

PACKAGE DEAL

\$42

CHOICE OF ENTREE:

Costillas Asadas
Salmon Salad
House-marinated whole Cornish hen

CHOICE OF TWO SIDES:

Butternut squash soup
3 Delicias
2 Chicken Croquetas
Caesar Salad
Hummus
2 Empanadas (Chicken or Spinach)
3 Montaditos

Complementary bottle of Lusco
Albarino or Xiloca Garnacha.

Churros (+\$5)

SOPAS / SOUPS

BUTTERNUT SQUASH 8

Seasonal cream of butternut squash soup.

CREAMA DE CHAMPIÑONES 8

Cream of mushroom soup.

ENSALADAS / SALADS

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.

SMALL TAPAS

VERDURA / VEGETABLES

ACEITUNAS Y ALMENDRAS 9

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

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.

HUMMUS 7

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

MARINATED MANCHEGO 15

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

PESCADO / FISH

GAMBAS AL PIL PIL 16

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

CALAMARES FRITOS 9

Fried squid with house-made aioli.

CARNE / MEAT

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.

HAMBURGUESA 10

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

Choice of Short Rib, Salmon, or Beef patty.

MONTADITOS

Two slices of baguette with your choice of topping.

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.

CHEESES

Choice of cheese with nuts, honey and baguette.

\$7 PER CHEESE
SIDE OF CHARCUTERIA \$15
(Jamon Serrano & Salami)

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

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 Cow's milk.

BIG TAPAS

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.

COSTILLAS ASADAS 18

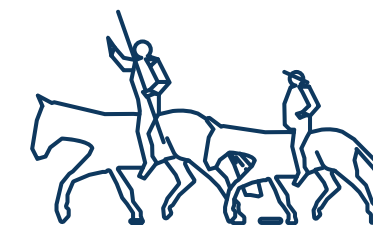
Juicy beef short ribs braised overnight with spices and herbs, served with green beans, baby carrots, and mashed potatoes.

VINO'S CLASSIC PAELLA FOR TWO

(Please allow 20 min)

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

Ask about a combination paella!



DESSERTS

FLAN ESPAÑOL 8

Luxurious baked custard with a rich caramel sauce.

CHURROS 10

Classic Spanish churros with chocolate sauce.