

TAPAS DE LA TIERRA - OF THE LAND

-Patatas Fritas

Seasoned fries with garlic aioli or ketchup 11 vt,

-Vegetales Rostados

Seasonal vegetables cooked in olive oil & garlic 11 gf, vt, ve

-Pan con Tomate

Marinated tomato pulp on grilled house bread 12 vt

Add Serrano ham +7

-Patatas Bravas

Diced roasted potatoes with garlic and red pepper

aioli 12 vt, ve available

-Berenjena Frita

Battered and fried eggplant topped with honey 12 vt

-Tortilla de la Casa

Classic Spanish potato and egg pie wedge with onion,

piquillo peppers, chorizo butifarra (pork), Iberico cheese

topped with garlic aioli 13 gf

-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

TAPAS DEL MAR - OF THE SEA

-Gambas a la brasa

Marinated wild white shrimp grilled and served with

burnt lemon aioli 18 p, gf

-Pintxo Champiñones con Gambas

A tribute to Bar Soriano in Logroño, Spain. Button

mushrooms topped with grilled shrimp in garlic and

wine sauce atop toasted bread. 18 p

-Calamares Fritos

Breaded and fried calamari with squid ink sauce 18 p

-Mariscos de la Casa

-Mussels, clams and shrimp sauteed in garlic, white wine,

butter and herbs. Served with toasted bread 22 p

-Lubina con Salsa Verde con Limón o Salsa de Ajo

Pan-seared Japanese seabass with romesco sauce,

asparagus, tomatoes, topped with either parsley and

lemon sauce or garlic and wine sauce. 25 gf, 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

PARA LOS NIÑOS/CHILDREN

-Pollo y Patatas Fritas

Chicken tenders breaded in corn meal and

fries 12

-Pasta Española

Plain pasta with butter or tomato sauce \$10 vt

Add chicken \$14

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 44/66 gf

-Marinera - Shrimp, mussels, clams and seabass

52/78 gf, p

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

calamari and seabass 54/80 gf, p

-De Verduras - Seasonal vegetables in vegetarian

stock. 38/58 vt, ve, 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

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

-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 Ibérico Cebo de Campo or

-Redondo Iglasias Jamón Serrano

Thin slices of free-range Montaraz Ibérico ham 32

Rodando Iglasias Jamón Serrano 18

Both served with toasted bread

add Manchego cheese +8

-Queso Y Fruta

Spanish cheeses with dried figs, quince paste, Marcona

almonds, guindilla peppers and toasted bread 34 vt

-Charcutería Variada

Spanish meats and cheeses, marcona almonds, guindilla

peppers, and toasted bread 44

MAS.../MORE...

-Aceitunas Casa Signature House Olives vt, vg, gf

Additional set \$5

½ pint \$12, 1 pint \$18, 1 quart \$27 for here or to-go

-Bread Service - Toasted baguette, Spanish crackers

and lavash \$5 vt