



TALBAS

TABLA DE QUESOS

Chef selection of aged cheeses from Spain served with accompaniments + Crostini
(Cana de Cabra, Iziababal, Cabrales)

For 2 - \$24 // For 4 - \$48

TABLA MIXTA

Chef selection of aged cheeses and cured meats from Spain served with
accompaniments + Crostini

For 2 - \$28 // For 4 - \$56

ENSALADAS / SALADS

ENSALADA DE BRUSELAS

Shaved Brussel Sprouts, Apples, Blue Cheese Crumbles, Fennel, Mint, Dates, Marcona
Almonds, Farro, Citrus Vinaigrette

\$18

ENSALADA CESAR

(Spanish Caesar)

Chopped Romaine, Caesar Dressing, Manchego, Crostinis

\$18



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



PAELLAS - DINNER MENU

Please Allow 40 Minutes For All Paellas

PAELLA MARINA

(Seafood Paella)

Bomba Rice, Saffron, Peppers, Tomatoes, Shallots, Garlic, White Wine, Paprika, Lemon, Parsley, Clams, Mussels, Shrimp, Calamari
\$38/\$65 (GF)

PAELLA TIERRA Y MAR

(Shrimp, Pork & Chicken Paella)

Bomba Rice, Saffron, Peppers, Tomatoes, Shallots, Garlic, White Wine, Paprika, Lemon, Parsley, Chicken, Shrimp, Chorizo, Serrano Ham
\$35/\$63 (GF)

PAELLA DE PLANTA

(Veggie Paella)

Bomba Rice, Saffron, Peppers, Tomatoes, Shallots, Garlic, White Wine, Paprika, Lemon, Parsley, Artichokes, Shiitake Mushrooms
\$33/\$59 (Vegan) (GF)

(V) - Vegetarian (GF) - Gluten Free

POSTRES

CHEESECAKE BASCO DE NARANJA

Basque Orange Cheesecake
\$14 (GF)

TARTA DE CHOCOLATE SIN HARINA

Flourless Chocolate Cake with Berries
\$12 (GF)

TARTA DE MANZANA CON CREMA

Apple Tart with Chantilly Cream
\$14

BUNUELOS DE VIENTO

Cinnamon and Sugar, Chocolate Sauce
\$14

SORBETE DE LIMON

Fresh Berries
\$10 (GF)

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TAPAS

JAMON SERRANO AL TARTARE

Egg Yolk, Truffle Aioli, Manchego, Chili Oil, Herb Butter Crostini
\$22

EMPANADAS DEL POLLO

(Chicken Empanadas)
Corn Masa, Pulled Chicken, Idiazabal, Chile Rojo, Pimenton Aioli
\$13 (GF)

EMPANADAS DEL CAMPO

(Vegan Empanadas)
Corn masa, Black Beans, Tomatoes, Onions, Corn, Roasted Bell Pepper, Romesco Sauce
\$11 (GF) (V)

PATATAS BRAVAS ESPANOLAS

Potatoes, Chives, Sal de Añana, Salsa Brava, Lemon Yogurt Aioli
\$12 (V) (GF)

CALAMARDO FRITO

(Fried Calamari)
Calamari Tubes, Tentacles, Smoked Paprika, Lemons, Sriracha Aioli
\$24

CROQUETAS DE JAMON

(Cheese & Ham Croquettes)
Serrano Ham, Idiazabal, Herb Breadcrumbs, Smoky Pimenton Aioli
\$14

CROQUETAS DE CHAMPION

(Mushroom Croquettes)
Shiitake Mushrooms, Manchego Cheese, Herb Breadcrumbs, Truffle Aioli
\$11 (V)

PAN CON TOMATE

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

ROASTED CAULIFLOWER

Cauliflower with Chimichurri
\$17 (V) (GF)

ELOTE ESTILO ESPAÑOL

(Spanish Style Corn)
Fresh Corn, Manchego Cheese, Paprika, Cayenne, Aioli, Parsley
\$13 (V) (GF)

COLES A LA BRUSELA

Brussel Sprouts, Sherry Vinegar Reduction, Chorizo
\$15 (GF)

HUEVOS AL ESTILO DIABLO CON BELLOTA DE JAMON IBERICO

Deviled Eggs w/goat cheese and Jamon Iberico
\$20 (GF)

COCTEL DE GAMBAS CON SALSA ROMESCO

Shrimp Cocktail with Romesco
\$19 (GF)

COSTILLAS DE CERDO SIN HUESO CON CAKES DE POLENTA

Braised Short Rib, Carrot Puree, Polenta Cakes, Demi-Glace
\$20

DATILES CON JAMON

Goat Cheese stuffed with Jamon and Pecans
\$13 (GF)

BOQUERIBES EN DIABLOS

Anchovies, Manchego Cheese, Spicy Romesco and Crostini
\$12

QUESO DE CABRA AL HORNO

Honey Whipped Goat Cheese, Warm Berries, Marcona Almonds, Toasted Sourdough
\$18 (V)

POLLO A LA BRASA CON CHORIZO

Chorizo stuffed Chicken Thigh marinated with Aji Panca, Soy, Lime, Garlic and Spices. Served with Aji Verde Sauce
\$20

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