

BOCADILLOS/SANDWICHES

Spanish Sandwiches come with our signature olives, hummus & lavash. Choose a side below.

All Sandwiches \$15

-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

-Soria & Salchichon

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

HAMBURGESAS/HAMBURGERS

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All Burgers \$15

-Hamburgesa Española

7 oz all beef burger topped with Manchego Cheese, onion, lettuce, tomato, with Basque guindilla peppers on the side.

-Hamburgesa Americana

7 oz all beef burger topped with Cheddar cheese, onion, lettuce, tomato.

Hamburgesa BBQ

7 oz all beef burger topped with BBQ sauce, bacon, onion rings, lettuce and tomato.

Side Options with sandwiches/hamburgers

choose one

-Patatas con Trufa - Bag of 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*

-Roasted Veggies - Seasonal vegetables *vt, vg, gf*

VERDE/SALAD

Comes with hummus & lavash

-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*

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. -22 *p*

PAELLAS

Paellas are made from scratch and come in two sizes, 2 or 4 portions

-Casa Córdoba – Chicken, duck and chorizo 38/60 *gf*

-Marinera – Shrimp, mussels, clams and seabass 45/72 *gf, p*

-Arroz Negro – Squid ink paella with octopus, calamari and seabass 46/73 *gf, p*

-De Verduras – Seasonal vegetables in vegetarian stock. This paella must be ordered 24hrs in advance. 32/52 *gf*

DE LA TIERRA Y DEL MAR

-Patatas Bravas

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

-Albondigas

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

-Gambas a la brasa

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

-Pulpo de la Casa

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

-Costillas a la Meil

Moroccan spiced braised Apsen Ridge short rib with honey and lentils 28 *gf*

-Churrasco a la Plancha

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

TAPAS ADDITIONAL

-Patatas con Trufa

Bag of truffle potato chips 4 *vt, gf*

-Patatas Fritas

Shoestring fries with garlic aioli or ketchup 7 *vt, gf*

-Roasted Veggies

Seasonal vegetables cooked in olive oil and garlic 7 *gf, vt*

-Pan con Tomato

Marinated tomato pulp on grilled house bread 9 *vt*

PARA LOS NIÑOS/CHILDREN

-Pollo y Patatas Fritas

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

POSTRE/DESSERT

-Churros y Chocolate

Churros with Spanish chocolate dipping sauce 10 *vt*

MAS.../MORE

-Aceitunas

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

SANGRIA, BEER AND WINE

-Red or White Sangria

Our signature red and white Sangría is prepared to go 12/glass or 34/pitcher

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

Menu is subject to change at any time