

## DE LA GRANJA | MEATS

<b>Codorniz a la Parilla</b> DF GF	\$12
bone-in quail on the grill	
<b>Pollo en Cerveza</b> DF GF	\$10
sautéed chicken breast in beer sauce	
<b>Costillas de Cerdo Lacada en Miel</b> DF GF	\$13
honey-glazed pork ribs	
<b>Montadito de Casa Lucas</b>	\$12
grilled pork tenderloin topped w/ caramelized onions and blue cheese crumbles	
<b>Morcilla de Arroz Frita</b> DF GF	\$10
fried blood sausage	
<b>Prueba de Cerdo</b> DF GF	\$10
slices marinated pork loin with pimento and fresh herbs	

<b>Chuletas de Cordero a La Parilla</b> DF GF	\$20
baby lamb chops on the grill	
<b>Albondigas Estilo</b>	\$12
beef meatballs w/ mortadella, manchego cheese in a fresh mint tomato sauce	
<b>Mollejas al limon</b> DF GF	\$14
veal sweetbreads w/ capers in lemon sauce	
<b>Carne con Cabrales o con Mostaza</b> GF	\$15
strip loin in Spanish blue cheese sauce OR Dijon mustard sauce	
<b>Vientre de Cerdo Frito con Chocolate Oscuro</b> GF	\$14
fried pork belly w/ dark chocolate sauce	
<b>Carne Cruda Tartar</b>	\$16
spanish style NY strip loin tartar mixed w/pine nuts, capers, E.V.O.O. topped with alioli	

## DE LA HUERTA | VEGETABLES

<b>Espárragos Verdes Salteados</b> GF	\$11
fresh green asparagus sautéed w/ shallots and Idiazabal cheese	
<b>Setas al Ajillo</b> V DF GF	\$10
sautéed wild mushrooms in garlic sauce	
<b>Alcachofas al Limon</b> GF	\$10
sautéed artichokes in lemon cream sauce	
<b>Arroz de mi Niñez</b> DF GF	\$10
white rice w/ garlic and tomato sauce w/ fried egg	
<b>Coles de Bruselas a las Extremadura</b> GF	\$12
brussels sprouts sautéed w/garlic and shallots	
<b>Pimientos Aliñados</b> V DF GF	\$10
roasted bell peppers marinated in vinegar	
<b>Tomate al Ajillo</b> V DF GF	\$9
tomato and garlic salad	
<b>Gazpacho andaluz</b> V DF	\$10
chilled tomato soup	

<b>Ensalada de Betabel a la Catalana</b> GF	\$11
red beets w/ E.V.O.O. with goat cheese and pine nuts	
<b>Ensalada de Naranja con Zanahoria</b> V DF GF	\$11
salad of oranges with carrots and fresh mint	
<b>Ensalada Si Tapas</b> GF	\$12
fresh romain hearts w/ crispy Serrano ham, piquillo red peppers w/ sweet aiolo dressing	
<b>Ensalada Manchega</b> GF	\$11
fresh mixed greens w/ savory walnuts and manchego cheese	
<b>Coliflor de La Mancha Gratinada</b>	\$12
cauliflower au gratin w/ manchego and almond sauce	
<b>Okra Frita con Sal de Mar y Curry</b> V DF GF	\$10
fresh fried okra w/ sea salt and curry	
<b>Caviar de Garbanzos</b> V	\$12
blend of whipped garbanzos and spinach	

## FUEGO LENTO | TO SIMMER (HOUSE SPECIALTIES)

<b>Fabada Asturiana</b>	\$15	<b>Paella Valenciana</b>	\$35	<b>Paella de Mariscos</b>	\$42
white bean soup w/ chorizo, blood sausage, and Serrano ham		classic Valencia Paella w/ only vegetables (serves two)		seafood Paella (serves two)	
<b>Rabo de Toro</b>	\$16	<b>Paella Mixta</b>	\$38	<b>Sopa de Ajo</b> DF	\$10
oxtail stew		classic mixed seafood, chicken, and pork Paella (serves two)		Castilian garlic soup /w farm egg and Serrano ham	

## POSTRES | DESSERTS (ALL \$10)

<b>Pan Perdido</b>
sautéed bread w/ caramelized apples and homemade vanilla ice cream
<b>Fresas con Naranja y Helado de Pimienta en Salsa de Gran Manier</b>
strawberries and oranges with black pepper ice cream in a Gran Manier sauce
<b>Tarta de Chocolate a Vino Tinto</b>
Tempranillo red wine dark chocolate cake

<b>Tarta de queso Vasca</b>
basque cheese cake w/ raspberry sauce
<b>Crema Catalana</b>
Catalan style cream brûlée w/ white chocolate shavings
<b>Homemade Ice Cream</b>
check with your server for today's selections