



Restaurante

Happy Easter

CHARCUTERIA, QUESO Y MAS

Berenjena Frita breaded eggplant topped with honey	\$12
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 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

ENSALADAS

Ensalada Especial romaine with tomato, green onion, chickpeas, manchego cheese, croutons, and white wine vinaigrette + chicken \$8 / shrimp \$10	\$16
Ensalada de Remolacha finely chopped kale, red leaf lettuce, beets, strawberries, raisins, marcona almonds, goat cheese, and honey citrus dressing + chicken \$8 / shrimp \$10	\$19
Ensalada de Higo y Jamón mixed greens with dried Mission figs, Serrano ham, red onion, and balsamic vinaigrette + chicken \$8 / shrimp \$10	\$19

TAPAS

Patatas Bravas roasted potatoes drizzled w/ garlic and salsa brava	\$14
Alcachofas Fritas fried artichoke hearts, smoked paprika, parsley, garlic lemon aioli	\$14
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
Tortilla Española classic spanish potato and egg omelet with onion, piquillo peppers, iberico cheese, topped with garlic aioli. + serrano ham \$3	\$14
Gambas al Ajillo white shrimp cooked in mojo de ajo, butter, grilled bread	\$18
Pulpo Casa Córdoba tender sherry-braised spanish octopus served atop potato pavé with smoked paprika aioli, olive oil and sea salt	\$28
Mariscos de la Casa mussels and white shrimp sautéed in garlic, white wine, butter and herbs, served with grilled focaccia	\$28

PAELLA

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

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	\$42
Lubina pan seared branzino, moroccan couscous salad with citrus-ginger dressing and micro cilantro	\$45
Prime Ribeye 12 oz Greater Omaha prime ribeye served with potato puree (choice of sherry glaze or chimichurri sauce)	\$75

PARA LOS NIÑOS (KIDS UNDER 10)

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

*Kindly observe our 2-hour dining limit policy
Outside dessert \$3 per person*

COCKTAILS, WINE & SANGRIA

SEASONAL COCKTAILS

Es Picante cazcabel blanco tequila, serrano chili, dry curacao, fresh lime juice, agave nectar	\$17
Oaxacan Old Fashioned el silencio mezcal, cazcabel reposado tequila, house bitters blend, agave	\$18
Mojito de Fresca flor de cana rum, muddle strawberry, mint, simple syrup, fresh lime juice, soda water	\$17
El Tamarindo el silencio tamarind mezcal, fresh cucumber juice, fresh lime juice, dry orange curaçao, tajin rim	\$20
Casa Alma alma tepec chile pasilla, agave, fresh lime juice, smoked chile de arbol	\$18
Bergamot Gimlet london dry gin, italicus liqueur, fresh lime juice, simple syrup	\$18
Mama's Favorita tanqueray sevilla orange gin, pink grapefruit soda, orange bitters, garnished with rosemary	\$17
Limontini vodka, villa casa limoncello liqueur, fresh lemon juice, simple syrup, sugar rim	\$18
Carajillo espresso, licor 43, reposado tequila, cream sherry	\$18
Side Car sherry cask brandy, cointreau, lemon juice, sugar rim	\$18
Black Manhattan 96 proof sagamore rye, amaro, angosturo bitters, orange bitters	\$18

MOCKTAILS / NON-ALCOHOLIC

Cucumber Mint Cooler cucumber, fresh lime juice, mint leaves, simple syrup, soda water	\$13 \$45 pitcher
Basil Orgeat Lemonade orgeat, soda water, fresh lemon juice, basil leaves	\$13
The Devil's Day Off lyre's, grapefruit soda, fresh lime juice, agave, cinnamon	\$13

*Join us for Happy Hour
Tue-Fri 4-6 pm*

\$30 corkage fee (maximum 2 - 750ml bottles)

CASA CORDOBÁ SANGRIA

Casa Córdoba Sangría Tinto our signature red sangria made with spanish wines and sherry, fresh fruit	\$15 \$48
Casa Córdoba Sangría Blanco our signature white sangria made with spanish wines and sherry, fresh fruit	\$15 \$48

ROSE & SPARKLING

Cava, Segura Viudas Brut Catalonia, España, NV	\$14
Rosé Cava, Segura Viudas Brut Catalonia, España, NV	\$14
Cava, Vilarnau Brut Reserva Cava Barcelona, España, NV	\$38
Rosé, Don Jacobo Rosado Rioja, España N.V.	\$16 / \$48
Rosé, Albret Rocío, Finca Albret, Navarra, España 2022	\$45
Rosé, "Carmen, Bodegas Comenge, Ribera Del Durero 2021	\$65

WHITE WINE

Verdejo, Comenge Ecologico, Bodegas Comenge Rueda España 2022	\$45
Verdejo, Castelo, Castelo de Medina Rueda, España 2022	\$46
Sauvignon Blanc, Bailly Lapierre Saint-Bris, France 2023	\$18 \$55
Sauvignon Blanc, Stags' Leap Winery Napa Valley, CA 2024	\$60
Albariño, Turonia, Quinta de Consuelo Rías Baixes, España 2023	\$19 \$60
Tempranillo Blanco, Don Jacobo Blanco Ecológico Rioja, España 2022	\$45
Chardonnay, Joseph Drouhin, Macon-Villages, Burgundy, France 2023	\$18 \$55
Garnacha Blanca, Herencia Altes Terra Alta, España 2024	\$48

RED WINE

Pinot Noir, Jean-Francois Mérieau Loire Valley, France 2023	\$17 \$52
Garnacha, Centenaria, Coto de Hayas, Camp de Borja, España 2022	\$17 \$51
Garnacha Tintorera, Neton Crianza, Group Terramanga, La Tierra de Castilla España 2019	\$50
Garnacha Alto Moncayo Veraton, Bodegas Alto Moncayo DO Campo de Borja, España 2021	\$50
Sangiovese, Scarpetta Frico Tuscany, Italy N.V.	\$16 \$48
Tempranillo blend, El Balcón Crianza, Finca Albret Navarra, España 2019	\$48
Tempranillo, Biberiuis Roble, Bodegas Comenge, Ribera del Duero, España 2022	\$50
Tempranillo, Viña Santurnia Reserva, Ramon de Ayala Rioja, España 2019	\$20 \$60
Tempranillo, Familia Reserva, Bodegas Comenge Ribera del Duero 2019	\$75
Tempranillo, Altos de Corral Crianza, Don Jacobo Rioja, España 2018	\$68
Tempranillo, Altos de Corral Reserva, Don Jacobo Rioja, España 2011	\$78
Monastrell, Syrah, Sillares, Grupo Terramagna Jumilla, Spain 2016	\$45
Nebbiolo, Renato Ratti Piedmont, Italy 2023	\$65
Priorat, Vall Por, Sangeis Vaqué Catalunya, España 2017	\$65
Cabernet, Sauvignon, Merlot, La Viña de mi Madre Reserva, Finca Albert Navarra, España 2017	\$70
Cabernet Sauvignon, Raeburn Sonoma, CA 2021	\$19 \$60
Tempranillo, Cabernet Sauvignon, Don Miguel Reserva, Bodega de Comenge, Ribera del Duero, España 2018	\$125