



Restaurante

Happy Easter

Tapas

TAPAS DE VERDURAS - VEGETARIAN

Patatas Bravas	roasted potatoes drizzled w/ garlic and salsa brava	\$14
Pan con Tomate	marinated tomato pulp atop grilled focaccia (add serrano ham \$7)	\$12
Champiñones y Trufas	sautéed mushrooms, truffle oil, garlic, cream sherry, bread crumbs, chives	\$16
Vegetales Rostizados	seasonal vegetables cooked in olive oil, garlic	\$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 with manchego cheese	\$16
Croquetas de Jamón y Pollo	creamy croquettes of chicken and serrano ham	\$15
Pintxo de Vientre de Cerdo	sherry-glazed crispy pork belly pintxo, fried goat cheese, fig jam atop grilled focaccia	\$14
Tosta de Pollo y Chorizo	minced chicken and chorizo, red bell pepper, pickled onion, bravas sauce, garlic aioli atop grilled focaccia	\$15
Tortilla Española	classic spanish potato and egg omelet with onion, piquillo peppers, iberico cheese, topped with garlic aioli, chiles. (+ serrano ham \$3)	\$14

TAPAS DEL MAR - SEAFOOD

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

Paellas

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

Arroz de Carrillada y Setas Paella	sherry-braised beef, oyster mushrooms, grilled broccolini	\$48 \$72
Casa Córdoba Paella	chicken, duck, pork chorizo	\$45 \$67
Marinera Paella	mussels, white shrimp, calamari	\$53 \$79
Arroz Negro Paella	squid ink paella with mussels, octopus, calamari	\$55 \$82
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	\$39
Lubina	pan seared branzino, heirloom carrot salad, peas, radish, citrus-ginger dressing and micro mustard.	\$39
Mariscos de la Casa	mussels and white shrimp sautéed in garlic, white wine, butter and herbs, served with grilled focaccia	\$28

Charcuterie & More

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

Kindly observe our 2-hour dining limit policy

Ensaladas

Ensalada de Tomate Reliquia	<i>compressed watermelon, heirloom tomato, micro cilantro, roasted bell pepper vinaigrette, balsamic glaze & idiazabal cheese</i>	\$18
Ensalada de Remolacha	<i>finely chopped kale, red leaf lettuce, beets, strawberries, raisins, marcona almonds, goat cheese, and honey citrus dressing</i>	\$19
— + chicken \$6 / + Shrimp \$8		
Ensalada Especial	<i>romaine with tomato, green onion, chickpeas, manchego cheese, croutons, and white wine vinaigrette</i>	\$16
— + chicken \$6 / + Shrimp \$8		

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

Es Picante	<i>cazcabel blanco tequila, serrano chili, dry curacao, fresh lime juice, agave nectar</i>	\$17	Limontini	<i>vodka, villa casa limoncello liqueur, fresh lemon juice, simple syrup, sugar rim</i>	\$18
Oaxacan Old Fashioned	<i>el silencio mezcal, cazcabel reposado tequila, house bitters blend, agave</i>	\$18	Tiramisu Espresso Martini	<i>vodka, mario's hard espresso liqueur, tiramisu liqueur, espresso, lady finger</i>	\$19
Casa Alma	<i>alma tepec chile pasilla, agave, fresh lime juice, smoked chile de arbol</i>	\$18	Mama's Favorita	<i>tanqueray sevilla orange gin, pink grapefruit soda, orange bitters, garnished with rosemary</i>	\$17
El Tamarindo	<i>el silencio tamarind mezcal, fresh cucumber juice, fresh lime juice, dry orange curacao, tajin rim</i>	\$20	Side Car	<i>sherry cask brandy, cointreau, lemon juice, sugar rim</i>	\$18
Bergamot Gimlet	<i>ford's gin, italicus liqueur, fresh lime juice, simple syrup</i>	\$18	Black Manhattan	<i>100 proof old forester bourbon, amaro, angosturo bitters, orange bitters</i>	\$18
Mojito de Fresca	<i>flor de cana rum, muddle strawberry, mint, simple syrup, fresh lime juice, soda water</i>	\$17			

Mocktails / Non-alcoholic

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

Sangría and Wine by the Glass

Casa Córdoba Sangría Tinto	<i>our signature red sangria made with spanish wines and sherry, fresh fruit</i>	
Casa Córdoba Sangría Blanco	<i>our signature white sangria made with spanish wines and sherry, fresh fruit</i>	\$14 \$45
"Albret Rose" Finca Albret, Navarra 2022	<i>Garnacha</i>	\$16
"Castelo de Medina", Rueda 2022	<i>Sauvignon Blanc</i>	\$16
"Albret El Alba" Finca Albret, Rioja 2022	<i>Chardonnay</i>	\$17
"Turonia" Quinta de Consuelo, Rías Baixes 2022	<i>Albariño</i>	\$19
"Sillares" Grupo Terramagna, Jumilla 2016	<i>Monastrell, Syrah</i>	\$16
"Garnacha Centenaria" Coto de Hayas, Camp de Borja 2021	<i>Garnacha</i>	\$16
"Don Jacobo Crianza" Bodegas Coral, Rioja 2019	<i>Tempranillo-Garnacha-Mazuelo-Graciano</i>	\$17
"Viña Santurnia Reserva" Ramon de Ayala, Rioja 2017	<i>Tempranillo</i>	\$19