

TAPAS

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Ensalada de Cogollos Asados 14

Grilled baby romaine with toasted micas, trout roe and boquerones vinaigrette

Ostras al Azafran 20/39

Baked oysters with saffron butter and local orange sauce.

Gazpacho con Langosta 17

Grilled tomato soup with Lobster.

Croquetas de Jamon 14

Spanish Ham croquettes with serrano and iberico ham and garlic aioli.

Croquetas de Setas 14

Wild mushrooms croquettes with porcini, truffle and saffron aioli.

Atun en Escabeche 25

Marinated tuna with passion fruit escabeche, ajada chili oil.

Broccolini Asado 16

Grilled broccolini with walnut romesco sauce and manchego cheese.

Gambas al Ajillo 24

Jumbo prawn, garlic sauce and grilled ciabatta.

Tortilla Espanola 15

Spanish potato omelet with tomato sauce, foam garlic aioli, and microgreens.

Carpaccio 27

Wagyu beef with saffron aioli and truffled manchego cheese.

Cordero con Romesco 25

Lamb with walnut romesco and garlic aioli.

Pulpo a la Gallega 25

Spanish style octopus with confit potatoes, aioli, sweet paprika and olive tapenade.

Patatas Bravas 14

Crispy potatoes with spicy tomato sauce and garlic aioli.

By Executive Chef & Owner
ELIER RODRIGUEZ

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CHARCUTERIA

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Original Spanish Iberico Ham 35

Enjoy tableside ham. Iberico ham carved by our skilled master carver with ciabatta bread.

Chef's Selection 35

Tree cheeses, Jamon Iberico, Jamon serrano and chorizo Iberico. Served with marcona almonds, olives, and quince paste.

PAELLAS

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Paella de Madrid 45 / 70

Green Paella with seasonal vegetables and mushrooms.

Paella Valenciana 49 / 70

Traditional Paella with chicken, chorizo, mushrooms and snap peas.

Paella Ibiza 55 / 85

Seafood Paella with shrimp, mussels, baby scallops and roasted tomatoes.

Add Lobster MP

PLATOS FUERTES

Main Courses

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Lomo Bajo de Vaca 69

New York strip steak with bone marrow, confit potatoes and chimichurri.

Branzino a la Donostierra 52

Pan seared branzino, Basque style.

POSTRES

Desserts

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Natilla de Mango 13

Creamy mango with coconut foam.

Churros con salsa de Caramelo 14

Churros Served with caramel, chocolate and guava sauces.

Flan de Chocolate y Ron 12

Chocolate, coconut and rum flan.

Tarta de Queso al Estilo Vasco 13

Basque style burnt cheesecake with guava sauce.

Helado de la Casa 12

House made ice cream (3 scoops)

Sorbete de la casa 12

House made sorbet (3 scoops)

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DESSERT WINE

	GLASS	BOTTLE
Orange Muscat , Quady Essencia, CA	14	54
Ruby Port , Fonseca, PO	15	59
Pedro Ximenez 15 YR Sherry , Williams & Humbert, Jerez, Sp	15	59
Oloroso 15 YR Sherry , Williams & Humbert, Jerez, Sp	15	59

CERVEZA

BEER

Corona	7
Victoria	7
Modelo Negro	7
Modelo Especial	7
Stella Artois	7
Stella Artois NA	7
Mahou	7
Michelob Ultra	6
IPA	6

NON- ALCOHOLIC

Saratoga Still Water	9
Saratoga Sparkling Water	9
Coca - Cola	4
Diet Coca - Cola	4
Sprite	4
Espresso	7
Capuccino	7

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VINO WINE

	GLASS	BOTTLE
Cava Brut, <i>Chic Barcelona, SP</i>	11(split)	46
Cava Rose, <i>Codorniu ARS, SP</i>		46
Verdejo, <i>Arindo, SP</i>	12	46
Pinot Grigio, <i>Santa Margarita, IT</i>	14	54
Sauvignon Blanc, <i>Yealand, NZ</i>	12	46
Albarino, <i>Kentia, SP</i>	13	50
Chardonnay, <i>Bezel by Cakebread, Ca</i>	14	54
Rose , <i>Maison Saleya, Provence, FR</i>	12	46
Pinot Noir, <i>Inscription, OR</i>	13	50
Garnacha Blend, <i>Bluegray Priorat, SP</i>	13	50
Monastrell Mouvedre, <i>Juan Gil, SP</i>	14	54
Tempranillo Crianza, <i>12 Linajes, SP</i>	12	46
Malbec, <i>Luigi Bosca, AR</i>	13	50
Cavernet Sauvignon, <i>Martin Ray, Ca</i>	14	54
Tempranillo Gran Reserva, <i>Baron de Ley, SP</i>		100
Chardonay, <i>ZD, Carneros, CA</i>		165
Barolo, <i>Chiarlo Tortonianano, Piedmont, IT</i>		160
Red Blend, <i>Tenuta Di Biserno Il Pino, Tuscany, IT</i>		175
Cabernet Sauvignon, <i>Silver Oak, Alexander Valley, CA</i>		218

WINE COCKTAILS

Red Sangria	14
White Sangria	14
Sherry Tinto de Verano	14
Alma Mojito	16