

## 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"*

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*\$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*

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- 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**