ENSALADAS

SPANISH HAM: Bibb lettuce, Serrano Ham, shaved Manchego, tomato vinaigrette 8
ENDIBIA: Endive, pomegranate, Valdeon, and dijon 7
ENSALADA DEL TEATRO: Arugula, red onion, tomato, Manchego, sherry vinegar reduction 7

MONTADITOS Y HUEVOS

TORTILLA ESPANOLA: Spain’s version of “frittata” 6
HUEVOS Rellenos: Deviled eggs 6
HUEVOS SORTIDAS: Boiled egg, shrimp, smoked salmon, anchovy, cornichon, guindilla pepper 7
TROUTA AHUMADA: Smoked trout, red onion, horseradish aioli, egg and cornichon on crustini 7
MOUSSE DE SALMON: Poached salmon mousse, creme fraiche, leek, trout roe 7
TORTILLA FRANCESA: Omlet of Contimpalo and manchego 6
PIPERADE CON HUEVOS: Sautéed peppers, onion, tomato, espelette, egg and Manchego cheese 8
HUEVOS DE CORDONIZ Y CHORIZO: Quail egg and chorizo on crustini 8

EMBUTIDOS, ALIMENTOS Y QUESOS

QUESO MANCHEGO 6 Nutty sheep’s milk cheese from La Mancha
MURCIA AL VINO 6 Firm, buttery goat’s milk cheese from Murcia
RONCAL 7 Semi-firm sheep’s milk from Navarre
VALDEON 7 A sharp blue sheep/cow/goat’s milk cheese from Leon
GARROTXA 7 Semi-soft sheep’s milk cheese from Catalonia
MONTEALVA 7 Goat cheese from Andalucia
MITICREMA 7 Creamy, spreadable sheep’s milk cheese with Pajaro fig and Reduced PX Sherry
JAMON IBERICO DE BELLOTA Market price/oa Cured ham from acorn fed Iberico pigs of Spain
SERRANO 9 Dry cured Spanish ham
CANTIMPALO 8 Smoky dry cured sausage
SALCHICHON DE VIC 8 Catalan style dry sausage
LARDO 7 Cured Iberico fatback
BOquerones 6 Marinated white anchovy fillets
CONSERVAS DE SETAS 6 Marinated mushrooms, with thyme and garlic
PLATO DE ESPANA 12 Sampler of Manchego, Cantimpalo and Jamon Serrano

VERDURAS

CROQUETAS (PATATA): Potato and cheese fritters with truffle oil 8
CROQUETAS (GUIJANCES): Green pea and cheese fritters 7
ESPINACIA Y MANZANA Sautéed spinach with apple and maple 7
ESPINACIA Y CANGREJO Sautéed spinach with crab and sherry cream sauce 8
PISTO MANCHEGO Spanish ratatouille 7

CARNES

ALBONDIGAS: Lamb meatballs, tomato sauce, and cilantro 9
POLLO A LA BRASA: Grilled chicken with cumin aioli 8
FECHEGA DE POLLO: Sautéed chicken breast with Pedro Ximenez sauce, mushrooms and Valdeon 10
COSTILLAS DE CORDERO: Grilled lamb chops with rhubarb barbeque sauce 12
CROQUETES DE POLLO: Spicy chicken and cheese fritters 8
BISTEC A LA BRASA: Pan seared Angus, piquillo pepper sauce and parsley oil 11
BUTFIFARA: Grilled Catalan style sausage with paprika scented onions 9
COSTILLAS DE RES: Cross cut beef ribs with chimichurri 11

MARISCOS

MEJILLONES: Mussels with white wine garlic and leeks 10
ALMEJAS: Littleneck clams in sherry, herbs, bacon, tomato and egg 11
GAMBAS AL AJILLO: Shrimp sautéed in olive oil with garlic and parsley 9
ADD capers and Chilies for a kick
BACALAO FRITO: Spanish cod fried crispy, finished with tomato-olive vinaigrette 10
SARDINAS: Fresh sardines_ grilled or fried 12
 CALAMARES FRITO: Fried calamari, and marinara 10
CALAMARES AL PARRILLA: Grilled calamari, pepperoncinis vinaigrette 10
SALMON CON MELAZA: Grilled salmon, molases sauce, ginger-jalepeno rice cake 9
PULPO Y PATATAS: Baby octopus, soft potato, Pimiento d’Espelette 10
FRITURA DE MARISCOS: Fried calamari, bass and shrimp with aioli and lemon 12
CHIPARONES: Fried baby squid with squid ink 8
ATUN CON HUEVOS: Seared tuna, with quail egg, piquillo pepper and olive-cornichon vinaigrette 10
PAELLA: Clams, mussels, shrimp, sea bass, chicken, bomba rice, saffron 21
MARMITAKO: Basque stew of tuna, potato, roasted pepper and tomato 17

CATALAN QUESO:
SALTED HAM with pine nuts and raisins 7
CHILLI Rellenos: Piquillo peppers stuffed with queso Roncal 8
PAPAS CARMAY: Baby potatoes with sweet garlic aioli 6
BERENJENAS ASADO: Roasted eggplant with curried vegetables and minted yogurt 7
HINOJO FRITA: Fried fennel with garlic aioli 7