



# SOL Y SOMBRA

# TAPAS

## EMPANADAS DEL GALLINERO

(Chicken Empanadas)  
Corn Masa, Pulled Chicken, Manchego Cheese,  
Chile Rojo, Pimenton Alioli  
\$13

## EMPANADAS DEL CAMPO

(Vegan Empanadas)  
Corn masa, Black Beans, Tomatoes, Onions,  
Corn, Romesco Sauce  
\$11

## PAPAS BRAVAS ESPANOLAS

Potatoes, Chives, Sal de Añana, Salsa Brava,  
Lemon Yogurt Alioli  
\$12

## CALAMARDO FRITO

(Fried Calamari)  
Calamari Tubes, Tentacles, Smoked Paprika,  
Lemons, Siracha Alioli  
\$24

## CROQUETAS DE JAMON E QUESO

(Cheese & Ham Croquettes)  
Serrano Ham, Manchego Cheese,  
Breadcrumbs, Fresh Herbs, Smoky Pimenton  
Alioli  
\$14

## CROQUETAS DE CHAMPINON

(Mushroom Croquettes)  
Shiitake Mushrooms, Manchego Cheese,  
Breadcrumbs, Truffle Alioli  
\$11

## PAN CON TOMATE

(Tomato Bread)  
Grated Heirloom Tomatoes, Olive Oil, Sal de  
Anana, Toasted Ciabatta  
\$10

## COLES DE BRUSELES CON CHORIZO

(Brussel Sprouts & Chorizo)  
Brussel Sprouts, Sherry Vinegar, Chorizo  
\$13

## COLES DE BRUSELES VEGANOS

(Brussel Sprouts & Chorizo)  
Brussel Sprouts, Herb Coconut Ghee, Sherry  
Vinegar, Vegan Chorizo  
\$11

## ELOTE ESTILO ESPAÑOL

(Spanish Style Corn)  
Whole Corn, Manchego Cheese, Paprika,  
Cayenne, Alioli, Parsley  
\$13

## MEJILLONES CON SALSA DE PESCADOR

(Mussels in Fisherman's Sauce)  
Mussels, Saffron, White Wine, Garlic, Red  
Pepper Flakes, Crushed Tomatoes, Chorizo,  
Parsley  
\$16

## ALMEJAS A LA MARINERA

(Clams in Sailor Sauce)  
Clams, White Wine, Shallots, Garlic, Saffron  
Broth, Parsley, Salt  
\$20

## GAMBAS AL AJILLO

(Spanish Garlic Shrimp)  
Shrimp, Garlic, Red Pepper Flakes, Paprika,  
Parsley, Lemon, Chive Oil, Parsnip Purée  
\$20

## DATILES PUERCOS

(Chorizo Dates)  
Local Date Harvest, Goat Cheese, Toasted  
Pecans, Chorizo Iberico  
\$13



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## **ENSALADAS/ SALADS**

### **ENSALADA PIPIRRANA**

(Spanish Cucumber Salad)

Cucumber, Baby Heirloom Tomatoes, Spanish Olives, Charred Red Onion, Yellow Peppers, Parsley, Paprika, Red Wine Vinaigrette, Feta Cheese

\$18

### **ENSALADA DE BOQUERONES**

(Spanish Caesar)

Red Leaf Romaine, Queso Manchego, Migas, Salted Almonds

\$18

## **PLATOS PRINCIPALES (MAIN COURSE)**

### **ROASTED AIRLINE JIDORI CHICKEN**

Baby Bella Mushrooms, Herbed Potatoes, Swiss Chard, Fresh Chives, White Wine Glaze

\$29

### **BRANZINO CHAMUSCADO**

(Seared Branzino)

Grilled Lemon, Yucca Skordalia, Romesco Sauce, Fennel Salad


\$39

### **ESTOFADO DE CERDO**

(Braised Spanish Pork)

Spanish Dry Rub, Red Wine Broth, Pomme Purée, Pink Peppercorn Hazelnut Gremolata

\$32



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



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# PAELLAS

Please Allow 40 Minutes For All Paellas

## PAELLA MARINA

(Seafood Paella)

Bomba Rice, Saffron, Sweet Peppers, Peas, Tomatoes, Shallots, Garlic, Paprika, Lemon, Parsley, Clams, Mussels, Shrimp, Calamari  
\$38/\$65

## PAELLA TIERRA Y MAR

(Shrimp, Pork & Chicken Paella)

Bomba Rice, Saffron, Sweet Peppers, Peas, Tomatoes, Shallots, Garlic, Paprika, Lemon, Parsley, Chicken, Shrimp, Chorizo, Serrano Ham  
\$35/\$63

## PAELLA DE PLANTA


(Veggie Paella)

Bomba Rice, Saffron, Sweet Peppers, Peas, Tomatoes, Shallots, Garlic, Paprika, Lemon, Parsley, Artichokes, Olives, Vegan Chorizo  
\$35/\$63

## PAELLA SUPREMA

(Supreme Seafood Paella)

Bomba Rice, Saffron, Sweet Peppers, Peas, Tomatoes, Shallots, Garlic, Paprika, Lemon, Parsley, Maine Lobster Tail, U10 Scallops, Clams, Mussels, Calamari, Shrimp  
\$69/\$118



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