

İQUE VIVA ESPAÑA!

SUGGESTED DRINKS

Classic Red and White Sangria
Cold Beer
Dry and Amontillado Sherry, Cava Sparkling Wine
Red Wine from Spain, Chile and Argentina

TAPAS

Gazpacho Andaluz

Served chilled in shot glasses with long pencil crouton

Montaditos

Spanish bruschetta, brushed with olive oil and a myriad of toppings: smoked salmon, smoked anchovies, brie cheese with quince, chorizo, loin of pork, manchego cheese with olives, salami, Roquefort mousse and walnut, etc.

Patatas Bravas

Crisp potato with hot red pepper and tomato sauce

Garbanzos

Chickpeas with chorizo, onions, parsley and thyme, served in tiny terracotta dish

Tortilla Espanola

Traditional egg, onion and sliced potato omelet cut in small cubes

Champinones al Ajillo

Mushrooms sautéed in olive oil, with fresh garlic, fresh lemon juice and dry Spanish Sherry

Gambas al Ajillo

A Spanish classic of shrimp sautéed in garlic, parsley, paprika, red chili peppers and olive oil

Mejillones

With onion, red and green peppers, lemon and olive oil





Croquetas de Atun

Tuna croquette served with saffron mayonnaise

Pechugas de Codorniz

Quail breast, grilled and served with pine nut sauce

Cantinpalitos

Traditional Spanish mild mini sausage sautéed in red wine and crushed garlic

Spanish Olives

Marinated with olive oil, rosemary, thyme, oregano and chervil

Display of Imported Spanish Cheeses

manchego from Central Spain, tetilla from Galicia, cabrales from the North, etc. served thinly sliced with quince preserves , flat bread

Jamon Serrano

paper thin sliced Serrano ham served with pickled jerkins

Display of Salads

White asparagus, cumin flavored carrots, and eggplant salad
Anise flavored beet and white bean salad
Russian salad: hearts of cogollos drizzled with warm traditional vinaigrette and diced ham
Marinated hearts of artichoke and marinated piquillo peppers

Ensalada de Arroz Barcelonesa

A flavorful combination a rice pilaff, mixed with diced carrots, red, yellow and green peppers and cucumbers seasoned with a light Mediterranean herb mayonnaise, topped with laked fresh grilled tuna, baby clams and mussels

Huevos Rellenos

Deviled eggs filled with baby vegetables or salmon mousse and topped with salmon roe

Brevas al Jamon Serrano

Fresh figs in seaso, rolled with Serrano ham

Empanaditas De Carne

Spicy meat turnovers

Fritos de Datiles y Chorizo

Chorizo and goat cheese filled majdool dates wrapped in applewood smoked bacon

Brandada de Baccalao

Codfish mousse served with thinly sliced garlic toasted French baguette

Hearts of Artichoke

Filled with tomato fricassee







Croquetas surtidas

Delightful croquette of ham, fish, chicken or spinach

Pinchos Morunos

Moorish mini kebabs of pork marinated in a piquant sauce and broiled

Pinchos de Cordero

Moorish invasions left traces of their culinary preferences with this delightful mini kebab of pork or lamb marinated in a piquant sauce, grilled and offered with yogurt, cucumber and garlic sauce

Lomito Asado

Roasted center cut loin of pork with almond and prune filling

Endivias

Endives with anchovies, hard-boiled egg mimosa and diced tomato

Pimientos del Piquillo

Filled with codfish, shrimp, ground veal and sage, goat cheese, etc.

DESSERTS

Higos rellenos

Figs filled with almond and chocolate, served warm with honey sauce and cream

Brazo Gitano

Thin cake rolled with strawberry, orange, apricot or peach preserves, chocolate or vanilla cream, then dusted with confectioner's sugar

Leche Frita

Fried custard sprinkled with crystallized sugar and ground cinnamon

Churros

in a demi tasse with thick chocolate sauce

Flan

Vanilla custard with caramel

Arroz con Leche

Rice pudding with raisins, cinnamon stick and lemon zest

Coquitos

Coconut macaroons





