

# SEAFOOD TAPAS

**GAMBAS CON SALSA DE CHOCOLATE** **\$8.95**

Shrimps in chocolate sauce

Although the combination of flavors seem odd, this is truly a delicious tapa.

**GAMBAS AL AJILLO** **\$7.95**

Garlic shrimps

A classic tapa, the shrimps are pan fried in olive oil, garlic and chilly

**CANAPÉ DE BONITO CON PIMIENTOS DEL PIQUILLO** **\$8.95**

Roasted piquillo peppers stuffed with tuna and spinach

**GAMBAS EN ANIS** **\$9.95**

Sauteed shrimps with portobelo mushrooms in an anis sauce

**BACALAO FRITO CON SALMOREJO** **\$8.95**

pan fried fresh cod with a cold tomato and garlic sauce..

**RAPE CON BEICON Y SALSA VERDE** **\$11.95**

Bacon wrapped monk fish in a green cava sauce

**CALAMARES A LA ROMANA** **\$7.95**

Fried squid with alioli

This tapa is a timeless classic of Spanish bar-top snacking

**CROQUETAS DE BACALAO** **\$7.95**

Cod fish croquettes

**BOQUERONES EN VINAGRE** **\$7.95**

Fresh and meaty marinated in vinegar and extra virgín olive oil anchovies.

A Spanish staple in tapas bars and nothing like the salty kind known in North America