

Seafood Tapas

GAMBAS AL AJILLO 7.95

Garlic shrimps panned fried in olive oil, garlic and a touch of chilli

GAMBAS EN ANIS 9.95

Sautéed shrimps with Portobello mushrooms in an anise sauce

BACALAO CON SAMFAINA 8.95

Codfish served in samfaina; a traditional tomato base Spanish stew made with olives and almonds

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

Codfish croquettes

BOQUERONES EN VINAGRE 7.95

Anchovies marinated in vinegar and extra virgin olive oil

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

CALAMARES RELLENOS 8.95

Stuffed squid with red pepper base vegetable mix