

MANCHEGO®

TAPAS

Cold: (C) or Hot: (H)

Gazpacho Andaluz topped with sour cream (cold soup) (C) 6.5
Goat cheese, honey and figs on bread (H) 7.5
Baked brie topped with Membrillo (Quince paste) and dried figs (H) 7.5
Caprese salad(C) 8
Mixed olives(C) 6.5
Baba ghanoush(C) 6.5
Hummus (C) 6.5
Spinach pie (H) 7
Roasted red peppers & feta (spicy dip) (C) 6.5
Grilled zucchini, feta cheese and caramelized pecans (H) 8
Tobbouli (parsley salad) (C) 6.5
Dolma In tomato sauce (stuffed grape leaves with herbs and rice)(C) 6.5
Lasaña (vegetarian lasagna) (H) 9
Tortilla Espanola ,Spanish omelet with onion, eggs and fried potato(H) 7
Chorizo, Mahon cheese and Membrillo (Quince paste) on bread (H) 7
Jamon wrapped dates (H) 7
Lomo (dry-cured pork loin) with side of bread (C) 8
Jamon Serrano (dry -cured aged ham) with side of bread(C) 8
Iberico cheese, smoked bacon and arugula (H) 9
Prosciutto stuffed with goat cheese and dried cranberries (C) 7
White Spanish anchovies with capers (C) 8
Calamares con tostada (H) 6.5
Mejillones con tostada (Mussels) (H) 6.5
Taramosalata (Greek caviar) (c) 9
Shrimp Wrapped with prosciutto (H) 12
Pulpo with house garlic tomato sauce and sliced avocado (octopus) (C) 12
Potato blini, smoked salmon, crème fraiche (H) 10
Asparagus wrapped with Serrano ham and Manchego cheese (H) 10
Chicken and mushroom skewer with cumin alioli (H) 12
Beef and Brie empanadas (H) 9.5
Chicken and cabrales empanadas (H) 9.5
Beef brochette with horseradish alioli (H) 12.5
Albondigas ,beef Meatballs in house fenugreek sauce (H) 9.5

SAMPLERS

La Mancha

Manchego, Idiazabal, Iberico cheese, Serrano Ham, Chorizo, Prosciutto, Salami, Olives, Gazpacho, side of bread, Membrillo and house garlic tomato sauce 30

Mediterranean plate

Hummus, Tabbouli, Dolmades, olives, Feta, Gazpacho, Taramosalata, Babaghanoush, Pita bread 28

SPANISH CHEESES

Serve with side of bread, Membrillo (Quince paste) and house garlic tomato sauce

two cheese 12 three cheese 17 four cheese 22 five cheese 26

MANCHEGO Traditional Spanish cheese, Favorite of Don Quixote, Manchego is cured in the ancient cattle-raising region of La Mancha from the milk of Manchega sheep.

IDIAZABAL Smoky, rich taste and perfumed aroma, this is the quintessential Sheppard's' cheese of the Basque country made from sheep's milk.

IBERICO A blend of cow, sheep and sometimes goat's milk and it has a very smooth flavor.

CABRALES Spanish blue cheese, it is made with cow's milk.

MAHON Olive oil and paprika lend color and aroma to the rind of this distinctive cheese made from cow's milk.

ENSALADAS

Add Chicken breast, Smoked salmon or Serrano ham 4

Castilla Romaine lettuce, Manchego cheese, Avocado, Cherry tomato, Green Anchoa olives, extra virgin olive oil, Fresh lemon juice 13

Cervantes Baby Spinach, Manchego cheese, Green apples, Caramelized Pecan, Black raisin, Balsamic vinegar & Extra virgin olive oil 13

Sancho Panza Mixed greens, Cabra al Tierno goat cheese, Caramelized pecans, dried Cranberries, Sweet and Sour cranberry vinaigrette 13

BOCADILLO

Spanish style sandwiches with side of mixed greens.

Lucas Serrano ham, chorizo, roasted red peppers, Manchego cheese, tomato garlic sauce 13

Malaga Salami, prosciutto, smoked bacon, Manchego cheese, pepperchini and pestonaisse 13

Isaiah Sun dried tomatoes, avocado, fresh basil and buffalo mozzarella and pestonaisse 13

DULCES

Cheesecake, Tiramisu or Chocolate mousse cake 6.5

BEBIDAS

Large sparkling water 6.5

Soda, Ice tea, Lemonade, Arnold palmer: 2.5

An 18 gratuity will be added to parties of 6 or more. Please, no more than 3 credit cards per table. On busy nights, there is 90 minutes sitting time.

Please, inform your server for any allergies
