

Tapas

- CALAMARES FRITOS-** \$11 Fried baby squid with poppy seeds served with Piquillo pepper alioli.
- CROQUETAS DE SERRANO-** \$12 Traditional Spanish croquettes of Jamon Serrano and creamy béchamel.
- CROQUETAS de POLLO-** \$10 Traditional Spanish croquettes with chicken and creamy béchamel.
- BERENJENAS FRITAS-** \$9 Fried Eggplants topped with cilantro-ginger honey.
- ALCACHOFAS EMPANIZADAS-** \$8 Artichoke fritters served with minced garlic and parsley in Extra virgin olive oil for dipping.
- GAMBAS AL AJILLO-** \$14 Sautéed garlic shrimp, garnished with guindilla peppers.
- PULPO A LA GALLEGA-** \$17 Octopus served over mashed potatoes with Extra Virgin Olive Oil, paprika, and coarse sea salt.
- TOMATE RELLENO-** \$10 Stuffed tomato with aged Manchego foam topped with shaved walnuts, mixed greens & a sherry vinaigrette.
- MEJILLONES DESPAÑA-** \$11 Fresh mussels cooked in white wine with garlic, fennel, and tomato and onion.
- PATATAS BRAVAS-** \$9 Fried potatoes with a spicy pimenton alioli sauce.
- CHORIZO PICANTE FLAMBEADO & CHESTNUTS-** \$10 Despaña Mini spicy chorizo & chestnuts sautéed with cognac.
- PAN TUMACA-** \$7 Rustic bread with tomato-garlic spread. ***Add Serrano ham for \$2.00**
- TORTILLA DE PATATAS (SPANISH OMELET)-** \$7 Potatoes, onion, & egg omelet served with rustic bread.
- PIQUILLO RELLENOS DE QUESO-** \$11 Piquillo peppers stuffed with Caña de Cabra goat cheese.
- BOQUERONES* WHITE ANCHOVIES -** \$10 Topped with sautéed garlic served over Spanish pepper "guindilla" mayo.

Ensaladas/Salads - \$9

- DE LA HUERTA SALAD-** Romaine lettuce, cucumbers, asparagus, artichokes, cherry tomatoes with a sherry vinaigrette.
- SERRANO SALAD-** Mixed greens, tomatoes, cheese, onions and Serrano ham with a sherry vinaigrette.
- MANCHEGO SALAD-** Romaine lettuce, tomatoes and Manchego cheese with a sherry vinaigrette.
- MARCONA SALAD-** Mixed greens, cow's milk cheese, tomatoes and Marcona almonds with a sherry vinaigrette.
- ENSALADA DEL MAR-** Seafood salad of mussels, shrimp, and octopus with a white wine vinaigrette.

***Add shrimp or chicken to any salad for \$3.00**

Sopas / Soups - \$8

- SOUP OF THE DAY-** Ask our friendly staff about today's soup.
- MARISCOS SOUP-** Seafood soup with shrimp, calamari, clams and mussels with a hint of lemon, and paprika.
- GAZPACHO-** Traditional Spanish cold tomato "smoothie" soup.

Tabla de Quesos / Cheese Platter - \$15

(Your choice of three of our Spanish cheeses)

Served with Marcona almonds, Fig cake, & Organic Honey.

- Caña de Cabra-** (goats milk) Creamy and mild but has a full and happily satisfying flavor.
- Garroxta-** (goat's milk) Semi soft texture, aroma of nuts, almonds & mushrooms.
- Idiazabal-** (sheep's milk) Firm and dry texture with a nutty and buttery flavor.
- Mahon-** (cow's milk) Buttery sharp, slightly salty and lightly aromatic (sweet and nutty aromas) in taste.
- Majorero-** (goat's milk) Slightly creamy texture. The taste is buttery but not salty.
- Manchego-** (sheep's milk) Most popular. Hard texture, very aromatic with buttery and almond notes.
- Valdeon-** (mixed milk) Blue cheese. Soft buttery texture with spicy and aromatic flavors.

Paella's "Rice Dishes"

\$28 Small / \$42 Large

PAELLA MIXTA

(Chorizo, chicken breast, sea bass and shrimp)

PAELLA NEGRA

(Calamari, sea bass, shrimp, mussels in black squid ink rice)

PAELLA DESPAÑA

(Hot Chorizo, Iberico pork loin and chicken)

PAELLA DE VERDURAS

(Artichoke hearts, asparagus, green beans, broccoli, tomatoes, green peas, yellow squash and zucchini)

FIDEUA-(NO RICE)

Spanish Noodles cooked paella style with Chilean sea bass, shrimp and mussels

Paella Manifesto

- 1.) *Never trust paella that is made in less than 20 minutes, for it will not be made from scratch.*
- 2.) *Always use nothing else but a paella pan.*
- 3.) *Not all types of rice makes a good paella; Bomba rice from Valencia, Spain is the best and a must!*
- 4.) *Sofrito goes first; meat and seafood last. Don't follow this rule and your protein will be overcooked.*
- 5.) *The stock should always be made from scratch, using fresh fish, meat or vegetables.*
- 6.) *Rice should never be stirred as this is not risotto.*
- 7.) *Soccarat: Crusty rice at the bottom of the pan that occurs as a result of the caramelization of the juices. A traditional paella can be made with or without the soccarat depending on the region.*

Every paella is made from scratch using the highest quality ingredients. Every paella is cooked for the perfect soccarat and takes about **30 Minutes to cook.*

Entrees

POLLO AL AJILLO- \$15 *Garlic sautéed chicken with mushrooms and new potatoes in a butter sauce.*

FILET MIGNON CON CABRALES- \$27 *8oz. Center Cut Filet Mignon with Cabrales blue cheese, asparagus and new potatoes.*

BACALAO CON SALSA DE QUESO- \$20 *Cod fish served with mushrooms, asparagus and potatoes in a creamy Idiazabal cheese sauce.*

DESPAÑA BURGER- \$16 *10oz. Iberico pork & Piquillo pepper blend, Manchego cheese, lettuce and tomato with handcut fries.*

CHULETILLAS DE CORDERO - \$21 *Seared New Zealand lamb chops served with hand cut fries, lettuce and tomato.*

MACARRONES CON CHORIZO- \$14 *Penne-pasta with Despaña brand chorizo, extra virgin olive oil, onions, garlic, and red peppers.*

Embutidos/ Dry Cured Meats

(Served with ArteOliva Olive oil and Artisan bread.)

JAMON IBERICO DE BELLOTA "5JS" PLATE- \$28 Cured ham from the legendary acorn fed, black footed pigs of Spain.

JAMON IBERICO FERMIN PLATE- \$23 Cured ham from the famous black-footed Iberico pigs of Spain.

IBERICO PLATTER- \$23 :

-**Lomo Iberico Fermin** -Smoke cured, acorn fed pork loin.

-**Chorizo Iberico Fermin**- Cured, acorn fed pork chorizo.

-**Salchichon Iberico Fermin**- Cured acorn fed pork sausage.

JAMON SERRANO PLATE- \$12 Dry cured ham from white pigs of Spain.

WHITE PIG CURED MEAT PLATTER- \$16 :

-**Lomo Embuchado**- Cured white footed pork loin.

-**Chorizo "Cantimpalo"**- Cured white footed pork chorizo.

-**Salchichon**- Cured white footed Spanish pork sausage.

•**ALL THREE JAMONES-** \$21 Sample All Three hams: Iberico de Bellota "5JS", Jamon Iberico de Fermin, and Jamon Serrano.

Menu de Niños - Children's Menu

(Children age 10 and under)

ENTREES \$7.00 EACH

TORTILLA DE PATATAS (SPANISH OMELET)

Potato, onion, egg with fresh rustic bread.

BERENJENAS FRITAS (EGGPLANT FRIES)

Fried Eggplants topped with cilantro-ginger honey.

ARROZ CON POLLO (CHICKEN WITH RICE)

Chicken breast cooked with rice, onions, garlic, and tomato.

SPAGHETTI CON CHORIZO EN SALSA DE TOMATE

Spaghetti with Spanish sausage and tomato sauce.

CROQUETAS DE JAMON o POLLO

Lightly breaded béchamel with pieces of ham or chicken.

HELADO DE VAINILLA o FRESA \$4.50

Scoop of handmade vanilla or strawberry ice cream.

Sangria

"Dry" Sangria Mix \$12

Large pitcher of house blended sodas, fruit juices and sliced fresh fruits.

Bring Your Own Bottle of red or white wine to mix into our pitcher and stir...

Mineral Water & Cold Beverages

FUENSANTA MINERAL WATER- \$5.00 Still and sparkling water from natural springs of Asturias, Spain

VICHY MINERAL WATER- \$6.00 Sparkling water with a high content of natural minerals from springs of Catalonia, Spain

IMPORTED "KAS" SODA- \$2.50 Kas Naranja- Orange, Kas Limon- Lemon, Kas Manzana-Apple (Made with fruit juice)

DOMESTIC BEVERAGES- \$2.00 Coca Cola, Diet Coke

HONEST TEA- \$2.75 (Half & Half, Peach White Tea, Honey Green Tea)

ORGANIC UN-SWEETENED ICED TEA- \$2.50

BAI DRINKS (THE PRINCETON FRUIT DRINK)- \$3.86 (Sumatra Dragonfruit, Malawai Mango, Molokai Coconut, Panama Peach)

***Parties of six or more subject to 18% service charge**