



WINE & TAPAS ROOM

FOOD MENU

Hours of Operation:
 Monday - Thursday: 3:30PM - Midnight
 Friday & Saturday: 3:30PM - 2AM
 Sunday: 3:30PM - 11PM

HAPPY HOUR: 3:30 - 6:30PM DAILY

18046 Ventura Blvd., Encino, CA 91316
 (818) 343-2525

¡Que Rico!

HAPPY HOUR TAPAS \$6

TORTILLA ESPAÑOLA
 CHAMPIÑONES AL AJILLO
 EGGPLANT CRUJIENTE
 VERANO SALAD
 PATATAS BRAVAS
 HUMMUS WITH PITA
 LENTEJAS
 CEVICHE DE PESCADO
 ALBONDIGAS
 HAMBURGUESA
 PINCHOS DE TERNERA \$10

HAPPY HOUR WINES

MIMOSA \$5
 RED SANGRIA \$5
 1/2 LITER CARAFE OF TEMPRANILLO \$12

REDS \$6

DeLoach, Pinot Noir, California
 CT En Clave de DO, Garnacha, Spain
 El Libre, Malbec, Mendoza, Argentina
 Chasing Lions, Cabernet, Lodi
 Kaiken, Cabernet, Mendoza, Argentina
 Gladiator Cycles, Petite Sirah, California
 Rabble Blend, Paso Robles

ROSE \$6

Protocolo Rosado, Spain

SPARKLING \$6

Pizzolato Fields, Prosecco Brut DOC
 Pol Clément Brut, France

WHITES \$6

Castelo, Rueda, Spain
 Les Hauts de LaGarde, Bordeaux [Organic]
 Excelsior, Chardonnay, South Africa
 Cortijo Blanco, Rioja, Spain
 Girasole, Chardonnay, Mendocino

BEER \$5

Stella Artois, Pilsner, Belgium, 5.2%
 Anderson Valley HOP IPA, Boonville, 7%
 Menabrea, Lager, Italy 4.5%

MONTADITOS

Canapé-like tapa consisting of a slice of baguette with your choice of topping.
 ~two per order~

QUESO DE CABRA 5

Goat Cheese coated with candied walnuts, drizzled with honey.

EL PEQUEÑO 5

Spanish anchovies marinated in olive oil, with cucumber relish.

CHORICITOS 5

Mini Spanish chorizo, served with caramelized onion.

DE JAMON SERRANO 5

Serrano ham, freshly ground tomato purée, olive oil.

SALMÓN CON QUESO DE CABRA 5

Smoked salmon, over goat cheese spread.

SOPAS

GAZPACHO 8

Chilled tomato soup.

CREAMA DE CHAMPIÑONES 8

Cream of mushroom soup.

ENSALADAS

CAESAR 8

Grilled romaine heart, Parmesan cheese, cherry tomatoes, with house-made Caesar dressing and crostini.

add anchovies 4 add chicken breast 6
 add shrimp 9

ORGANIC ARUGULA 12

Cherry tomatoes, dried cranberries, poached apple, with fresh Burrata, crostini and candied walnuts in raspberry vinaigrette.

VERANO 8

Tomato and cucumber wedges with onion, lemon juice and olive oil with a dash of arugula.

NARANJA 8

Valencia orange with baby field greens, cucumber, tomato, onion, dried cranberries, pine-nuts and fennel, fresh lemon juice and olive oil.

SMALL TAPAS

VERDURA

TORTILLA ESPAÑOLA 9

Traditional potato egg omelet:
 • mushroom and red pepper.
 • country-style, chorizo and green bean tortilla.

BERENJENA ASADA 9

Roasted eggplant with red bell pepper, zucchini, tomatoes and pine nuts.

ACEITUNAS Y ALMENDRAS 9

Warm assorted olives in herbs and spices with toasted almonds and sea salt.

EGGPLANT CRUJIENTE 6

Crispy eggplant chips drizzled with honey.

EMPANADA (1 per order) 3

• chicken with Parmesan cheese
 • spinach and goat cheese

CHAMPIÑONES AL AJILLO 9

Pan-fried mushrooms with garlic in chardonnay, butter sauce, served in a sizzling skillet.

CROQUETAS DE CHAMPIÑONES 6

Traditional Spanish mushroom croquettes.

JUDIAS VERDES 9

Green beans sautéed with pine-nuts, garlic, onion, paprika, and lemon juice.

PATATAS BRAVAS 9

Red potatoes with house spicy aioli.

LENTEJAS 9

Warm lentils with marinated beets and goat cheese.

HUMMUS 7

Fresh house-made chickpea hummus with spicy ground beef or mushrooms, served with pita bread and fresh cucumber.

MARINATED MANCHEGO 10

Spanish manchego marinated in extra virgin olive oil with thyme and rosemary.

GLUTEN-FREE PIZZA 14

Onion, tomato, mushroom, olives, and mozzarella cheese on pesto-covered, GF pizza crust, topped with arugula.

PESCADO

CALAMARES FRITOS 9
Fried squid with house-made aioli.

CALAMARES ENCEBOLLADOS 9
Squid seared in dry white wine, shallots, and garlic.

MOULES 12
Fresh black mussels in chardonnay-garlic sauce.

GAMBAS AL PIL PIL 16
Five jumbo shrimp sautéed in garlic, dried chilies, and paprika, served in a sizzling skillet.

CARNE

DELICIAS 7 | 9
Choice of 3 or 5 bacon wrapped dates stuffed with candied walnuts and bleu cheese.

MORCILLA 10
Spanish blood sausage with chickpeas, served in a sizzling skillet.

CROQUETAS DE POLLO 9
Crispy mashed potato balls with chicken breast and Parmesan cheese.

PINCHOS DE TERNERA 14
Two skewers of filet mignon marinated in-house, drizzled with balsamic vinaigrette.

ALBONDIGAS CON SALSA DE TOMATE 9
Black Angus meatballs in fresh tomato sauce, served over mashed potatoes.

HIGADITOS DE POLLO 9
Chicken liver with onion, served in a sizzling skillet.

POLLO AL AJILLO 10
Chicken breast in lemon and garlic, served in a sizzling skillet.

HAMBURGUESA 10
Mini burger with lettuce, tomato, caramelized onions, bleu cheese and tomato aioli. Served with fries.

Side of fries 5
Side of garlic-Parmesan fries 6

BIG TAPAS

BACALAO CON TOMATO 16
Cod with garlic aioli, topped with fresh tomato sauce, served with mashed potatoes.

POLLO MILANESE 16
Panko-breaded and pan-seared juicy chicken served with mashed potatoes.

SALMON 18
Crispy skin Scottish salmon, served with mixed greens.

COSTILLAS DE CORDERO 28
(Please allow 20 min)
Four large bone lamb chops with French fries or roasted rosemary red potatoes.

FILET MIGNON 24
Grilled 6oz Black Angus tenderloin topped with bleu cheese served with choice of house-made mashed potatoes or fries.

COSTILLAS ASADAS 18
Juicy beef short ribs braised overnight with spices and herbs, served with green beans, baby carrots, and mashed potatoes.

VINO'S CLASSIC PAELLA FOR TWO
(Please allow 20 min)

- (1) Seasonal vegetables 25
- (2) Seafood (mussels, shrimp, squid) 30
- (3) Chicken and Chorizo 30

Ask about a combination paella!

DESSERTS

LEMON GELATO 10
Served with sparkling cava wine.

CHURROS 10
Classic Spanish churros with chocolate sauce.

PASTEL DE CHOCOLATE 10
Flour-less chocolate cake, with dark Belgium chocolate, fresh berries, and vanilla ice cream.

FLAN ESPAÑOL 8
Luxurious baked custard with a rich caramel sauce.

DESSERT WINES

WHITE
Clarendelle Amberwine, Monbazillac 14
Inniskillin Vidal Pearl Icewine 21

SHERRY (SPAIN)
Gonzalez Byass Tio Pepe Fino (Extra Dry) 6
Orleans Borbon Manzanilla (Dry) 6
pairs well with: Flan español

PORT (PORTUGAL)
Quinta do Crasto LBV, Ruby Port 11
pairs well with: Chiriboga Blue Cheese
Ramos Pinto 20 Year Tawny 24
Sandeman Rainwater Madeira 6
Smith Woodhouse 10 Year Tawny 11

RED
Trentadue Chocolate Amore, California 11

SOFT DRINKS

Coke, Diet Coke, Sprite 3
Juice - Cranberry or Orange Juice 3
Regular, Decaf Coffee 3
Turkish Coffee 4
Assorted Hot and Iced Teas 3
SOURCE Flat or Sparkling Water 750ml 8

CHEESE PLATES

Choice of cheese with nuts, honey and baguette.

ONE CHEESE	7	TWO CHEESES	14
THREE CHEESES	21	FOUR CHEESES	28
FIVE CHEESES	32	CHARCUTERIA	15

Spanish cured meats

SOFT CHEESE

BRILLAT SAVARIN *Normandie, France*
Triple crème brie; cow's milk.

HUMBOLDT FOG *Cypress Grove, California*
Goat's milk with central line of edible ash.

SEMI - FIRM CHEESE

LANDAFF *New Hampshire*
Raw cow's milk.

MANCHEGO *La Mancha, Spain*
Ewe's milk; sweet, tangy.

SOTTOCENERE AL TARTUFO *Venice, Italy*
Raw cow's milk truffle cheese aged under ash.

CHIRIBOGA BLUE *Bavaria, Germany*
Cow's milk blue cheese modeled on Roquefort.

FIRM CHEESE

GARROTXA *Catalonia, Spain*
Pasteurized goat's milk tomme cheese.

BEEMSTER *Netherlands*
Pasteurized Gouda (cow's milk) aged for 5 years.

CHALLERHOCKER *St. Gallen, Switzerland*
Pasteurized cow's milk, aged for +10 months.

MAHON RESERVA *Balearic Islands, Spain*
Cow's milk; rubbed in butter, paprika and oil, aged for 2 months.

GRUYÈRE D'ALPAGE *Alps, Switzerland*
Raw's Cow's milk.