



HAPPY HOUR DAILY 3:30 - 5:30 p.m.
All items with a ★ are \$7, unless stated otherwise.

SMALL TAPAS

ENSALADAS / SALADS

CAESAR 10

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 14

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

VERANO 9

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

NARANJA 9 ★

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

CARNE / MEAT

DELICIAS 7 | 9

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

MORCILLA 12 ★

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

CROQUETAS DE POLLO 12

Crispy mashed potato balls with chicken breast and Parmesan cheese.

PINCHOS DE TERNERA 14 ★ \$10 for HH

Two skewers of filet mignon marinated in-house, drizzled with balsamic vinaigrette.

ALBONDIGAS CON SALSA DE TOMATE 12 ★

Black Angus meatballs in fresh tomato sauce, served over mashed potatoes.

HIGADITOS DE POLLO 12

Chicken liver with onion, served in a sizzling skillet.

POLLO AL AJILLO 12

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.

PESCADO / FISH

CALAMARES FRITOS 12

Fried squid with house-made aioli.

CALAMARES ENCEBOLLADOS 12

Squid seared in dry white wine, shallots, and garlic.

MOULES 14

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.

TUNA CEVICHE 16

Tuna marinated in cilantro, fresh cucumbers, tomatoes, and shallots, served with mango, avocado, and corn tortilla chips.

SOPAS / SOUPS

BUTTERNUT SQUASH 8

Seasonal cream of butternut squash soup.

CREAMA DE CHAMPIÑONES 8

Cream of mushroom soup.

MONTADITOS

Two slices of baguette with your choice of topping.

QUESO DE CABRA 5

Goat Cheese with candied walnuts, drizzled with honey.

EL PEQUEÑO 5

Spanish anchovies marinated in olive oil, 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.

VERDURAS / VEGETABLES

TORTILLA ESPAÑOLA 12 ★

Traditional potato egg omelet:

- mushroom and red pepper.
- country-style, chorizo and green bean tortilla.

ACEITUNAS Y ALMENDRAS 9

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

BERENJENA ASADA 10 ★

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

EGGPLANT CRUJIENTE 6

Crispy eggplant chips drizzled with honey.

EMPANADA (1 per order) 3

- chicken with Parmesan cheese
- spinach, mushroom and goat cheese

CHAMPIÑONES AL AJILLO 12 ★

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

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 10 ★

Warm lentils with boiled beets and goat cheese.

HUMMUS 10 ★

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

MARINATED MANCHEGO 14

Spanish manchego marinated in extra virgin olive oil, white wine vinegar, black peppercorns, garlic, thyme and rosemary.

GLUTEN-FREE PIZZA 14

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

Side of fries 5

Side of garlic-Parmesan fries 6

Corkage fee is \$20 per bottle. 20% gratuity is charged for parties of 5 or more and checks over \$200. 2 hr time limit for tables.
Maximum of 3 credit cards accepted per table. Happy Hour pricing only available for parties of 10 or less. \$2 per person cake service fee.



BIG TAPAS

BACALAO CON TOMATO 18

Cod with garlic aioli, topped with fresh tomato sauce, served with mashed potatoes.

SALMON 20

Crispy skin Scottish salmon, served with mixed greens.

POLLO MILANESE 18

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

COSTILLAS DE CORDERO 30

(Please allow 20 min)

Four large bone lamb chops with French fries or mashed potatoes.

FILET MIGNON 26

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

COSTILLAS ASADAS 20

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!

CHEESE PLATES

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.

BEEEMSTER *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.

DESSERTS

LEMON GELATO 10

Served with sparkling cava wine.

PASTEL DE CHOCOLATE 10

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

FLAN ESPAÑOL 8

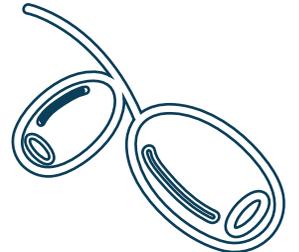
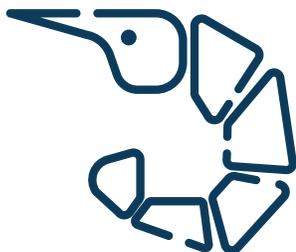
Luxurious baked custard with a rich caramel sauce.

CHURROS 10

Classic Spanish churros with chocolate sauce.

SOFT DRINKS

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



Corkage fee is \$20 per bottle. 20% gratuity is charged for parties of 5 or more and checks over \$200. 2 hr time limit for tables. Maximum of 3 credit cards accepted per table. Happy Hour pricing only available for parties of 10 or less. \$2 per person cake service fee.