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

feta poblano dip ..... 9crispy lavash breadselection of olivestapas platecalamari, papas bravas, shishito pepper, jamón serrano, pork29
croquette, feta dip
vegetable
Bar Celona's patatas bravas ..... 9
garlic-chile allioli
tortilla española (spanish omelet) ..... 12
fried potato, onion, Garlic aioli
charred rustic bread ..... 8
garlic, raw tomato, manchego cheese
shishito peppers ..... 8
grilled peppers
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) ..... 8stewed in saffron, allspice, tomatoserrano ham-wrapped dates9stuffed with blue cheese3 spanish cheeses Small12
18-month aged serrano ham and Burrata Cheese22
imported from spain, grilled bread.

## Paellas add scallops 1 each 8 / blue prawns 6 each

vegetarian ..... $-27$
seasonal vegetables
castellana ..... - 29beef, pork, chicken, sausagemarinaera- 34seasonal shellfish
valenciana ..... - 32
surf \& turf
squid ink paella ..... - 36scallops, calamari, blue prawns, clams
meat \& fish
grilled smoked octopus \& calamari ..... 24grilled octopus fingerling potato, pimenton, chimichurri, micro greenscrispy pork belly20brussels sprouts, fried egg, salbitxada
spanish mussels \& clams ..... 22
smoked paprika tomato sauce, spanish chorizo, garlic, fennel toast bread
$C S \operatorname{PAN}_{2}$

