milk cheese from Galicia.

QUESO MURCIA AL VINO. 8
Goats's milk cheese from Murcia.

QUESO RONCAL. 9
Sheep's milk cheese from Navarre.

QUESO VALDEON. 8
Sheep/Cow/Goat's milk cheese from Leon.

QUESO GARROTXA. 9
Sheep's milk cheese from Catalonia.

JAMÓN SERRANO. 8
Dry-cured Spanish ham.

JAMÓN IBÉRICO. 12
Dry-cured Iberian ham.

CANTIMPALO. 8
Smoky dry-cured sausage.

SALCHICHON DE VIC. 8
Catalonian style dry sausage.

BOQUERONES. 7
Cured white anchovy filets.

"PLATO DE ESPAÑA". 13
Sampler of Queso Manchego, Cantimpalo, and Jamon Serrano.

VERDURAS (VEGETABLE)

CROQUETAS (PATATA)
Potato & cheese fritters. 8

CROQUETAS (GUISANTE)
Green pea & cheese fritters. 7

ESPINACA Y MANZANA
Wilted spinach and apple. 7

ESPINACA Y CANGREJO
Wilted spinach and crab. 8

PISTO MANCHEGO
Spanish ratatouille. 7

CONSERVA DE SETAS
Mushrooms, olive oil, fresh thyme, garlic. 6

SETAS FRITAS
*Mushrooms, chickpea-
parmesan batter, aioli. 6*

CEBOLLAS FRITAS
*Onion, chickpea-parmesan
batter, aioli. 7*

PAPAS CAMBRAY
Baby potatoes. 6

BERENJENAS
*Eggplant, tomato and
fennel salsa, mozzarella,
parmesan. 7*

CALABACITA FRITA
*Squash, chickpea-parmesan
batter, aioli. 7*

CARNES (MEAT)

ALBONDIGAS: Lamb meatballs, fresh tomato slasa, and cilantro. 9

POLLO A LA BRASA: Grilled chicken with cumin aioli. 8

COSTILLAS DE CORDERO: Grilled lamb chops with rhubarb barbeque sauce. 12

CROQUETAS DE POLLO: Spicy chicken, herb, and Boursin fritters. 8

BISTEC A LA BRASA: Pan seared Angus, pureed piquillos and parsley oil. 11

PERNIL ASADÓ: Pork shoulder braised with tomato, onions, peppers, and pimenton. 8

CORDERO COCHIFRITO: Lamb shoulder braised in red peper, tomato, cumin. 10

MARISCOS (SEAFOOD)

MEJILLONES: Mussels with tomato-fennel slasa, fresh basil, lemon. 10

ALMEJAS: Littleneck clams in sherry, herbs, smoked bacon, tomato, and cooked egg. 11

PAELLA: Clams, mussels, shrimp, sea bass, chicken, chorizo, bomba rice, saffron. 21

ZARZULEA: Striped bass, clams, shrimp, mussels in a spicy white wine-tomato broth. 21

PESCADO: Striped bass wrapped in serrano, with artichoke and paprika herb oil. 10

GAMBAS AL AJILLO: Fresh shrimp, extra virgin olive oil, garlic, and parsley with lemon. 11

BACALAO FRITO: Spanish cod fried crispy, finished with tomato-olive vinaigrette. 10

SARDINAS: Sardines, lightly dusted and fried or grilled, served with lemon. 12

CALAMARES FRITO: Fried calamari, marinara sauce, and lemon. 10

CALAMARES AL LA PARRILLA: Grilled calamari, pepperoncini vinaigrette. 10

SALMON CON MELAZA: Salmon, molasses sauce, ginger-jalepeno risotto cake. 9

PULPO Y PATATAS: Baby octopus, soft cooked potato, pimienta d'espelette. 11

DORADO ESPAÑOL: Grilled dorade, sautéed potatoes, fennel. 18

FRITURA DE MARISCOS: Calamari, Striped bass, and Shrimp fried crispy, with fresh lemon and aioli. 12

GAMBAS A LA PARILLA O LA PLANCHA: Grilled or Roasted whole shrimp, lemon, parsley, sea salt, pimienta d'espelette. 11

WHITE WINE

Garnacha Blanca Blend, PORTAL, Terra Alta. 8 | 31
Chardonnay, CAMPOS DE ENANZO, Navarra. 6.50 | 22
Verdejo, CASAMARO, Rueda. 6.50 | 22
Torrantes, FINCA EL ORIGEN, Argentina. 6 | 20
Sauvignon Blanc, MANTEL BLANCO, Spain. 7.25 | 25
Rioja Alavesa, OSTATU, Spain. 8.25 | 27
Txakoli, XARMAT, Basque Country, Spain. 7.25 | 25
Chardonnay, GUGGENHEIM, Argentina. 7 | 26
Pinot Grigio, ALOIS LAGADER "RIFF", Italy. 6.50 | 22
Riesling, MONCHHOFF, Robert Eymael. 8.75 | 33
Lagler Gruner Veltliner, BURGBERG, Austria. 9 | 33
Chenin Blanc, LES POUCHES, Loire Valley France. 7 | 23

RED WINE

Monastrell, AGRICOLA AGAUZA, Almansa. 10 | 34
Grenache Blend, LUDOVICUS, Terra Alta. 7 | 24
Tempranillo, VIZCARRA, Ribiero del Duero. 8.50 | 30
Bobal, BODEGA Y VINEDOS PONCE CLOS LOJEN. 11 | 35
Mencia, LA MANO, Bierzo. 6 | 20
Cabernet Sauvignon, THE SHOW, California. 9 | 33
Rioja, ARBANTA, Spain. 7 | 24
Montsant, CAN BLAU (Cariñena, Syrah, Garnacha). 36
Tempranillo, JUAN ROJO, Toro Spain. 9 | 34
Priorat ,GR-174 (Cabernet, Garnacha, Carignon). 12 | 38
Malbec, BODEGA DEL GENIO, Mendoza. 7 | 24
Syrah Blend, Perlat, MONSTANT, Spain. 8 | 26
Cannonau di Sardegna, SELLA & MOSCA, Italy. 7 | 26
Tempranillo, PASO A PASO, Spain. 7 | 24
Rioja, Crianza, LOPEZ DE HEREDIA CUBILLO, Spain. 43
Rioja Reserva, LOPEZ DE HEREDIA BOSCONIA, Spain. 60

SPARKLING

Cava, AVINYO, Spain. 8 | 29
Cava Rose, CASTELLER, Spain . 7 | 26
Segura Viudas "ARIA". 24

SANGRIA

HOUSE SANGRIA. 4.75 | 17 Pitcher

BEER

ESTRELLA DAMM LAGER, Spain. 3.75
ESTRELLA DAURA (Gluten Free), Spain. 3.75
ESTRELLA DAMM INEDIT [750ml], Spain. 18
SAM SMITH OATMEAL STOUT, England. 5.25
ORVAL TRAPPIST ALE, Belgium. 10
AYINGER HEFEWEIZEN [17oz], Germany. 6.50
DOGFISH HEAD INDIAN BROWN ALE, Delaware. 4.25
PILSNER URQUELL, Czech Republic. 3.75
BUFFALO BILL'S ORANGE BLOSSOM CREAM ALE, California. 4
PINKUS, ORGANIC PILSNER [17oz], Germany. 8
SAM ADAMS LAGER, Boston. 3.75
SIERRA NEVADA PALE ALE, California. 4
HEINEKEN, Holland. 3.50
GUINNESS, Ireland. 3.50
CORONA, Mexico. 3.50
AMSTEL LIGHT, Holland. 3.50
MILLER LITE, USA. 3.25
KALIBER (Non-alcoholic), Ireland. 3.50