

Valentine's Day (4-Course Menu)

\$80 PER PERSON (TAX AND GRATUITY NO INCLUDED)

Amuse-bouche

Aceitunas

casa córdoba's signature house olives

Montadito de Queso y Fruta

fig jam, manchego, idiazabal and iberico cheese, sliced apples, micro red watercress, atop grilled focaccia

Tapas (select 1)

Albondigas

moroccan spiced beef and pork chorizo meatballs in tomato sauce topped with manchego cheese

Patatas Bravas

diced roasted potatoes drizzled with garlic and salsa brava (vegan available)

Tartare de Remolacha

gold and red beets, marcona almond pesto, easter radish, nasturtium flower, balsamic glaze and idiazabal cheese.

Pintxo de Vientre de Cerdo

sherry-glazed crispy pork belly pintxo, fried goat cheese, fig jam atop grilled focaccia

Tortilla Española

classic spanish potato and egg omelet with onion, piquillo peppers, iberico cheese, topped with garlic aioli, chiles. (+ serrano ham \$3)

Pintxo de Pulpo

sherry braised spanish octopus, potato, garlic aioli, olive oil, garlic atop grilled focaccia

Mains (select 1)

**paellas serve two guests and may be substituted for 2 entrées*

Costillas al Vino Tinto

red wine braised short rib, mashed potato, red wine and shallot reduction sauce.

Lubina

pan seared branzino, heirloom carrot salad with citrus-ginger dressing and micro mustard.

Pollo al Mediterráneo

pan roasted airline chicken breast, brown butter turmeric couscous and tatziki sauce.

— add crispy serrano ham \$7 —

Casa Córdoba Paella

chicken, duck, pork chorizo

Marinera Paella

mussels, white shrimp, calamari

Paella De Verduras

seasonal vegetables in vegetarian stock

Dessert (select 1)

Churros con Chocolate

churros with spanish chocolate dipping sauce

Flan de la Casa

creamy flan served with thyme macerated pears, marcona almonds and cinnamon tuile

Tarta de Queso

basque cheesecake, strawberry preserves, fig shortbread crumble

Kindly observe our 2-hour dining limit policy

Charcuterie + More

Aceitunas – Signature House Olives to go sizes: ½ pint \$12, Pint \$18, quart \$27

Bread Service warm baguette with house butter

Redondo Iglesias Jamón Serrano thin slices of free-range serrano ham with grilled baguette (+manchego cheese \$8)

Jamón Ibérico Cebe de Campo thin slices of free-range Montaraz ibérico Ham served with grilled baguette (+manchego cheese \$8)

Charcutería Variada spanish meats and cheeses, paired with marcona almonds, guindilla peppers, and grilled baguette

Ensaladas

Ensalada de Remolacha finely chopped kale, red leaf lettuce, beets, strawberries, raisins, marcona almonds, goat cheese, and honey citrus dressing

Ensalada Especial romaine with tomato, green onion, chickpeas, manchego cheese, croutons, and white wine vinaigrette
— + chicken \$6 / + Shrimp \$8

PARA LOS NIÑOS (CHILDREN UNDER 10)

Pasta Española plain pasta with choice of butter or tomato sauce, manchego cheese (add chicken \$4)

Pollo y Patatas Fritas breaded chicken tenders served with fries

Casa Cocktails

Es Picante cazcabel blanco tequila, serrano chili, dry curacao, fresh lime juice, agave nectar

Oaxacan Old Fashioned el silencio mezcal, cazcabel reposado tequila, house bitters blend, agave

Casa Alma alma tepec chile pasilla, agave, fresh lime juice, smoked chile de arbol

El Tamarindo el silencio tamarind mezcal, fresh cucumber juice, fresh lime juice, dry orange curacao, tajin rim

Bergamot Gimlet ford's gin, italicus liqueur, fresh lime juice, simple syrup

Mojito de Fresca flor de cana rum, muddle strawberry, mint, simple syrup, fresh lime juice, soda water

Limontini vodka, villa casa limoncello liqueur, fresh lemon juice, simple syrup, sugar rim

Tiramisu Espresso Martini vodka, mario's hard espresso liqueur, tiramisu liqueur, espresso, lady finger

Mama's Favorita tanqueray sevilla orange gin, pink grapefruit soda, orange bitters, garnished with rosemary

Side Car sherry cask brandy, cointreau, lemon juice, sugar rim

Black Manhattan 100 proof old forester bourbon, amaro, angosturo bitters, orange bitters

Mocktails / Non-alcoholic

Cucumber Mint Cooler (non-alcoholic) cucumber, fresh lime juice, mint leaves, simple syrup, soda water

Basil Orgeat Lemonade (non-alcoholic) orgeat, soda water, fresh lemon juice, basil leaves

The Devil's Day Off (non-alcoholic) lyre's, grapefruit soda, fresh lime juice, agave, cinnamon

Sangría and Wine by the Glass

Casa Córdoba Sangría Tinto our signature red sangria made with spanish wines and sherry, fresh fruit

Casa Córdoba Sangría Blanco our signature white sangria made with spanish wines and sherry, fresh fruit

“Albret Rose” Finca Albret, Navarra 2022 Garnacha

“Castelo de Medina”, Rueda 2022 Sauvignon Blanc

“Albret El Alba” Finca Albret, Rioja 2022 Chardonnay

“Turonia” Quinta de Consuelo, Rías Baixes 2022 Albariño

“Sillares” Grupo Terramagna, Jumilla 2016 Monastrell, Syrah

“Garnacha Centenaria” Coto de Hayas, Camp de Borja 2021 Garnacha

“Don Jacobo Crianza” Bodegas Coral, Rioja 2019 Tempranillo–Garnacha–Mazuelo–Graciano

“Viña Santurnia Reserva” Ramon de Ayala, Rioja 2017 Tempranillo