



Tapas Menu Suggestions

Cold Tapas

Orange and Fennel Salad – A Cold Salad of Thinly Sliced Fennel, Orange Supremes and Olives

Olives with Lemon and Orange – Spanish Olives with Lemon and Orange Zest

Stuffed Cherry Tomatoes – Cherry tomatoes stuffed with Tuna or Crab Aioli

Spanish Potatoes – New Potatoes with Onion, Bell Peppers, and Tomatoes

Manchego with Membrilla – Spanish Cheese with Quicne Paste

Paprika Spiced Almonds – Warm almonds spiced with Cumin and Paprika

Warm Tapas

Garlic Tomatoes - Baked Tomat Halves dressed with Roasted Garlic, Olive Oil and Sea Salt.

Tortilla Espanola (Spanish Omelette) – A Spanish Omelette with Potatoes and Onion

Baked Tomato Nests – Tomatoes filled with Egg, Cream and Cheese

Salmon with Mojo Sauce – Fresh Salmon with a Paprika, Cumin Garlic Sauce

Crab Tartlets – Light Crab Filling in a Pastry Crust

Garlic Shrimp – Shrimp in a Garlic Sauce

Lime-Drizzled Shrimp – Saut'e'd Shrimp drizzled with Fresh Lime Juice

Shrimp With Saffron Dressing – Cooked Shrimp with A Saffron Aioli

Catalan Mussels – Fresh Mussels with Tomatoes and Brandy

Clams in Tomato and Garlic sauce – Clams Cooked in a Tomato and Garlic Sauce

Tiny Meatballs in Tomato Sauce

Bacon-Wrapped Dates with Roasted Red Pepper

Sauce – Manchego Stuffed Dates Wrapped with Bacon and Served with a Roasted Red Pepper Sauce

Huevos a la Flamenca (Anadalousian Baked Eggs)

– Eggs Cooked with Tomatoes, Serrano Ham, Asparagus and More

Mussels in White Wine Sauce

Queso De Cabra – Goat Cheese baked in a tomato basil sauce

Ham-Wrapped Potatoes – Fingerling Potatoes wrapped in Serrano Ham and Baked

The menu is always changing with new items being added. Please feel free to ask the chef for a favorite item.