

PINTXOS

Pintxos: [peen-chōs] – the bite sized tapas popular in the bars of Northern Spain. Available by the platter (all six) or individually.

PINTXOS PLATTER

ALL SIX PINTXOS
9

CAFE BA·BA·REEBA!

TAPAS, PINTXOS & SANGRIA

01.	chorizo-wrapped medjool date & cheese dátil con chorizo y queso	1.50	04.	short rib-stuffed piquillo pepper piquillo relleno con costillas de buey	1.50
02.	ahi tuna poached in olive oil on avocado toast atún con aguacate	1.50	05.	padrón pepper, olive cream cheese & pimento pimiento de padrón con queso de aceituna y piquillo	1.50
03.	goat cheese croqueta croqueta de queso de cabra	1.50	06.	mushroom & rice croqueta croqueta de champiñones y arroz	1.50

JARRAS & HOUSEMADE BREAD

Spreads and dips served with our made-from-scratch artisan bread baked daily in our wood-burning oven with all-natural stone ground flour and pure mediterranean sea salt.

15.	niçoise coquillo olive tapenade tapenade de aceitunas nicoise	4
16.	goat cheese, pistachio, mint and nispera preserves queso de cabra, pistacho, menta y marmelada de nispera	5
17.	white bean purée, rosemary & chorizo puré de legumbres, romero y chorizo	4
	TRY ALL OF THE ABOVE THREE	11
18.	warm genesis farm spinach and artichoke dip espinaca y alcachofa gratinado	8
19.	warm pork belly and caramelized onion gratin dip panza de cerdo con cebollas caramelizadas	10

SEAFOOD

40.	citrus-cured salmon, cucumber, crema & toast salmón curado, pepino, crema y tostadas	8
41.	ahi tuna, meyer lemon, olives, capers, tomato atún con limón, aceitunas, alcaparras y tomate	10
42.	grilled squid with olive oil & garlic calamares a la plancha	7
43.	octopus a la plancha, fingerling potatoes & olives pulpo a la plancha	9
44.	shrimp with garlic, olive oil, red pepper flakes gambas al ajillo	8
45.	fried calamari, tomato crudo, jalapeño alioli calamares fritos con tomate crudo y jalapeño alioli	8
46.	scallops, spaghetti squash, cranberry vinaigrette vieiras salteadas con calabacín y arándano agrio	10
47.	salmon, celery root puree, kale chips & sea salt salmón con raíz de apio, col rizada y sal del mar	8
49.	escargot croquetas, garlic, tomato marmalade croquetas de caracoles	8

TAPAS

Tapas are the famous small dishes of Spain. Create a meal with a variety of tapas, or choose a selection as an appetizer and enjoy one of our paellas as your main course.

VEGETABLES & CHEESE

20.	butternut squash & cheese toast, kale & apple salad montadito con queso san simón, calabaza y manzana	6
21.	rustic vegetable soup, parsley-almond pesto sopa de verduras y alubias con almendras molidas	4
22.	hummus, pickled red onions, cilantro puré de garbanzos con cilantro, cebolla	6
23.	mixed greens, beets, orange & goat cheese ensalada mixta	5
24.	spanish artisanal cheeses plato de quesos artesanos	9
25.	endive, blue cheese, walnuts & membrillo ensalada de endivias	6
26.	house-marinated spanish olives aceitunas aliñadas	5
27.	garlic potato salad ensalada de patatas con alioli	5
28.	rainbow chard stuffed with spinach, raisins & nuts hojas de acelga, espinaca, pasas y piñones	6
29.	warm potato & onion omelette tortilla española	5
30.	spicy potatoes with tomato alioli patatas bravas	6
31.	spinach & manchego-stuffed mushrooms champiñones rellenos	6
32.	goat cheese baked in tomato sauce queso de cabra al horno	7
33.	fried green peppers & coarse salt pimientos de padrón fritos	6
34.	wood-roasted sweet potato bravas, pomegranate alioli batatas bravas al horno con alioli de granada	6

BEEF & LAMB

50.	beef tenderloin & blue cheese solomillo con cabrales	11
51.	rioja-braised short ribs, mashed potatoes costillas de buey a la riojana	9
52.	wood-oven roasted beef, peppers & onions falda al horno con pimientos y cebollas	9
53.	handmade beef empanada empanada de carne	6
54.	meatballs with sherry tomato sauce albondigas al jerez	6
56.	beef skewer, horseradish cream & red onions pincho de solomillo	8
57.	spiced lamb kebabs with lemon, mint & tomato pincho de cordero con limón, menta y tomate	9

CHICKEN & PORK

60.	chicken curry salad ensalada de pollo con curry	6
62.	serrano ham, salchichon, chorizo & manchego plato de la casa	9
63.	roasted chicken empanada empanada de pollo	6
64.	chicken & ham croquetas croquetas de pollo y jamón	6
65.	grilled chicken skewer & chick pea salad pollo a la parrilla y ensalada de garbanzos	7
66.	skewered chicken & chorizo sausage pincho de pollo y chorizo	7
67.	seared spanish sausages chorizo, txistorra, butifarra y morcilla	8
68.	roast dates with bacon & apple vinaigrette dátiles con tocino	5
69.	pork ribs, dry rubbed & sherry glazed costillas de cerdo con salsa de jerez	10

PAELLA

Savor the flavors of Valencia, the province of Spain that gives us the classic rice dish paella.

natural chicken, local market vegetable paella con pollo y verduras	11 per serving
natural chicken, roasted pork, green beans & artichokes paella valenciana	12 per serving
shrimp, sea scallops, mussels, green beans & cherry tomatoes paella de mariscos	13 per serving

