



Restaurante

Easter Menu

Seasonal Cocktails

Es Picante (spicy margarita) <i>blanco tequila, serrano chili, dry curacao, fresh lime, agave nectar</i>	\$16	Mama's Favorita <i>tanqueray sevilla orange gin, pink grapefruit soda, orange bitters, garnished with rosemary</i>	\$16
Oaxaca Old Fashioned <i>mezcal, reposado tequila, house bitters blend, agave</i>	\$16	Espresso Martini <i>vodka, fresh espresso, pedro ximenez nectar sherry, black hjerte coffee liqueur, sea salt</i>	\$16
Cha Chamoy Mule! <i>stoli chamoy, fever tree ginger beer, fresh lime juice, mint</i>	\$16	Galleon <i>100 proof bourbon, spanish red vermouth, dry curacao, lemon, demarara & brown sugar syrup</i>	\$16
Galician Martini <i>tulchan speyside gin, mediterranean dry vermouth, lemon oil</i>	\$16	Division Bell <i>mezcal, aperol, luxardo maraschino liqueur, fresh lime juice</i>	\$16

Mocktails

Cucumber Mint Cooler <i>cucumber, soda water, mint leaves, simple syrup, lime juice</i>	\$13	The Devil's Day Off <i>lyre's, grapefruit soda, lime juice, agave, cinnamon</i>	\$13
Basil Orgeat Lemonade <i>orgeat, soda water, lemon, basil leaves</i>	\$13		

Tapas

Patatas Bravas <i>diced roasted potatoes drizzled with garlic and salsa brava — vegan available</i>	\$14	Croquetas de Jamón y Pollo <i>creamy croquettes of chicken and serrano ham</i>	\$15
Albondigas <i>moroccan spiced beef and pork chorizo meatballs in tomato sauce topped w/manchego cheese</i>	\$16	Tosta de Pollo y Chorizo <i>minced chicken and chorizo, red bell pepper, pickled onion, bravas sauce, garlic aioli atop grilled focaccia</i>	\$15
Pan con Tomate <i>marinated tomato pulp atop grilled focaccia (+ serrano ham \$7)</i>	\$12	Gambas al Ajillo <i>white shrimp cooked in mojo de ajo & butter, petite red watercress & grilled bread</i>	\$18
Alcachofas Fritas <i>fried artichoke hearts, smoked paprika, parsley, garlic lemon aioli</i>	\$14	Tortilla Española <i>classic spanish potato and egg pie wedge with onion, piquillo peppers, chorizo butifarra (pork), iberico cheese, topped with garlic aioli, chiles</i>	\$14

Charcuterie & More

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

Paellas

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

Paella de Solomillo Ibérico <i>5J Ibérico pork tenderloin, lion's mane mushroom & heirloom carrot</i>	\$65 \$95
Marinera Paella <i>shrimp, mussels, clams</i>	\$53 \$79
Arroz Negro Paella <i>squid ink paella with mussels, octopus, calamari</i>	\$55 \$82
Paella De Verduras <i>seasonal vegetables in vegetarian stock</i>	\$40 \$60

Raciones

Salmon a la Gallega <i>seared 8 oz atlantic salmon filet, amarosa red potato and galician white wine sauce</i>	\$39
Costillas al Vino Tinto <i>red wine braised short rib served over mashed potato with butifarra</i>	\$39
Pollo a la Vasca <i>mary's organic chicken breast roasted in basque tomato sauce w/brown butter turmeric rice</i>	\$35
Codillo de Cerdo <i>braised and roasted beeler's pork shank served with bordelaise sauce</i>	\$48

Ensalada y Sopa

Ensalada Especial <i>romaine with tomato, green onion, chickpeas, manchego cheese, croutons, and white wine vinaigrette with the choice of turkey or ham</i>	\$16
Ensalada de Remolacha <i>finely chopped kale, beets, raspberries, raisins, marcona almonds, goat cheese, and honey citrus dressing</i>	\$18

Para Los Niños

(children under 10)

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