



## Tapas

 Pan con Tomate, Zurita Style \$8 add Chorizo \$4 (In Catalonia every meal begins with pan con tomate)
Warm Roasted Carrots, whipped goat cheese, garlic crumble, aleppo honey \$12 Hummus, olive oil, zaåtar, herbs, pita bread \$10
Papas Bravas - roasted potato nuggets, bravas sauce \$9
Charred Asparagus, artichoke, confit tomatoes, grated almonds, romesco \$12
Salted Yogurt Salad, radish, sweet onion, artichoke hearts, lemon vinagrette \$10

> Croquetas of the Day \$9 Crispy Squid, piquillo pepper chili allioli & black garlic allioli \$15 Gambas al Ajillo, (garlic shrimp) \$15 Seared Scallops, peas and ham \$15 Adobo Cod, allioli \$15 Lamb Bites - lamb meatballs, confit tomatoes, allioli \$12 Country Style Påté, dijon mustard crusty bread \$10



Bocadillos (served on rustic artisan bread)

Veggie Bocadillo - sauteed onions, roasted peppers and eggplant and mahon cheese \$15
Bocadillo Catalán - Sausage, sautéed onions and pepper sandwich \$17
Bocata de Calamares - crispy squid sandwich \$17



## **Larger Plates**

\*Duck Breast, glazed couscous, cherry sauce \$34
Seared Alaskan Scallops, cauliflower puree, sherry w brown butter \$28
\*Lamb Loin Chops, polenta, sauteéd greens \$28
\*Adobo Pork Ribs, polenta \$26
\*Ribeye Steak , potato purée, creamed pearl onions Market Price
Creamy Garlic Gambas and Chorizo Pasta \$22



## Sweets

Daily Special \$10