



**HAPPY HOUR DAILY 3:30 - 5:30 p.m.**  
All items with a ★ are \$8, unless stated otherwise.

## SMALL TAPAS

### ENSALADAS / SALADS

#### CAESAR 12

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 16

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

#### VERANO 10

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

#### NARANJA 10 ★

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

### CARNE / MEAT

#### DELICIAS 9 | 14

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 16 ★ \$12 for HH

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

#### ALBONDIGAS CON SALSA DE TOMATE 14 ★

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

#### HIGADITOS DE POLLO 14

Chicken liver with onion, served in a sizzling skillet.

#### POLLO AL AJILLO 14

Chicken breast in lemon and garlic, served in a sizzling skillet.

#### HAMBURGUESA 12 ★

Mini black Angus beef burger with lettuce, tomato, caramelized onions, bleu cheese and tomato aioli.

### PESCADO / FISH

#### CALAMARES FRITOS 14

Fried squid with house-made aioli.

#### CALAMARES ENCEBOLLADOS 14

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

#### MOULES 18

Fresh black mussels in chardonnay-garlic sauce.

#### GAMBAS AL PIL PIL 20

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

#### TUNA CEVICHE 20

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

### SOPAS / SOUPS

#### BUTTERNUT SQUASH 9

Seasonal cream of butternut squash soup.

#### CREAMA DE CHAMPIÑONES 9

Cream of mushroom soup.

### MONTADITOS

Two slices of baguette with your choice of topping.

#### QUESO DE CABRA 6

Goat Cheese with candied walnuts, drizzled with honey.

#### EL PEQUEÑO 6

Spanish anchovies marinated in olive oil, cucumber relish.

#### CHORICITOS 6

Mini Spanish chorizo, served with caramelized onion.

#### DE JAMON SERRANO 6

Serrano ham, freshly ground tomato purée, olive oil.

#### SALMÓN CON QUESO DE CABRA 6

Smoked salmon, over goat cheese spread.

### VERDURAS / VEGETABLES

#### TORTILLA ESPAÑOLA 14 ★

Traditional potato egg omelet:

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

#### ACEITUNAS Y ALMENDRAS 12

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 7

Crispy eggplant chips drizzled with honey.

#### EMPANADA (1 per order) 4

- 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 10

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

#### PATATAS BRAVAS 9 ★

Red potatoes with house spicy aioli.

#### LENTEJAS 12 ★

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 16

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

#### GLUTEN-FREE PIZZA 20

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

#### Side of fries 6

#### Side of garlic-Parmesan fries 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.



## BIG TAPAS

### BACALAO CON TOMATO 18

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

### SALMON 22

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 36

(Please allow 20 min)

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

### FILET MIGNON 30

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

### COSTILLAS ASADAS 22

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) 32
- Chicken and Chorizo 32
- Combination Seafood, Chicken, and Chorizo 36

## CHEESE PLATES

Choice of cheese with nuts, honey and baguette.

\$10 PER CHEESE  
SIDE OF CHARCUTERIA \$18  
(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

### PASTEL DE CHOCOLATE 12

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

### FLAN ESPAÑOL 9

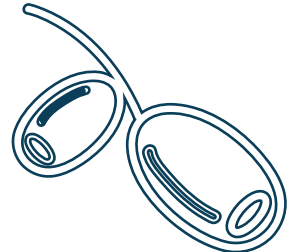
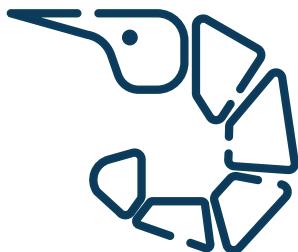
Luxurious baked custard with a rich caramel sauce.

### CHURROS 10

Classic Spanish churros with chocolate sauce.

## SOFT DRINKS

Coke, Diet Coke, Sprite	3.5
Juice - Cranberry or Orange Juice	4
Regular, Decaf Coffee	3
Armenian Coffee	4
Assorted Hot and Iced Teas	3.5
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.