

# VEGETARIAN TAPAS

<b>SOPA DE SANDIA Y TOMATE CON YOGUR</b>	<b>\$5.95</b>
A refreshing watermelon and tomato with yogurt cold soup	
<b>ACEITUNAS ALINEADAS</b>	<b>\$5.95</b>
Marinated Spanish Olives	
<b>VERENGENAS FRITAS CON ALIOLI</b>	<b>\$6.95</b>
Lightly floured and then pan fried Eggplant	
<b>QUESO MANCHEGO</b>	<b>\$9.95</b>
Spain's favorite cheese	
<b>ENSALADILLA DE PIMIENTOS</b>	<b>\$5.95</b>
In house roasted red and green peppers	
<b>CHAMPINIONES AL AJILLO</b>	<b>\$6.95</b>
A favourite way to prepare mushrooms The mushrooms are sauteed in garlicky olive oil	
<b>TORTILLA</b>	<b>\$5.95</b>
Not like its French or Mexican cousins this classic Spanish original is a thick wedge of potatoes, onions and eggs	
<b>GUISANTES TIERNOS AL ROMESCO</b>	<b>\$7.95</b>
Spring green peas with romesco sauce and mint	
<b>CARPACCIO DE MELÓN</b>	<b>\$7.95</b>
Melon carpaccio with feta cheese	
<b>PATATAS BRAVAS</b>	<b>\$6.95</b>
Pan fried potatoes topped with a spicy tomato sauce	
<b>ESPINACAS CATALANA</b>	<b>\$6.95</b>
Fresh spinach sauteed with pine nuts, raisins and apples	
<b>QUESO DE CABRA CON MIEL</b>	<b>\$9.95</b>
Baked goat cheese with honey	