

CASA COCKTAILS

Es Picante (spicy margarita) blanco tequila, serrano chili, dry curacao, fresh lime, agave nectar	16
Division Bell mezcal, aperol, luxardo maraschino liqueur, fresh lime juice	16
Oaxaca Old Fashioned mezcal, reposado tequila, house bitters blend, agave	16
Mama's Favorita tanqueray sevilla orange gin, pink grapefruit soda, orange bitters, garnished with rosemary	16
Cha Chamoy Mule! stoli chamoy, fever tree ginger beer, fresh lime juice, mint	16
Espresso Martini vodka, fresh espresso, pedro ximenez nectar sherry, black hjerte coffee liqueur, sea salt	16
Galician Martini tulchan speyside gin, mediterranean dry vermouth, lemon oil	16
Galleon 100 proof bourbon, spanish red vermouth, dry curaçao, lemon, demarara & brown sugar syrup	16
Basil Orgeat Lemonade orgeat, soda water, lemon, basil leaves	13
Cucumber Mint Cooler cucumber, soda water, mint leaves, simple syrup, lime juice	13
The Devil's Day Off lyre's, grapefruit soda, lime juice, agave, cinnamon	13

TAPAS

Tapas de Verduras - Vegetarian

Patatas Bravas diced roasted potatoes drizzled with garlic and salsa brava <i>+ vegan available</i>	14
Pan con Tomate marinated tomato pulp atop grilled focaccia (+ serrano ham \$7)	12
Alcachofas Fritas fried artichoke hearts, smoked paprika, parsley, garlic lemon aioli	14
Berenjena Frita breaded eggplant topped with honey	12
Setas y Trufas sautéed oyster mushrooms, truffle oil, garlic, cream sherry, chives	15
Vegetales Rostizados seasonal vegetables cooked in olive oil, garlic, chiles	12
Patatas Fritas seasoned fries with garlic aioli and ketchup	12

Tapas de Carne - Meat

Albondigas moroccan spiced beef and pork chorizo meatballs in tomato sauce topped w/manchego cheese	16
Pintxo de Ventre de Cerdo sherry-glazed crispy pork belly pintxo, fried goat cheese, fig jam atop grilled focaccia	14
Croquetas de Jamón y Pollo creamy croquettes of chicken and serrano ham	15
Queso Fundido warm manchego cheese dip with pork chorizo, mushroom, red bell pepper, onion, sunny egg, served with toasted lavash	16
Tortilla Española classic spanish potato and egg pie wedge with onion, piquillo peppers, chorizo butifarra (pork), iberico cheese, topped with garlic aioli, chiles	14
Tosta de Pollo y Chorizo minced chicken and chorizo, red bell pepper, pickled onion, bravas sauce, garlic aioli atop grilled focaccia	15
Chorizo Riojano y Butifarra en Sidra rioja style chorizo and catalonian style pork sausages cooked in asturian cider	14

Tapas del Mar - Seafood

Gambas al Ajillo white shrimp cooked in mojo de ajo & butter, petite red watercress & grilled bread	18
Pintxo de Champiñones y Gambas button mushrooms topped with grilled shrimp in a garlic and sherry wine sauce atop grilled baguette	20
Calamares Fritos fried calamari served with lemon caper aioli and house sauce	18
Pulpo de la Casa sherry braised Spanish octopus with potato, chorizo, tomato, onion, topped with tomato salsa, parsley	28

Kindly observe our 2-hour dining limit policy

CHARCUTERIE & MORE

Bread Service	warm baguette with house butter	7
Redondo Iglesias Jamón Serrano	thin slices of free-range serrano ham with grilled baguette + add manchego cheese \$8	18
Jamón Ibérico Cebe de Campo	thin slices of free-range Montaraz ibérico Ham served with grilled baguette + add manchego cheese \$8	32
Charcutería Variada	spanish meats and cheeses, paired with marcona almonds, guindilla peppers, and grilled baguette	46
Queso Y Fruta	Spanish cheeses paired with dried figs, quince paste, Marcona almonds, guindilla peppers and grilled baguette	36
Aceitunas - Casa Córdoba's Signature House Olives	additional Cup \$5 • ½ Pint \$12 • Pint \$18 • Quart \$27	

ENTRADAS

Paellas

Our paellas are made to order in a traditional 2 or 4 person paella pan (Please allow up to 45 minutes)

Casa Córdoba Paella	chicken, duck, pork chorizo	45 / 67	Arroz Negro Paella	squid ink paella with mussels, octopus, calamari	55 82
Marinera Paella	shrimp, mussels, clams	53 79	Paella De Verduras	seasonal vegetables in vegetarian stock	40 60

Raciones

Costillas a la Miel	moroccan spiced braised beef short rib with honey and lentils	38	Mariscos de la Casa	mussels, clams and shrimp sautéed in garlic, white wine, butter and herbs, served with grilled focaccia	28
Churrasco a la Plancha	8 oz ribeye "filet", potato puree, smoked paprika breadcrumbs, choice of sherry reduction or salsa verde	49	Salmón a La Plancha	pan-seared atlantic salmon, artichoke cream, spanish roasted carrots, fried artichoke, parsley	34

Pasta Española

Pasta Española con Pollo	spanish fideuà noodles in tomato sauce with chicken breast, seasonal vegetables, and manchego cheese	22	Pasta Española con Mariscos	spanish fideuà noodles in white wine cream sauce, shrimp, chorizo, asparagus, lemon	29
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Ensalada y Sopa

Ensalada Especial	romaine with tomato, green onion, chickpeas, manchego cheese, croutons, and white wine vinaigrette with the choice of turkey or ham	16
Ensalada de Remolacha	finely chopped kale, beets, raspberries, raisins, marcona almonds, goat cheese, and honey citrus dressing	18
Sopa de Hinojo y Puerro	potato, fennel, saffron and leek soup with Catalan style sausage and white beans. served with grilled bread	14

Para Los Niños (children under 12)

Pollo y Patatas Fritas	breaded chicken tenders served with fries	15	Pasta Española	plain pasta with choice of butter or tomato sauce, manchego cheese + add chicken \$4	15
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