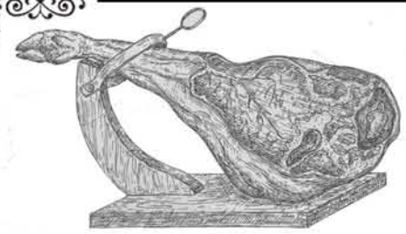
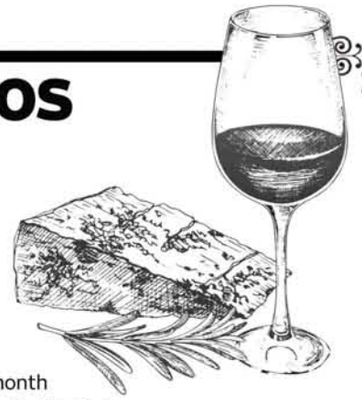


TABLA DE CARNES Y QUESOS

(CURED MEATS, CHACINERIA, CHARCUTERIE, ETC)
choose three to six from the following:



CURED MEATS* (LA CHACINERIA)

- $6 **LOMO EMBUCHADO**--dry cured pork loin with Spanish paprika and salt.
- $6 **SOLOMILLO IBERICO DE BELLOTA**--cured tenderloin from the highest grade of Black Iberian pig cured with sea salt, garlic, pimenton
- $6 **BRESAOLA DE WAGYU**--air dried salted beef aged two to three months.
- $6 **SALCHICHON IBERICO**--Iberian pork sausage seasoned with salt and pepper.
- $6 **CHORIZO IBERICO**--dry-cured pork sausage seasoned with pimenton.
- $6 **CHORIZO SORIA**--dry-cured pork loin with a distinct tanginess.
- $8 **JAMON SERRANO**--air cured pork ham from "the mountain".
- $17 **JAMON IBERICO DE BELLOTA**--cured pork ham from an acorn fed Iberian black pig.

CHEESES* (LOS QUESOS)

- $5 **MANCHEGO**--sheep, firm, nutty, 4 month
- $5 **CABRA AL VINO**--goat, semi-firm, mild, 30-45 days
- $4 **MITICANA OVEJA**--sheep, semi firm, sharp 21 days
- $4 **MAHON**--cow, soft to hard, buttery, creamy, slightly salty. 3 month
- $4 **MONTCERDA** -- cow, mild, semi soft beautiful and slightly tangy
- $5 **MITIBLEU**--raw sheep milk, bleu cheese, 3-6 month, sharp, creamy, fruity
- $4 **TETILLA**--creamy mouthfeel with a buttery, slightly bitter and tangy
- $6 **TRONCHON**--traditional, creamery, semi-soft cheese made from blended cow's, goat's and sheep's milk.

PINTXOS

small skewered bites.

- $3 **PANZA**
  roasted pork belly, caramelized apple, sweet and sour cider brandy glaze
- $4 **BIFE de LOMO**
  Akaushi NY strip, rioja potatoes, port - anchovy butter
- $3 **DATIL**
  Spanish migas, queso mahon, bacon wrapped date, thinly sliced duck breast. warm

MONTADITOS

individual toasted baguette slice served cold & topped with:

- $3 **QUESO CABRA y TOMATE**
  goat cheese, cherry tomato jam, morrocan spiced sauteed eggplant
- $3 **PATO MEMBRILLO***
  thinly sliced duck breast, cream cheese, quince paste.
- $3 **SALMON***
  smoked salmon, cream cheese, truffled honey.
- $3 **PEBROT DOLÇO**
  sweet stewed peppers and tomato with jamon serrano & manchego cheese.

COVID-19 TEMPORARY MENU

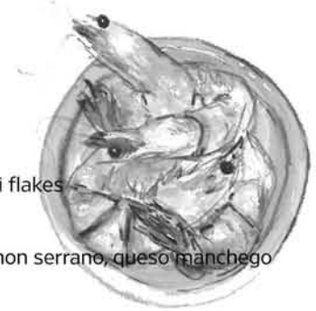
AVAILABLE FOR DELIVERY OR CARRYOUT.

3P.M. - 9 P.M. TUESDAY - SATURDAY

WE ALSO OFFER BOTTLED WINES 30% OFF

BOTTLED BEER 40% OFF

TAPAS



- $8 **PULPO A LA PLANCHA**
  sauteed octopus & potato
- $5 **PATATAS BRAVAS**
  crispy potatoes, salsa brava, chili flakes
- $6 **ESPARRAGOS SERRANOS***
  roasted asparagus, julienned jamon serrano, queso manchego served cold
- $4 **ACEITUNAS ESPAÑOLAS**
  spanish mixed olives
- $5 **CHILES DE PADRÓN**
  Spanish classic, quick roasted with olive oil and sea salt, about 1 in 10 will be spicy, have fun!
- $4 **PAN TOMATE**
  toasted country bread rubbed with tomato, olive oil, sea salt
- $4 **EMPANADA**
  roasted vegetable pie slice served lukewarm
- $5 **ALBONDIGAS DE CORDERO Y RES**
  lamb & beef meatballs, tomato-red wine sauce
- $12 **GAMBAS AL AJILLO***
  roasted garlic shrimp with bread
- $4 **TORTILLA ESPAÑOLA**
  spain's most traditional dish of potato & egg served cold with sour cream. available spicy
- $5 **AROS DE CALAMAR**
  crispy calamari rings & romesco sauce
- $8 **MOLLEJA AL JEREZ**
  sweet breads sauteed with sherry, parsley, & garlic
- $6 **QUESO DE CABRA CRUJIENTE***
  crispy goat cheese with hazelnut-orange honey
- $5 **GARBANZO A LA GALLEGA**
  sauteed chickpeas, pimenton-lemon juice
- $7 **ALUBIA BLANCA CON CHORIZO**
  warm white beans with spanish chorizo
- $5 **CROQUETAS DE POLLO Y MANCHEGO**
  crispy melted manchego cheese & chicken bites
- $6 **PAN MONTADO**
  toasted bread, fresh tomato, extra virgin olive oil, jamon serrano, manchego cheese

SALADS (ENSALADAS)

$7 ENSALADA DE EJOTES
french green beans tossed with a light creamy tomato dressing, oven roasted tomato, crispy shallots, crispy goat cheese button.

$8 ENSALADA ESPANOLA*
spinach leaves, piquillo peppers, queso tronchon, marcona almonds, & crispy jamon serrano tossed with a light creamy tomato dressing.

SOUPS (SOPAS)

$7 SALMOREJO TABERNILLA
our version of a classic tomato & bread soup served warm with a touch of cream

SPANISH FLATBREAD (COCA)

$17 JAMON SERRANO, QUESO TRONCHON, Y SOFRITO*

$16 CAMARON, SOFRITO, Y ALCAPARRAS*

COVID-19 TEMPORARY MENU

AVAILABLE FOR DELIVERY OR CARRYOUT.

3P.M. - 9 P.M. TUESDAY - SATURDAY

WE ALSO OFFER BOTTLED WINES 30% OFF

BOTTLED BEER 40% OFF

TABERNILLA

ENTREES (RACIONES)

$17 SALMON ROMESCO*
romesco brushed salmon, roasted & served with sauteed house potatoes & onions.

$16 GAMBAS ALHAMBRA*
slightly spicy olive and tomato vermicelli with sauteed shrimp. finished with cilantro, mint, goat cheese, yogurt, and preserved lemon..

$16 POLLO TAGINE
morrocan inspired flavors, seared and roasted chicken breast with honey almond crust , onions, tomato, eggplant,

$30 BIFE DE LOMO DO PORTO*
12oz Akaushi breed NY strip steak, black pepper/anchovy & port wine butter, rioja potatoes & onions.

FIDEOS Y PAELLAS SERVE 2-6

our paellas are prepared in the traditional manner.
please allow a minimum of 30 minutes for preparation

$40 FIDEUA DE MARISCOS*
vermicelli, shrimp, mussels, scallops & white fish

$50 PAELLA DE MARISCOS*
calasparra rice, mussels, shrimp, scallops, white fish.

$40 PAELLA DE POLLO y CHORIZO
calasparra rice, Spanish chorizo, chicken breast, judias verdes

DESSERTS (POSTRES)

$6 PICO DE ORO
goat & cow milk rice pudding with caramelized sugar

$5 PASTEL XTRA VIRGEN*
warm olive oil cake, seasonal fruit, & crema catalana sauce

$6 CHURROS
light cinammon sugar, bitter chocolate pimenton sauce

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any dietary restrictions and/or food allergies

- BLANCOS Y ROSADOS POR BOTELLA

btl

51. 2015 Diddley Bow - R Wines 32
100% Malvasia Region: Castilla de Leon (Toro)
Texture, acidity, tension, balance, ripeness, color; a white wine that is a new classic. It's rare to see a wine that's made with solely the Malvasia grape but this one works very well and is also a great value at this price. For those seeking a white with a touch of sweetness but not as sweet as a moscato this may be a great option!

56. 2017 Paco & Lola 36
100% Albariño Region: RÍAS BAIXAS
Straw yellow color with greenish tones, clean and bright. Medium-high intensity on the nose, aromatic herbs, balsamic, citrus, grapefruit, lemon, tropical, pineapple, lychees and white flowers. The palate is fresh, very fruity, balanced and persistent.

53. 2005 Tondonia Reserva - Lopez de Heredia NEW ARRIVAL 60
90% Viura 10% Malvasia Region: RIOJA ALTA
An excellent vintage of Lopez de Heredia's Viña Tondonia White Reserva, which spends a lengthy time waiting patiently for its chance to greet you with bundles of honey, apricot and oak notes. These top notch Spanish wines are made with Viura and Malvasía grapes, all harvested from the company's own vineyards.

- TINTOS POR BOTELLA

25. 2016 Cabirol Tinto - DIT Celler 28
70% Garnacha 30% Tempranillo Region: MONSANT
Silky, sweet, and fresh - juicy raspberry and cherry flavors that are vibrant and intense with some floral notes and peppery spice with racy acidity and held together with harmonious tannins. Great complexity with impressive evolution and length from start to finish.

01. 2012 Viña Alberdi Reserva - La Rioja Alta GREAT VALUE 32
100% Tempranillo Region: EBRO RIVER VALLEY, Rioja
"A classic and tightly knit Rioja with dried berry, spice and cedar character on the nose and palate. Medium body, very fine tannins and a flavorful finish. Acidity carries the wine and then the tannins. Gorgeous." 94 James Suckling

22. 2014 Clos la Rae - Terra Sanctus 36
60% Garnacha 30% Syrah 10% Cariñena Region: PRIORAT
A deep, intense blackberry color with black cherry on the nose complimented by aromas of stone, white pepper and herbs, a unique bouquet that is distinctively Priorat. Filled with ripe fruit, some meaty/gamy notes, liquid mineral, spice, and smooth tannin around the edges.

11. 2016 Emilio Moro - Bodegas Emilio Moro 42
100% Tinto Fino (Tempranillo) Region: DUERO RIVER VALLEY, Ribera del Duero
Black cherry, red plum and currant flavors are fresh and lively in this firm red, backed by dark chocolate, licorice and toasty notes. Light, firm tannins and citrusy acidity keep this focused. - Wine Spectator 90 pts

25. 2015 Poor Thing Grenache 48
100% Grenache Region: CASTILLA Y LEÓN (Toro)
Take an Old World Spanish Garnacha, apply some New World ripeness, fruit-forwardness and alcoholic heat, condition it in the world-famous Pappy Van Winkle's Bourbon barrels and you get a wine that's a conversation-starter for wine drinkers and cigar smokers alike. Aroma features strawberry jam and cherry liqueur, with the taste very much the same with a hint of black pepper and nutmeg.

09. 2009 La Rioja Alta "Vigna Ardanza" CLASSIC 56
80% Tempranillo 20% Garnacha Region: RIOJA, Alta (tempranillo) y Baja (garnacha)
"There are notes of stewed meat, cured leather, cloves, other spices and an overall balsamic character. The palate feels solid, consistent, nicely built, with abundant tannins and good balancing acidity." 93 Robert Parker

21. 2016 Raul Perez Ultreia 60
100% Mencia Region: CASTILLA Y LEON, BIERZO
"The 2016 Saint Jacques is an excellent wine on both the nose and palate, with a full-bodied and very nicely balanced palate impression, good old vine depth at the core, modest tannins and a long, focused and nicely tangy finish." John Gilman - 92pts

10. 2015 JC Vizcarra 60
100% Tempranillo Region: DUERO RIVER VALLEY, Ribera del Duero
The philosophy behind JC Vizcarra's wine is always to be gentle in extracting & producing wines that show finesse and elegance.
The result are wonderful wines such as this soft and elegant classic Ribera. Lush, weighty and seamless on the palate, showing impressive focus and thrust to its dark berry liqueur, cherry- vanilla and floral pastille flavors.

12. 2016 Pingus PSI 62
88% Tinta Fino (Tempranillo) 10% Garnacha 2% Albillo Region: RIBERA DEL DUERO
This is an approachable Ribera, but keeping the character of yesteryear. This is really what Ribera del Duero used to be: all old vineyards and no new oak whatsoever. Kudos to that!

16. 2014 Tinto Pesquera Crianza - Bodegas Alejandro Fernandez 65
100% Tinto Fino (Tempranillo) Region: DUERO RIVER VALLEY, Ribera del Duero
An indomitable vintage of Pesquera, delicious and wild: This wine's aromas are reminiscent of raw meat and earth. Ripe fruit with dried mushroom, blackberry and meat aromas. Full body, soft and silky tannins and a flavorful finish.

17. 2015 Horizonte de Exopto 65
100% Tempranillo Region: RIOJA
Striking a near ideal balance of depth and finesse, this brilliant and lucious wine boasts an interesting aroma of cherries, blackberries, spices and an almost smoked meat quality. On the palate lots of supple blue and black fruit with silky tannins.

57. 2011 Muga "Prado Enea" Gran Reserva - Bodegas Muga 90
80% Tempranillo, 20% Garnacha, Graciano, and Mazuelo Region: EBRO RIVER VALLEY, RIOJA
"A joy to taste now, Gorgeous aromas of ripe fruit, Spanish cedar and dark chocolate. Full body with beautiful flavors of fresh strawberries and raspberries. Super polished and refined." James Suckling - 97pts

14. 2011 Roda I Reserva - Bodegas Roda 96
98% Tempranillo 2% Graciano Region: RIOJA
"One of the rare examples of perfect ripeness with balanced alcohol and acid. Complex on the nose, with a fresh and sinewy palate, showing deft oaking that enhances the fruit. Benchmark Tempranillo." 95 pts Sarah Jane Evans, Decantur

05. 2016 Vall Lach "Idus" 98
25% Merlot, 23% Garnacha, 21% Carinena, 20% Syrah and 11% Cabernet Sauvignon. Region: PRIORAT
Deep cherry red in color with a garnet rim, this wine contains soft aromas of black plumbs, cherry liqueur, freshly milled spice (including clove and black pepper), intertwined with earthy mineral notes.

15. 2016 Flor de Pingus - Dominio de Pingus 125
100% Tempranillo Region: RIBERA DEL DUERO
"Aromas of blackberries, smoke and cedar. Round and full-bodied with firm tannins. Dried-fruit finish. Shows smoke and berry undertones. The real deal." - James Suckling - 95

23. 2015 Torre Muga - Bodegas Muga 160
75% Tempranillo, 15% Mazuelo, 10% Graciano, Region: EBRO RIVER VALLEY, RIOJA
"This is an extremely powerful, confident wine. So young and so complex. Immaculate black cherries, plums and blackberries and deeply integrated, spicy oak that's super fresh. The power and build is staggering. It's so rich and so balanced with seamless plum-flavored tannins. Perfect!" 98 James Suckling

100. 2014 Pinea 200
80% Tempranillo, 20% Garnacha, Graciano, and Mazuelo Region: EBRO RIVER VALLEY, RIOJA
"Rubbery pencil eraser scents accent this wine's blackberry and menthol aromas. It's a heavyweight, with chunky blackberry and fig flavors swathed in chocolate notes from aging 30 months in French oak. It remains oaky and thick into the finish." Wine Enthusiast - 92pts

- CAVAS

taste 1/2 full btl

91. 2015 Bodegas Naveran Dama Cava CHEF SELECTION 10 36
Blend of 15% Parellada and 85% Chardonnay Region: Cava
I can't recall when I last had a vintage sparkler with this profile for under 40 dollars but I'm very impressed with this. Spain does not have many vintage Cavas and a large combination of Chardonnay, gives the wine body and volume. Parellada, which imparts a zesty, bright character cuts through the buttery roundness of the Chardonnay to make it light enough to drink easily and pair well with seafood and even cured meats.

- BLANCOS DE LA CASA

taste 1/2 full btl

55. Zolo Signature White NV 7 28
75% Torrontes 15% Sauvignon Blanc 10% Chardonnay Region: MENDOZA, Argentia
Fresh, rich and complex, it shows good varietal notes of Verdejo and a long finish. Good structure and a lovely acidity, it also has a powerful aftertaste of aniseed and white flowers, and some fine citrus fruit (grapefruit, lime) nuances.

53. 2014 Loriñon - Pagos del Camino 8 32
80% Garnacha Region: RIOJA
Straw brilliant color with fresh fruit aroma, white flowers and a soft touch of sweet spices, in the mouth is tasty, fruity, well balanced and with a good acidity.

- TINTOS DE LA CASA

taste 1/2 full btl

15. 2014 Carlos Serres Crianza 8 30
85% Tempranillo 15% Garnacha Region: RIOJA
A fruity red displaying strawberry, currant and dried-flower undertones. Medium body, medium and soft tannins and a long, herbal finish. Fresh is the word here. - James Suckling

18. 2017 Dacu Tempranillo 7 26
100% Tempranillo Region: RIBERA DEL GUADIANA
Fresh black and blue fruit aromas are lifted and sharpened by a peppery note and a suggestion of smoky minerals. Vibrant, focused, smooth and above all a great value!

08. 2014 Resso Garnacha Old Vines 7 28
100% Garnacha Region: CATALUNYA
This wine resonates the terroir of the Mediterranean coast. Candied strawberries and black raspberry fruit flavors are augmented by licorice, mineral and peppery notes. Ideal for dishes with rice, red meats and all firm or aged cheeses.

19. 2012 La Antigua Clasico Rioja Crianza 9 36
70% Tempranillo 20% Graciano 10% Garnacha Region: RIOJA
Juicy and energetic on the palate, offering appealingly sweet black raspberry and rose pastille flavors that deepen slowly as the wine opens up. Gentle, slow-building tannins shape a smooth, persistent finish that strongly echoes the floral note.-- Josh Raynolds.

- BLANCOS Y ROSADOS VARIADOS

taste 1/2 full btl

52. 2011 Muga Rosado - Bodegas Muga GREAT VALUE 1 4 8 30
60% Garnacha 30% Viura 10% Tempranillo Region: RIOJA
This is a superb rosé with aromas of white strawberries and watermelon, as well as a hint of pink grapefruit. The palate is packed with bright acidity and zesty, flavorsome pink berries. So good! A blend of viura with some grenache.

57. 2015 Esporão Private Selection - Herarde do Esporão 2 5 10 38
100% Semillon Region: PORTUGAL, Alentejo
Crystal clear, straw colour. Ripe citric and tropical fruit aromatics combining with complex white chocolate and toasty oak notes. Well balanced palate which is both elegant and unctuous, long persistent finish. - 91 Robert Parker

50. 2017 Esporão Reserva - Herarde do Esporão 2 5 10 38
30% Antão Vaz, 30% Arinto, 30% Roupeiro, 10% Semillon Region: PORTUGAL, Alentejo
Full and rich in super ripe fruit tempered by ample acidity. Wood aging gives spice and a slightly burnt character. The finish remains ripe, spicy and full of great acidity.

53. 2016 Txakolí de Bizkaia - Gorka Izagirre 2 5 10 38
50% Hondarrabi Zuri 50% Hondarrabi Zerratia Region: PAIS VASCO
Lean, green apple character followed by juicy lemon and herb notes on the finish. Fresh and crisp, this is a delight to drink.

- TINTOS VARIADOS

taste 1/2 full btl

02. 2015 Esporão Reserva - Herarde Do Esporão 2 6 12 46
40%Aragonez, 30% Alicante Bouschet, 20% Trincadeira, 10%Cabernet Sauvignon Region: PORTUGAL
Clear, ruby color, presents intense nose, showing attractive aromas of spices and ripe red fruit withwell integrated new oak, with hints of chocolate and vanilla. The palate shows elegance with layersof ripe fruit and robust tannins but well cast, which give great richness and complexity. The finish is long and persistent.

13. 2010 R. Lopez de Heredia Viña Cubillo Crianza SPANISH CLASSIC 2 6 13 49
80% Tempranillo, 20% Garnacha, Graciano, and Mazuelo Region: EBRO RIVER VALLEY, Rioja
"From a cooler vintage that produced some austere and serious wines--a year with higher acidity and lively fruit. It feels effervescent and it makes you salivate. Made from 50-year-old vines that ferments in ancient oak vats, and ages in barrel for three years. This is so easy to drink that it can be dangerous. This is a classic; the Rioja clarete fino-- both elegant and powerful. Very good value, too." Robert Parker - 92pts

27. 2012 Quinta Dos Murças - Vinhas Velhas & Pisa a Pé 3 9 17 64
Sousão, Tinta Amarela, Tinta Barroca, Tinta Roriz, Touriga Franca, Touriga Nacional Region: PORTUGAL, Douro
Fresh fruits and smokey notes. Elegant style, very well balanced, polished, dense and impressive.

20. 2015 Tentenublo - Tentenublo 3 8 15 56
50% Tempranillo 30% Garnacha 10% Malvasia 10% Viura Region: RIOJA (Rioja Alavesa)
"A palate of compact, chewy dark fruit threaded with an intense peppery mineralty. This is a satisfying, soulful wine that is a must-try for anyone interested in exploring the evolving landscape of winemaking in Spain." - Sydney Snyder

04. 2011 Casajus - Antiguos Vinedos NEW ARRIVAL 3 9 18 65
100% Tempranillo Region: DUERO RIVER VALLEY, Ribera del Duero
With a black color and deep, resiny aromas of licorice, baking spices and black fruits, this is a big, Tempranillo with plenty of size and tannic bite. Flavors of earthy, oaky, loamy plum and blackberry finish with licorice, spice and baked notes. 91 Robert Parker

28. 2014 Abadia Retuerta Seleccion Especial - Sardon de Duero 3 9 17 60
75% Tempranillo 15% Cabernet Sauvignon 10% Syrah Region: DUERO RIVER VALLEY, Castilla y Leon
"A polished texture carries harmonious flavors of black cherry, cola, licorice and mineral in this focused red. Well-integrated tannins and balsamic acidity lend this a balanced structure. Reserved but deep." - Wine Spectator 93 pts

03. 2011 Baron de Magaña - Bodegas Vina Magana 2 6 12 42
35% Merlot 35% Cabernet Sauvignon, 20% Tempranillo 10% Syrah Region: EBRO RIVER VALLEY, Navarra
Abundant notes of sweet mulberries, white chocolate and black currant fruit, incense, vanilla, mocha and a hint of espresso. It is a complex, modern-styled, Spanish red offering loads of fruit, medium to full body, and terrific balance as well as purity.

26. 2016 Pago de Carraovejas Crianza 4 12 22 85
93% Tinto Fino 5% Cabernet Sauvignon 2% Merlot Region: Ribera del Duero
Cabernet provides a bold structure and Tinto Fino brings a nice acidity and a sense of terroir, Merlot will add a touch of smoothness and elegance to this remarkable wine.