



GLUTEN FREE MENU

COLD TAPAS

Spanish Olives and Toasted Almonds	Citrus marinated olives, coriander spiced almonds	\$ 6.5
Oysters del Mercado*	Selection of Northwest varieties, pickled beet confetti	\$ 1.75 ea
Madrid Platter	Cured meats, port mustard, Manchego cheese, caper berries *order without crostini	\$ 10, \$ 14
Ecuadorian Shrimp Ceviche	Avocado, cucumber, red onions, lime and cilantro, corn chips	\$ 10.5

HOT TAPAS

'Cheap Dates'	Medjool dates wrapped in bacon, grilled eggplant, red onion	\$ 2.5 ea
Green Beans & Harissa	Pan roasted green beans and tomatoes, pinenuts, harissa	\$ 5, \$9
Tortilla	Traditional Spanish omelette with potatoes, onions and red peppers, mushrooms	\$ 4.5, \$8.5
Wild Mushrooms & Jamon	Sautéed seasonal mushrooms, Serrano ham, Swiss chard, Xeres reduction	\$ 5, \$9
Bistec Skewers	Chimichurri beef skewers, garnacha slaw, roasted red tomato salsa	\$ 9
Tres Salchichas	Chorizo, linguica and morcilla, broa croutons, onions, potatoes, peppers, fried egg **order without broa croutons	\$ 9
Queso Fundido	Baked Mahon cheese with herbs, smoked sausage, apples, *order without crostini	\$ 10.5
Carnitas del Puerco	Chili and cinnamon spiced pork, salsa verde, tortillas *order with corn tortillas	\$ 10.5

ENSALADAS AND SOPAS

Sopa del Mercado	Seasonal soup selection *please ask server	\$ 4, \$6
Ensalada Verde	Organic mixed greens, tamarind vinaigrette, gotes de la casa, crispy fideo noodles *order without fideo noodles	\$ 7
Ensalada Calabaza	Mixed greens, squash, goat cheese, pumpkin seeds, pomegranate, squash vinaigrette	\$ 8
Ensalada con Pato	Warm duck confit spinach salad, crispy onions, walnuts, guava-sage vinaigrette	\$ 7, \$12
Beet Escabeche	Pickled beets, quinoa, tomato, pea shoots, walnut oil	\$ 5, \$9

CHEESES * Served with spiced almonds, marinated olives and crispy lavash (order all cheeses with no crispy lavash)

Valdeon	Blue cheese from the Valdeon (Valley of Leon), rich, creamy, aromatic
Gotes Catalones	Soft unprocessed herb goat cheese, marinated in olive oil, Mediterranean herbs
Palhais	Goat cheese made in Portugal, creamy and rich, slight salty finish
Mahon	Semi hard cow's milk cheese, from Menorca in the Balearic islands, creamy with a salty rustic, nutty finish
Manchego	Aged 12 months, semi hard, extremely buttery, nutty, sweet mellow flavor
<i>All Cheeses</i>	\$3.95 an ounce
Assorted Cheese Platter	One ounce of all five cheeses \$17.95

FRUTAS DEL MAR

Calamares	Sauteed calamari, fire roasted tomatoes, poblanos, red peppers, cilantro, lime juice	\$ 9
Gambas Picantes	Chipotle tiger prawns, roasted corn-coconut galletas, pumpkin seed-cilantro pipien *order without corn-coconut galletas	\$ 7, \$13
Penn Cove Mejillones	Mussels, peppers, onion, smoked garlic and linguica sausage	\$ 12
Moqueca de Peixe	Pan roasted scallops, mussels, prawns, calamari, tuna, chilies, coconut broth	\$ 16
Grilled Tuna	Seared marinated Ahi, red grape and tomatillo relish, sautéed bok choy	\$ 17

CARNES

Puerco Asado	Marinated grilled pork loin, hot berry compota, roasted corn and mashed yams	\$ 15
Costillas Pimenton	Pimenton-rubbed short rib, sweet and sour cabbage, potato croquetas *order without croquetas, sub yams	\$ 16
Bistec a la Parilla	Grilled beef tenderloin, black bean pate, Yukon Gold potatoes, truffle jus	\$ 19

PAELLA -served family style, feeds 2-4, please allow 35-45 minutes

Mixta	Prawns, scallops, mussels, linguica, pork loin, mushrooms, peppers, white wine, paprika, saffron	\$ 48
Del Mar	Prawns, scallops, mussels, calamari, crab, fish broth, white wine, paprika, saffron	\$ 48
Con Carnes	Beef tenderloin, pork, short rib, linguica, Rioja, veal stock, peppers, onions, paprika	\$ 48
Verduras	Wild mushrooms, artichokes, peppers, zucchini, peas, mushroom broth, paprika, saffron	\$ 34

DESSERTS

El Diablo	Bittersweet cube of sinfully rich dark chocolate graced with cayenne, spicy almonds, cocoa nibs and burnt meringue finished with a tequila caramel sauce \$10
Rest of dessert menu changes seasonally so please ask your server. Seasonal flans can be made without cookies.	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.