

Happy Father's Day

Tapas

TAPAS DE VERDURAS - VEGETARIAN

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

TAPAS DE CARNE - MEAT

Albondigas <i>moroccan spiced beef and pork chorizo meatballs in tomato sauce topped w/manchego cheese</i>	\$16
Pintxo de Ventre de Cerdo <i>sherry-glazed crispy pork belly pintxo, fried goat cheese, fig jam atop grilled focaccia</i>	\$14
Croquetas de Jamón y Pollo <i>creamy croquettes of chicken and serrano ham</i>	\$15
Tosta de Pollo y Chorizo <i>minced chicken and chorizo, red bell pepper, pickled onion, bravas sauce, garlic aioli atop grilled focaccia</i>	\$15
Tortilla Española <i>classic spanish potato and egg omelet with onion, piquillo peppers, iberico cheese, topped with garlic aioli, chiles. (+ serrano ham \$3)</i>	\$14

TAPAS DEL MAR - SEAFOOD

Pintxo de Champiñones y Gambas <i>button mushrooms topped with grilled shrimp in a garlic and sherry wine sauce atop grilled baguette</i>	\$20
Pulpo de la Casa <i>sherry braised Spanish octopus with potato, chorizo, tomato, onion, topped with tomato salsa, parsley</i>	\$28
Gambas al Ajillo <i>white shrimp cooked in mojo de ajo & butter served with grilled bread</i>	\$18

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

Raciones

Costillas a la Miel <i>moroccan spiced braised beef short rib with honey and lentils</i>	\$38
Salmón a La Plancha <i>pan-seared atlantic salmon, artichoke cream, spanish roasted carrots, fried artichoke, parsley</i>	\$34
Mariscos de la Casa <i>mussels, clams and shrimp sautéed in garlic, white wine, butter and herbs, served with grilled focaccia</i>	\$28

Pasta Española

Pasta Española con Pollo <i>spanish fideuà noodles in tomato sauce with chicken breast, seasonal vegetables, and manchego cheese</i>	\$24
Pasta Española con Mariscos <i>spanish fideuà noodles in white wine cream sauce, shrimp, chorizo, asparagus, lemon</i>	\$29

Kindly observe our 2-hour dining limit policy

Charcuterie + More

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

Ensaladas

Ensalada de Remolacha <i>finely chopped kale, beets, strawberries, raisins, marcona almonds, goat cheese, and honey citrus dressing</i>	\$18
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

PARA LOS NIÑOS (CHILDREN UNDER 10)

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

Casa Cocktails

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

Sangría and Wine by the Glass

Casa Córdoba Sangría Tinto <i>our signature red sangria made with spanish wines</i>	\$14 \$45
Casa Córdoba Sangría Blanco <i>our signature white sangria made with spanish wines</i>	\$14 \$45
"Albret Rose" Finca Albret, Navarra 2022 <i>Garnacha</i>	\$16
"Castelo de Medina", Rueda 2021 <i>Sauvignon Blanc</i>	\$16
"Albret El Alba" Finca Albret, Rioja 2021 <i>Chardonnay</i>	\$17
"Turonia" Quinta de Consuelo, Rías Baixes 2021 <i>Albariño</i>	\$18
"Sillares" Grupo Terramagna, Jumilla 2016 <i>Monastrell, Syrah</i>	\$16
"Garnacha Centenaria" Coto de Hayas, Camp de Borja 2018 <i>Garnacha</i>	\$16
"Don Jacobo Crianza" Bodegas Coral, Rioja 2017 <i>Tempranillo-Garnacha-Mazuelo-Graciano</i>	\$17
"Viña Santurnia Reserva" Ramon de Ayala, Rioja 2016 <i>Tempranillo</i>	\$19