



Restaurante
Almuerzo/Lunch

818-937-4445 or
info@casacordoba.com

BOCADILLOS/SANDWICHES - \$15

Choose 1 side

- Patatas con Trufa** – Truffle potato chips *vt, gf*
- Patatas Fritas** - Shoestring fries with garlic aioli or ketchup *vt, gf*
- Side Salad** - Greens salad, tomato, onion chickpeas, and white wine vinaigrette *gf*

-Atún

Tuna with capers, piquillo pepper puree, aioli, red onion and arugula *p*

-Queso y Fruta

Sliced apples & pears, Manchego & Ibérico cheese, quince jam *vt*

-Jamón y Queso

Serrano ham and Manchego cheese with piquillo peppers, and olive oil

-Pollo y Chorizo

Ground chorizo & chicken with onion, piquillo pepper and Idiazabal cheese

-Albondigas

Beef & chorizo meatballs, tomato sauce and Manchego cheese

-Mediterráneo

Herbed goat cheese, red onion, romaine, balsamic marinated tomato and cucumber *vt*

-Soria & Salchichón

Spanish cold meats, idiazabal cheese, onion, olive oil, sherry vinegar, oregano, arugula and dijon mustard

-Hamburguesa Española

Topped with Manchego Cheese, onion, lettuce, tomato, with Basque guindilla peppers on the side.

SOPA/SOUP

-Salmorejo Cordobés

Cold and refreshing Southern Spanish raw tomato soup served with hard boiled egg and serrano ham 9 *vt, gf*

VERDE/SALAD

-Ensalada de Cesar

Romaine with tomato, onion, manchego cheese, croutons and house made Caesar dressing 12 *vt*

Add grilled chicken breast 17

-Ensalada Especial

Mixed greens, tomato, green onions, chickpeas topped with shaved Manchego cheese and croutons. White wine vinaigrette. Choice of ham or turkey breast 15

-Ensalada de Higo y Jamón

Mixed greens with dried Mission figs, Serrano ham, red onion and balsamic vinaigrette 15 *gf*

-Ensalada de Remolacha

Finely chopped kale, beets, pomegranate seeds, lolla rosa, golden raisins, marcona almonds, goat cheese and honey citrus dressing 15 *vt, gf*

RACIONES

-Costillas a la Meil

Moroccan spiced braised Apsen Ridge short rib with honey and lentils 29 *gf*

-Churrasco a la Plancha

Pan roasted grass-fed flat iron steak with Pedro Jimenez sherry glaze and shoestring fries 29 *gf*

PAELLAS

*Our paellas are made from scratch to order in 2 or 4 portions
Each one is prepared and cooked in the paella pan.
Expect 30-45 minutes*

-Casa Córdoba – Chicken, duck and chorizo 40/62 *gf*

-Marinera – Shrimp, mussels, clams and seabass 47/74 *gf, p*

-Arroz Negro – Squid ink paella with mussels, octopus, calamari and seabass 48/75 *gf, p*

-De Verduras – Seasonal vegetables in vegetarian stock. 34/54 *gf*

TAPAS DE LA TIERRA

-Patatas con Trufa

Bag of truffle potato chips 4 *vt, gf*

-Patatas Fritas

Shoestring fries with garlic aioli or ketchup 9 *vt, gf*

-Vegetales

Seasonal vegetables cooked in olive oil and garlic 9 *gf, vt*

-Pan con Tomato

Marinated tomato pulp on grilled house bread 9 *vt*

-Patatas Bravas

Diced roasted potatoes with garlic and red pepper aiolis 10 *vt, gf*

-Albondigas

Beef and chorizo meatballs in tomato sauce topped with Manchego Cheese. 14

TAPAS DEL MAR

-Gambas a la brasa

Marinated wild white shrimp grilled and served with burnt lemon aioli 17 *p, gf*

-Pulpo de la Casa

Sherry braised Spanish octopus with potato pulp, chorizo, garlic, parsley, onion and lemon 26 *gf, p*

PASTAS ESPAÑOLAS/FIDEUÀ

-Pasta Española con Pollo

Spanish Fideuà noodles in tomato sauce, with chicken breast and seasonal vegetables topped with Manchego cheese 18

-Pasta Española con Mariscos

Spanish Fideuà noodles in white wine sauce with shrimp, mussels, and clams. -24 *p*

PARA LOS NIÑOS/CHILDREN

-Pollo y Patatas Fritas

Chicken tenders breaded in corn meal and fries 10 *gf*

MAS.../MORE

-Aceitunas

Casa Signature House Olives *vt, vg, gf*
½ pint \$9, 1 pint \$15, 1 quart \$24

gf-gluten free, vt-vegetarian, vg-vegan, p-pescatarian)

Menu is subject to change at any time