



TAPAS DE VERDURAS - VEGETARIAN

Patatas Bravas roasted potatoes drizzled w/ garlic and salsa brava

Champiñones y Trufas sautéed mushrooms, truffle oil, garlic, cream sherry, bread crumbs, chives

Pan con Tomate marinated tomato pulp atop grilled focaccia
add serrano ham \$7

Broccolini Con Romesco grilled broccolini, romesco sauce, macarona almonds, radish, mahon cheese & toasted nora pepper flakes

Alcachofas Fritas fried artichoke hearts, smoked paprika, parsley, garlic lemon aioli

Patatas Fritas seasoned fries with garlic aioli and ketchup

Berenjena Frita breaded eggplant topped with honey

TAPAS DE CARNE - MEAT

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

Croquetas de Jamón y Pollo creamy croquettes of chicken and serrano ham

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

Tosta de Pollo y Chorizo minced chicken and chorizo, red bell pepper, pickled onion, bravas sauce, garlic aioli atop grilled focaccia

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

Pulpo Casa Córdoba tender sherry-braised spanish octopus served atop potato pavé with smoked paprika aioli, olive oil and sea salt

Gambas al Ajillo white shrimp cooked in mojo de ajo, butter, grilled bread

Crudo de Salmón thinly sliced salmon lightly marinated in citrus atop a crostini with lemon-caper cream cheese, red onion, radish and micro cilantro

Calamares Fritos fried calamari served with lemon caper aioli and house sauce

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

Marinera Paella mussels, white shrimp, calamari

Arroz Negro Paella squid ink paella with mussels, octopus, calamari

Paella De Verduras seasonal vegetables in vegetarian stock

RACIONES

Churrasco a la Plancha 8oz filet of ribeye, choice of sherry reduction or chimichurri, served with patatas fritas

Prime Ribeye 12 oz greater omaha prime ribeye served with sherry glaze and chimichurri sauce

Lubina en Gazpacho Verde pan seared branzino fillet over cucumber gazpacho, heirloom carrot salad, radish and cherry tomato

Mariscos de la Casa mussels and white shrimp sautéed in garlic, white wine, butter and herbs, served with grilled focaccia

PASTA ESPAÑOLA

Fideuá al Pesto spanish-style elbow noodles in marcona almond & basil pesto with asparagus, grilled portobello and roasted tomato.
+ chicken \$8

Pasta Española con Mariscos spanish fideuà noodles in herb cream sauce, shrimp, chorizo, asparagus, lemon

ENSALADAS

Ensalada Especial romaine with tomato, green onion, chickpeas, manchego cheese, croutons, and white wine vinaigrette
+ chicken \$8 / shrimp \$10

Ensalada de Remolacha finely chopped kale, red leaf lettuce, beets, strawberries, raisins, marcona almonds, goat cheese, and honey citrus dressing
+ chicken \$8 / shrimp \$10

Ensalada de Higo y Jamón mixed greens with dried Mission figs, Serrano ham, red onion, and balsamic vinaigrette
+ chicken \$8 / shrimp \$10

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 ibérico ham served with grilled baguette
+ manchego cheese \$8

Queso Y Fruta Spanish cheeses paired with dried figs, quince paste, Marcona almonds, guindilla peppers and grilled baguette

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

PARA LOS NIÑOS (KIDS 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

Now Serving Lunch

Tuesday to Friday 11:30am-4:00pm

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

SEASONAL 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
- Mojito de Fresca** flor de cana rum, muddle strawberry, mint, simple syrup, fresh lime juice, soda water
- El Tamarindo** el silencio tamarind mezcal, fresh cucumber juice, fresh lime juice, dry orange curaçao, tajin rim
- Casa Alma** alma tepec chile pasilla, agave, fresh lime juice, smoked chile de arbol
- Bergamot Gimlet** london dry gin, italicus liqueur, fresh lime juice, simple syrup
- Mama’s Favorita** tanqueray sevilla orange gin, pink grapefruit soda, orange bitters, garnished with rosemary
- Limontini** vodka, villa casa limoncello liqueur, fresh lemon juice, simple syrup, sugar rim
- Carajillo** espresso, licor 43, reposado tequila, cream sherry
- Side Car** sherry cask brandy, cointreau, lemon juice, sugar rim
- Black Manhattan** 96 proof sagamore rye, amaro, angosturo bitters, orange bitters

MOCKTAILS / NON-ALCOHOLIC

- Cucumber Mint Cooler** cucumber, fresh lime juice, mint leaves, simple syrup, soda water
- Basil Orgeat Lemonade** orgeat, soda water, fresh lemon juice, basil leaves
- The Devil’s Day Off** lyre’s, grapefruit soda, fresh lime juice, agave, cinnamon

B E E R

Beer estrella damn, peroni, boomtown IPA, scrimshaw

Join us for Happy Hour

Tue-Fri 3-5 pm

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

COCKTAILS, WINE & SANGRIA

CASA CORDOBÁ SANGRIA

- 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

ROSE & SPARKLING

- Cava, Segura Viudas Brut**
Catalonia, España, NV
- Rosé Cava, Segura Viudas Brut**
Catalonia, España, NV
- Cava, Vilarnau Brut Reserva Cava**
Barcelona, España, NV
- Rosé, Don Jacobo Rosado**
Rioja, España N.V.
- Rosé, Albret Rocio, Finca Albret,**
Navarra, España 2022
- Rosé, “Carmen, Bodegas Comenge,**
Ribera Del Durero 2021

WHITE WINE

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

RED WINE

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