

Comida de España/Cuisine of Spain

TAPAS DE LA TIERRA – OF THE LAND

-Patatas con Trufa

Truffle potato chips from Spain 5 *vt, gf*

-Patatas Fritas

Seasoned fries with garlic aioli or ketchup 10 *vt, gf*

-Vegetales Rostados

Seasonal vegetables cooked in olive oil & garlic 10 *gf, vt, ve*

-Pan con Tomate

Marinated tomato pulp on grilled house bread 11 *vt*

Add serrano ham +7

-Patatas Bravas

Diced roasted potatoes with garlic and red pepper

aioli 11 *vt, gf, ve available*

-Berenjena Frita

Battered and fried eggplant topped with honey 12 *vt*

-Chorizo Riojano y Butifarra en Sidra

Rioja style chorizo and Catalanian style pork sausages cooked in Asturian cider 14

-Albondigas

Moroccan spiced beef and pork chorizo meatballs in tomato sauce topped with Manchego Cheese 15

-Croquetas de Jamón y Pollo

Chicken and Serrano ham creamy croquettes 15

-Queso Fundido

Warm Manchego cheese dip with pork chorizo, mushroom, piquillo pepper, onion, with sunny egg, served with toasted lavash 16

-Chistorra Y Esparragos

Grilled chistorra pork chorizo and asparagus served with an almond romesco sauce, garnished with fried asparagus shavings 16 *gf, vt, ve available*

-Morcilla

Grilled blood pork sausage with sherry glaze and cinnamon spiced apples 16 *gf*

RACIONES

-Costillas a la Meil

Moroccan spiced braised Apsen Ridge beef short rib with honey and lentils 30 *gf*

-Churrasco a la Plancha

Pan roasted grass-fed flat iron beef steak with Pedro Jimenez sherry glaze or Salsa Verde - comes with seasoned fries or side salad. 31 *gf*

TAPAS DEL MAR – OF THE SEA

-Gambas a la brasa

Marinated wild white shrimp grilled and served with burnt lemon aioli 18 *p, gf*

-Calamares Fritos

Breaded and fried calamari with squid ink sauce 18 *p*

-Pulpo de la Casa

Sherry braised Spanish octopus with potato pulp, chorizo, garlic, parsley, onion and lemon, topped with tomato salsa 27 *gf, p*

MAS.../MORE...

-Aceitunas Casa Signature House Olives *vt, vg, gf*
Additional set \$4

½ pint \$10, 1 pint \$17, 1 quart \$25 for here or to-go

-Bread Service – Toasted baguette, Spanish crackers and lavash \$5 *vt*

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 up to 45 - 60 minutes on busy nights.

-Casa Córdoba–Chicken, duck and pork chorizo 42/64 *gf*

-Marinera – Shrimp, mussels, clams and seabass

49/76 *gf, p*

-Arroz Negro – Squid ink paella with mussels, octopus,

calamari and seabass 50/77 *gf, p*

-De Verduras – Seasonal vegetables in vegetarian

stock. 36/56 *vt, ve, gf*

PASTAS ESPAÑOLAS/FIDEUÀ NOODLES

-Pasta Española con Pollo

Spanish Fideuà noodles in tomato sauce, with chicken breast and seasonal vegetables topped with Manchego cheese 20

-Pasta Española con Mariscos

Spanish Fideuà noodles in white wine sauce with shrimp, mussels, and clams 26 *p*

VERDE/SALAD & SOPA/SOUP

-Salmorejo Cordobés

Andalucian style cold raw tomato soup served with hard boiled egg and serrano ham 10 *vt, ve available, gf*

-Ensalada Especial

Mixed greens, tomato, green onions, chickpeas topped with shaved Manchego cheese and croutons. White wine vinaigrette. Choice of ham or turkey breast 16 *vt available*

-Ensalada de Higo y Jamón

Mixed greens with dried Mission figs, Serrano ham, red onion and balsamic vinaigrette 16 *gf*

-Ensalada de Remolacha

Finely chopped kale, beets, raspberries, raisins, marcona almonds, goat cheese and honey citrus dressing 16 *vt, gf*

JAMONES, EMBUTIDOS Y QUESOS/CHARCUTERIE

-Jamón Serrano

Thin slices of Serrano ham with toasted bread 16 add Manchego cheese 25

-Queso Y Fruta

Spanish cheeses with dried figs, quince paste, Marcona almonds, guindilla peppers and toasted bread 32 *vt*

-Charcutería Variada

Spanish meats and cheeses, marcona almonds, guindilla peppers and toasted bread 42

PARA LOS NIÑOS/CHILDREN

-Pollo y Patatas Fritas

Chicken tenders breaded in corn meal and fries 12 *gf*

-Pasta Española

Plain pasta with butter or tomato sauce \$10 *vt*
Add chicken \$14