

Menu To Go



2331 Honolulu Ave.
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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
Shoestring 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
- Albondigas
Moroccan spiced beef and chorizo meatballs in tomato sauce topped with Manchego Cheese 15
- Croquetas de Jamón y Pollo
Chicken and Serrano ham creamy croquettes 15
- Morcilla
Grilled blood sausage with sherry glaze and cinnamon spiced apples 16 gf

RACIONES (larger plates)

- Costillas a la Meil
Moroccan spiced braised Apsen Ridge short rib with honey and lentils 30 gf
- Churrasco a la Plancha
Pan roasted grass-fed flat iron steak with Pedro Jimenez sherry glaze and shoestring fries 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
- Pulpo de la Casa
Sherry braised Spanish octopus with potato pulp, chorizo, garlic, parsley, onion and lemon, topped with tomato salsa 27 gf, p

BOCADILLOS/SANDWICHES - \$17

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
- Mediterranea
Herbed goat cheese, red onion, romaine, balsamic marinated tomato and cucumber vt
- Prensado
Seasoned chicken, Serrano ham, Manchego cheese, tomato, balsamic vinaigrette and olive oil

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

PAELLAS

Our paellas are made from scratch to order in 2 or 4 portions.
Expect a minimum of 30 minutes to prepare

- Casa Córdoba – Chicken, duck and 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

- 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 +9
- 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

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

POSTRES/DESSERTS

- Natilla
An ode to the Spanish nuns, rich custard with citrus zest served cold with Maria’s cookies, raisins and cinnamon 10
- Churros con Chocolate
Churros with Spanish chocolate dipping sauce 12