

3:00 PM TO 6:30 PM EVERYDAY

TAPAS CALIENTES

RESTAURANT

TAPAS FRÍAS

CHAMPINONES * \$3.00

Sautéed mushrooms & garlic sauce

MUSSELS * \$3.00

Steamed with your choice of:

Lemon & garlic

Adobado

ALMEJAS * \$3.00

Clams, prosciutto di parma
& parsley olive oil

DATILES * \$3.25

Bacon wrapped dates & garlic sauce

AJO \$2.50

Roasted garlic, balsamic jam
& blue cheese

GAMBAS * \$3.25

Shrimp, garlic chips, lime
& extra virgin olive oil

MEATBALLS \$2.75

Lamb meatballs & tomato sauce

BRUSCHETTA \$3.00

Cresenza garlic bread, tomatoes & basil

SAGANAKI \$3.00

Baked feta, tomato, artichoke & olives

PINCHON MORUNO \$2.50

Lamb skewer

R MR M MW W

Chicken skewer

Shrimp skewer

Pork skewer

BISTECCA \$2.50

Hanger steak & blue cheese

R MR M MW W

FALAFEL \$1.75

Chick pea croquette & tahini

ARTICHAUTS \$2.75

Fried artichoke hearts & aioli

CALAMARI \$3.00

Fried calamari & spanish sauce

EMPANADILLA \$2.50

Spinach-feta turnovers

POLENTA \$2.25

Fried polenta & rosemary honey

MOZZARELLA FRITTI \$3.00

Fried Mozzarella & marinara

PICANTE *

Harissa-Blackberry glazed,
cilantro aioli & blue cheese crumbles

Lamb Chops \$7.00

Chicken Wings \$4.00

MARGHERITA PIZZA \$5.00

Tomato sauce, basil & mozzarella

HUEVOS RELLENOS * \$1.75

Harissa-scallion deviled eggs

TRUCHA DE ANTONIO \$2.25

Smoked ruby red trout

CAPRESE * \$2.50

Fresh mozzarella, tomato & basil

TOMATO CON MIELE * \$2.50

Cherry tomatoes, pecans, mint,
goat cheese & honey

SOTTO ACETI * \$1.50

Red cabbage, carrots & onions
tossed in a cider sesame vinaigrette

CARPACCIO \$3.00

Thin sliced peppered beef with
dijon, caper & egg salad

ALMENDRAS * \$2.00

Slow roasted almonds

OLIVES \$2.00 * (HOT OR COLD)

Roasted garlic Castelvetrano olives

BARBIETOLLA * \$2.00

Roasted beets & horseradish crème

HUMMUS \$2.75

Thai curry & honey

Black bean & cilantro

Red Pepper & harissa

Hummus Platter \$3.50

BABA GHANOUJ \$2.50

Roasted eggplant spread

CEVICHE \$4.00 *

with avocado, lime, peppers & tomato

Madako octopus

Sea Scallop

Tuna

Salmon

PEEL & EAT SHRIMP * \$5.00

1/2 lb gulf shrimp & wasabi cocktail
sauce

SALUMERIA \$4.00 *

with Pippara peppers, sea salt & olive oil

Prosciutto

Coppa

PROSCIUTTO & MELON * \$3.25

Prosciutto, melon & parmigiana

CHEESE \$4.50 *

with Amarena cherries & aged balsamic

Parmigiano Reggiano

Brillat Savarin

LITTLENECK CLAMS * \$1.00

East Coast

OYSTER * \$2.00

Chef's Choice

* denotes gluten free

Please be aware that our olives & dates contain pits. Not all ingredients are listed, please alert your server of any food allergies.