

## Lunch

### Emparedados

Sandwiches below are served on House-Made Focaccia Bread and come with your choice of Shoestring Fries or a Side Salad

#### Hamburguesa

Locally Raised, Grass-Fed, Antibiotic and Hormone Free Beef. Grilled to Perfection and topped with Havarti Cheese and Caramelized Onions. Served with Chipotle Ketchup and Dijon Aioli

9

#### Vegetales Asados

Seasonal Vegetables, Local Goat Cheese Crumbles, and Dijon Aioli

7

#### BLT

Local Bacon, Fresh Tomatoes, Spinach, and Basil Aioli

8

#### Pollo Asado

Grilled Chicken Breast, Caramelized Onions, Roma Tomatoes, Fresh Spinach, Paprika Aioli, and Manchego Cheese

7

#### Tirado del Cerdo

Slow Roasted Pork, Grilled Apple, Caramelized Onions, Gruyere Cheese, and Dijon Aioli

8

#### Pepitos

Locally Raised Beef, House-Marinaded, Grilled, and Served with Chimichurri, Caramelized Onions, and Manchego Cheese

8

### Ensaladas

Add a Grilled Chicken Breast to any of the salads below for \$3

#### Huerta

Fresh Spring Greens, Apple Julienne, Toasted Pine Nuts and Local Goat Cheese Crumbles tossed with White Balsamic

Vinaigrette

7

#### Carne de Res

Fresh Spring Greens, Local Round Steak, Gorgonzola Crumbles, and Tomato Julienne tossed with Balsamic Vinaigrette

9

#### Espinaca

Fresh Spinach, Pears, and Candied Walnuts tossed with a Sweet Orange Vinaigrette. Topped with Local Goat Cheese Crumbles

8

### Sopas

#### Sopa de Tomate

Creamy Fire-Roasted Tomato Soup, Crème Fraiche, Balsamic Reduction

4/6

#### Sopa del Día

Ask your server about our daily soup special

### **Espárragos Asado a la Parilla**

Grilled Asparagus, Local Goat Cheese Crumbles, Toasted Pine nuts, and Dijon Aioli

8

### **Queso**

Spanish Artisan cheese Plate

12

### **Pollo Piri-Piri**

House-Marinaded Chicken Skewers. Lightly Grilled and served with Green Mojo and House-Made Coleslaw

7

### **Cordero Sliders**

Mini Lamb Burgers with Fresh Tomatoes, Caramelized Onions, Fresh Spinach, Basil and Smoked Paprika Aioli  
10/Add cheese for \$1

### **Dátiles con Tocino**

Bacon-Wrapped Dates

6

### **Gambas al Ajillo**

Shrimp Sauteed in Spicy Garlic Oil. Served with Focaccia Bread

9

### **Calamares**

House-Marinaded Calamari with Garlic, Black Pepper, and Parsley. Served with Lime Aioli and Red Mojo

9

### **Pan con Aceite**

Rustic Baguette Slices served with Roasted Garlic and Olive Oil

3

### **Fritadas**

Shoestring Fries served with your choice of Lime, Dijon, Paprika, Basil Aioli, or Chipotle Ketchup

3

### **Plato de Aceitunas**

Assorted Spanish Olives

6

### **Tortilla Española**

Traditional Spanish Egg & Potato Omelet/Add Local Chorizo or Asparagus and Manchego Cheese

5/6

### **Croquetas de Espinacas**

Lightly Fried Spinach, Gorgonzola, Parmesan, and Sharp Cheddar Cheese Croquettes served with Black Truffle Aioli

7

### **Patatas Bravas**

Crispy Red Potatoes tossed in Creamy Tomato-Herb Sauce

4

### **Patatas Arrugadas**

Sea Salt Crusted Potatoes, Red & Green Mojo Sauces

5