

popular throughout Spain in bars and restaurants, tapas are appetizers that usually accompany wines, cava, or other aperitifs and cocktails.

# spanish tapas

(we recommend 2 to 3 tapas dishes per person; more fun when shared!)

### daily selección of dip & olives

<b>feta poblano dip</b> crispy lavash bread		9
selection of olives		9
<b>tapas plate</b> calamari, papas bravas, shishito pepper, jamón serrano, pork croquette, feta dip	29	

### vegetable

<b>Bar Celona's patatas bravas</b> garlic-chile allioli	9
<b>tortilla española (spanish omelet)</b> fried potato, onion, Garlic aioli	12
<b>charred rustic bread</b> garlic, raw tomato, manchego cheese	8
<b>shishito peppers</b> grilled peppers	8
grilled asparagus	market price
sauteed cremini & oyster mushrooms	10

bay leaf, thyme, cream

## empanadas & croquettes

chicken & herb empanadas (2)	12
slow cooked beef empanadas (2)	12
braised pork & potato croquettes (3)	12
vegetables empanadas (2)	10

#### meat

albondigas (meatballs)	8
stewed in saffron, allspice, tomato serrano ham-wrapped dates stuffed with blue cheese	9



**3 spanish cheeses Small** 18-month aged serrano ham and Burrata Cheese 22

02-15-2023

12

#### **Paellas** ...

add scallops 1 each 8/ blue prawns 6 each	
<b>vegetarian</b> seasonal vegetables	- 27
<b>castellana</b> beef, pork, chicken, sausage	- 29
<b>marinaera</b> seasonal shellfish	- 34
<b>valenciana</b> surf & turf	- 32
squid ink paella scallops, calamari, blue prawns, clams	- 36

# meat & fish

grilled smoked octopus & calamari grilled octopus fingerling potato, pimenton, chimichurri, micro greens	24
<b>crispy pork belly</b> brussels sprouts, fried egg, salbitxada	20
spanish mussels & clams	22

smoked paprika tomato sauce, spanish chorizo, garlic, fennel toast bread



18% gratuity added to parties of 6 or more