

Suggested Menu Options for WHEAT/GLUTEN allergies

Below are suggested menu items. Please be aware that normal kitchen operation involves shared cooking and common fryer oil. The possibility exists to come into contact with wheat/gluten proteins. Due to these circumstances, we are unable to guarantee that any menu item can be prepared or are wheat/gluten-free. Some items below are prepared in the fryer – please be aware that this oil is shared with all other fried foods and the possibility of cross-contamination may exist.

Always alert your server and the manager of your food allergy or other dietary needs. Please feel free to inquire about other tapas that may be prepared allergy free.

Ensalada campera

Summer salad of tuna, fingerling potatoes, green beans, tomatoes and hard boiled eggs

12.50

Manzanas con hinojo y queso Manchego

Sliced apples and fennel with Manchego cheese, walnuts and Sherry dressing

7.00

Atun con manzanas y bacon crujiente

Seared tuna with apples and crispy bacon

11.50

Alubias negras de Tolosa

Tolosa-style traditional black bean stew

8.50

Ensaladilla rusa*

A classic Spanish salad of potatoes, imported conserved tuna and mayonnaise

5.50

Espinacas a la Catalana

Sautéed spinach, pine nuts, raisins and apples

6.00

Tortilla de patatas*

Spanish omelet with potatoes and onions

6.50

Gambas al ajillo*

The very, very famous tapa of shrimp sautéed with garlic and guindilla pepper

8.50

Escalivada Catalana

Roasted red peppers, eggplant and sweet onions drizzled with Sherry dressing

6.00

Cebolla asada con queso Picón

Roasted sweet onions, pine nuts and Picón cheese

7.00

Pimientos del piquillo rellenos de queso

Piquillo peppers filled with goat cheese

7.00

Remolacha con cítricos

A salad of red beets, citrus, Picón cheese and pistachios with Sherry dressing

6.50

Ensalada tibia de puerros y queso de cabra

Warm salad of leeks, goat cheese and olives with lemon vinaigrette

6.50

Endibias con queso de cabra y naranjas

Endives with goat cheese, oranges and almonds

6.50

Arroz cremoso de setas

Wild mushroom rice with Idiazábal cheese

7.50

Setas al ajillo

Organic Tuscarora Farm mushrooms sautéed with garlic and herbs

6.50

Rape con pisto manchego

Seared monkfish over sautéed vegetables

9.00

'Gilda'

A 'pintxo' of anchovies, Manzanilla olives and piparra peppers

6.00

Tortilla Menorquina

Omelet of paprika sausage and Mahon cheese

7.50

Vieiras con remolacha y pistachos

Seared scallops, pistachios, raspberries and red beet dressing

8.00

Mejillones al vapor*

Prince Edward Island mussels steamed with a bay leaf and a pinch of salt

7.00

Salmón con coliflor y granada*

Seared salmon with cauliflower puree, pomegranate and pine nuts

8.50

* These items contain or may contain raw or undercooked ingredients *

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Calamares en su tinta

A traditional Basque seared whole fresh squid with black squid ink sauce
8.50

Pulpo a la Gallega ‘Maestro Alfonso’

Boiled octopus with pimenton and olive oil
7.50

‘Ensalada de bacalao con naranjas I aceitunas negras

Salt cured cod fish with oranges, black olives and Sherry dressing
7.50

Atun con manzanas y bacon crujiente

Seared tuna with apples and crispy bacon
11.50

Rabo de toro con naranjas

Braised boneless oxtail served with oranges, potato puree and PX red wine sauce
11.00

Chorizo casero tradicional*

Homemade traditional chorizo on a potato purée
8.50

Cordero a la brasa con salsa de romero*

Grilled lamb chops with rosemary sauce
10.50

Lomo de buey*

Grilled Hanging tender loin steak with piquillo peppers
10.50

Butifarra casera con ‘mongetes’*

“Daniel Patrick Moynihan”

Homemade grilled pork sausage with sautéed white beans

Codorniz con salsa de romero y alioli con miel*

Grilled quail with rosemary sauce and honey alioli

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