

## COFFEE

Café Canela – Café, Leche Cinnamon Syrup 4

Cafe con Leche – Espresso, Warmed Milk 4

Cup at a Time Coffee 3

Latte, Cappuccino or Mocha 4

Espresso or Americano 3

Chocolate Caliente con Crema 4

## TEA POTS \$4

Black, White, Green, Herbal

## CRAFT FERMENTED COCKTAILS \$11

### PROUD AS PUNCH

pampelmousse aperitif, byrrh cherry amaro, orange, ginger shrub

### GIDDY SPANIARD

tuve amaro, red vermouth, amontillado sherry, peach shrub, cava

### NUEVO MADRILENO

“bourbon”, aixa sweet vermouth, cardamaro

## JEREZ gls btl

La Cigarra Manzanilla 7 25

Grant Amontillado 8 29

Maestro Sierra Oloroso 15 Yr 9 33

Cesar Florida Moscatel Dorado 7 25

V.O.S Tradiciones (Palo Cortado) 30 yr 15 \*

V.O.S Tradiciones (Pedro Ximenez) 20 yr 14 \*

SHERRY FLIGHT (1/2 glass Manzanilla, Amontillado, Oloroso) 11

## BEERS ON DRAFT \$7

Stella Artois

Fort Point Westfalia Red Ale

Mission Blonde IPA

## BOTTLED BEER \$7

Mortiz de Barcelona

Czech Rebel

Estrella Inedit Damm

## VERMUT / SIDRA / BEBIDAS gls btl

Manuel Aixa Vermouth Blanco/Tinto 10 \*

Sidra Avalon (330 ml) 7 \*

Sidra Natura Riestra (700ml) 7 21

Prohibition Cider (750ml) 12 59

Manuel Aixa Blanco or Tinto \* 39

## SIN ALCOHOL \$5

Erdinger NA Beer / Bundaberg Ginger Beer

# SELECCIONES DE VINO

## VINOS DE LA CASA

CANELA GARNATXA BLEND by Joseph Gary Cellars

SANGRIA BLANCO Yellow Watermelon, apple, orange

SANGRIA ROJO strawberry, apple, orange

gls hlf full

13 28 49

9 17 34

9 17 34

## CAVA

'12 Sumarroca Reserva, Brut, Cava 12 43

NV Avinyo Reserva, Brut Rosé, Cava 13 48

## BLANCO

'14 Albarino, Do Ferreiro, Rias Baixas 13 48

'15 Godello, Capricho Val de Paxariñas, Bierzo 13 48

'15 Malvasía, Montetoro, Toro 12 43

'15 Vernatxa Blanca, Celler Frisach, Terra Alta 13 48

'14 Treixdura, Ailala, Ribeiro 12 43

'16 Viura 'semi sweet', Envite Seduccion, Rioja 45

'11 Godello, Herencia del Capricho, Bierzo \* 85

'15 Godello, Diego de Lemos, Ribeira Sacre \* 70

'11 Albarino Blend, Davide Duo, Rias-Baixas \* 58

'12 Godello, 200 Cestos, Valdeorras \* 62

## NATURAL Y BIODYNAMIC gls btl

'15 Verdejo, 'Rack' Gozalo, Rueda \* 49

'14 Verdejo, 'Sin Rumbo' Gozalo, Rueda \* 49

'15 Verdejo, 'Fragil' Gozalo, Rueda \* 62

## ROSADO Y NARANJA gls btl

'13 Verdejo, 'Kilometro', Gozalo, Rueda 15 59

'14 Tempranillo Rosé, Montetoro, Toro 13 48

'16 Hondarribi blend, Bidaia Rose Txakolina 45

## TINTO

'14 Sousón Blend, Ailala Tinto, Ribeiro 12 43

'09 Mencia, Xestal, Bodegas Gancedo, Bierzo 15 58

'15 Monastrell, Volalto, Jumilla 13 48

'11 Tempranillo, Montetoro, Crianza, Toro 13 48

'14 Tempranillo, Pascual Larrieta, Crianza, Rioja 13 48

14 Mencia, Unculin, Bierzo \* 39

14 Garnatxa, Altaroses, Montsant \* 45

'13 Tempranillo, Crianza, Legaris, Ribera del Duero 50

'08 Lemberger, 'Acinipo', F. Schatz, Seirras de Ronda 54

'14 Graciano, Guerinda Navasentero, Navarra \* 54

'13 Garnacha Blend, 'Y' Ayles, Pago, Aragon \* 54

'15 Tinto de Toro, Ramon Ramos, Toro \* 59

'15 Sumoll Blend, 'Cabories,' Mas Candís, Penedés 60

'13 Grenache blend, Munt Roca, Priorat \* 70

'11 Tempranillo, Pascaul Larrieta, Reserva, Rioja \* 72

'01 Tinto de Toro, Montetoro Reserva, Toro \* 78

'10 Petite Verdot, F. Schatz, Sierras de Ronda \* 80

'15 Mencia, Diego de Lemos, Ribeira Sacra \* 81

'15 Mencia, '1985,' El Oragen, Ribeira Sacra \* 83

'10 Pinot Noir, F. Schatz, Sierras de Malaga \* 97

'12 Garnacha, De Padre, Rioja \* 105

'10 Tempranillo, Pago Santa Cruz, Rib.d. Duero \* 110

'00 Tempranillo, Gran Reserva, Montoetoro, Toro 120

'10 Tempranillo, Regina Vides, Rib. d. Duero \* 125

## NATURAL Y BIODYNAMIC gls btl

'15 Corvina, 'Here Be Monsters,' CB Cellars of SF, Lodi 54

'15 Joven Tempranillo, Bodegas Inteus, Rioja \* 42



## **BRUNCH TAPAS PAELLA**

## QUESOS DE ESPANA 2/\$15 3/\$22 4/\$27 5/\$31

(with Piquillo Pepper Marmalade, Fresh Bread and Greens)

**Piquillo Pepper Marmalade, Fresh Bread and Greens**

**San Simon – Cow’s Milk, Smoked, Semi Soft, from Galicia**

**Manchego – Sheep’s Milk, Aged 12 Months, from La Mancha**

**Valdeon – Blue Cheese, Cow and Goat’s Milk, Aged from Leon**

**Pitu – Cow’s Milk, Semi-Soft, Paprika, from Galicia**

**Tetilla – Cow’s Milk, Semi Soft, from Galicia**

## PARA PICAR

**Marinated Spanish Olives and Piparra Peppers**

**Imported Spanish Extra Virgin Olive Oil Flight**

**Hand Carved Jamon Iberico, Pork Chorizo, Manchego**

**Flash Fried Shishito Peppers**

**Croquetas de Jamón, Bechamel, Spanish Ham, Chicken**

**tapa ración**

**7 \***

**15 \***

**24 \***

**10 20**

**13 \***

## ENSALADAS Y SOPAS

**Yellow Watermelon Gazpacho, Feta, Cabbage, Garlic & Croutons**

**Sopa – Black Bean with Sobrasada and Croutons**

**La Casa Nueva Salad - Roasted Beets, Goat Cheese, Pepitas, Almonds, Sesame, Fig Vinaigrette (gf)**

**Escarole & Apricot Caesar with Fresh Figs, Crispy Serrano Ham**

**Shaved Manchego Cheese & Croutons**

**tapa ración**

**8 10**

**8 12**

**14 24**

**15 26**

## THIN CRUST COCA FLATBREADS – 17 each

**Natural Chorizo, Sofrito, Shredded Sheep Cheese, House Pickled Beets, Onions**

**BLT, Bacon, Lettuce and Tomato, Sofrito, Shredded Sheep Cheese**

**Sheep & Spanish Blue Cheeses, Grilled Asparagus & Red Onion, Dressed Arugula**

**(This one can be made Gluten Free) (Add Bacon?)**

## BOCADILLO SANDWICHES

**12 choice of Brava Potatoes or Salad**

**Serrano Ham, Manchego, Shishito Peppers, Aioli, Greens**

**Grilled Steak, Sheep’s Cheese, Aioli, Pickled Onions, Greens**

**Herb-Scrambled Eggs, Pork Sobrasada, Herb Cream Cheese**

## BRUNCH SPECIALS

**Flat Egg Omelet with Sofrito (Flavor Choice Below) and Served with with Patatas Bravas or Salad**

Natural Housemade Chorizo and Herbs

Morcilla Blood Sausage and Onion

Today’s Mixed Veggies with Salsa Verde

**13**

**Add Cheese, Bacon or Extra Veggies (2)**

**Huevos Rotos – ‘Broken Eggs’ tossed with Fried Potatoes, Morcilla Sausage (Or Veg) Aioli, Salad**

**Three Egg Scrams – with Bravas or Salad, Add Cheese, Bacon or Extra Veggies (2)**

Natural Housemade Chorizo and Mixed Herbs

Today’s Veggies with Salsa Verde

Mini Shrimp, Paprika Sour Cream, Pickled Onions (+2)

**13**

**Brunch Coca Flatbread, Sofrito, Sheep Cheese. Pork Chorizo, Potatoes, Oven Baked Sunny Side Egg**

**Torrijas – Spanish French Toast, Peach, Bacon Pieces, Toasted Coconut, Almonds, Maple Syrup**

**13**

## TAPAS Y RACIONES

**DE LA JARDÍN**

**“Broken” Bravas – Fried Potatoes, Almond Romesco, Garlic Paprika Aioli (Add Garlic 1/Add Fried Egg 3)**

**Spanish Tortilla de Patata – Potato, Egg, Green Onion, Paprika Caper Sour Cream (gf)**

**Fried California Asparagus with White Asparagus Aioli & Spanish Blue Cheese Vinaigrette**

**Roasted Cauliflower Ensaladilla, - Saffron Aioli, Pickled Egg, Piquillo Pepper, Rice Chip**

**Berenjena Frita, Fried Eggplant with Miel de Cana (Bitter Honey)**

**Fried, Stuffed Squash Blossoms with Manchego & Goat Cheeses, Pine Nuts & Currants**

**DEL MAR**

**Chilled Shrimp Cocktail– Jumbo Shrimp, Canela Cocktail Sauce, Garnishes (gf)**

**Pulpo Spanish Octopus Braised in Olive Oil, Served with Potatoes and Sweet Chili Aioli (gf)**

**Almejas – Clams Simmered in Cava with Sofrito, Chorizo, Cilantro, Fresh Dill (gf)**

**Gambas al Pimenton – Seared Shrimp, Smoked Spanish Paprika, Sliced Garlic, Dry Sherry (gf)**

**Gambas al Ajillo – Seared Head On Shrimp, Garlic, Fermented Black Garlic, Preserved Lemon**

**DE LA TIERRA**

**Roasted Bone Marrow with Salsa Verde, Greens and Toast**

**Pimientos de Piquillo – Stuffed Peppers with Wild Boar, Sheep Cheese & Potato**

**Empanada of Grilled Lamb, Fennel, Kale and Currants with Caper Remoulade**

**Pinchos Morunos – Grilled Moorish Pork Skewers, Piquillo Marmalade, Fried Onion, Zucchini**

**tapa ración**

**8.5 14.5**

**10 18**

**13 24**

**12 20**

**12 20**

**15 \***

**tapa ración**

**18 34**

**15 28**

**13 22**

**13 24**

**13 24**

**tapa ración**

**15 28**

**12 22**

**12 22**

**145 26**

## Seafood & Chorizo Paella

**(35/64) Add Squid Ink 5** Our Paella is simmered with fresh broth, saffron, vegetables and sofrito. It is made from scratch, so please allow a minimum of 45 minutes to prepare (for 2) and at least one hour (for 4).  
gf