



COLD TAPAS

'Cheap Dates' Medjool dates wrapped in bacon, grilled eggplant, red onion	\$ 2.50 ea
Boquerones Sweet Spanish white anchovies, grilled onions, stuffed huevo	\$ 7
Piquillo Relleno Roasted piquillo peppers stuffed with Spanish tuna and capers, Picholine oil	\$ 3.50 ea
Spanish Olives and Toasted Almonds Citrus marinated olives, coriander spiced almonds	\$ 6
Madrid Platter Cured meats, port mustard, Manchego, caper berries	\$ 9, \$ 13

HOT TAPAS

Queso Fundido Baked Majoron and Idiazabel cheeses with herbs, smoked sausage, apples, crostini	\$ 10.50
Carnitas del Puerco Chili and cinnamon spiced pork, salsa verde, tortillas	\$ 10.50
Green Beans & Harissa Pan roasted green beans and tomatoes, pinenuts, harissa	\$ 8.50
Tortilla Traditional Spanish omelette with potatoes, onions and red peppers	\$ 8.50
Queso Azul Fallen Valdeon blue cheese soufflé, seasonal fruit compota, port wine syrup	\$ 8.50
Wild Mushrooms & Jamon Sautéed seasonal mushrooms, Serrano ham and Xeres reduction	\$ 9
Croquetas de Papas Crispy horseradish-potato croquettes, smoked tomato jam, Cotija cheese	\$ 8.50

ENSALADAS AND SOPAS

Sopa del Mercado Seasonal soup selection	\$4, \$6
Ensalada Verde Organic mixed greens, tomato, grilled hearts of palm, lemon-pumpkin seed vinaigrette	\$ 6.50
Ensalada con Pato Warm duck confit spinach salad, crispy onions, walnuts, guava-sage vinaigrette	\$ 11
Beet Escabeche Pickled beets, grape tomatoes, herbs, quinoa, walnut oil	\$ 8

CHEESES * Served with spiced almonds, marinated olives and 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	

Cheeses are \$3.95 an ounce

CEVICHE*

Ecuadorian Shrimp Ceviche Roasted tomatoes, lime, avocado, chiles	\$ 9.50
Tequila Vanilla Cured Salmon Fideo noodle slaw, wasabi tobiko	\$ 10.50
Ceviche Mixta Mussels, calamari, baby octopus, tamarind verjus vinaigrette	\$ 10.50
Bay Scallops Pineapple, coconut water, wakame salad	\$ 10.50
Oysters del Mercado Selection of Northwest varieties, roasted Jalapeno sauce	\$ 1.50 ea
Ceviche Sampler Choice of three \$18, four \$24, five \$30	

FRUTAS DEL MAR

Calamares Sautéed onion, spinach, garlic, jalapeno and lemon	\$ 9
Gambas Picantes Chipotle tiger prawns, roasted corn-coconut galletas, pumpkin seed-cilantro pipien	\$ 7, \$13
Penn Cove Mejillones Mussels, peppers, onion, smoked garlic and linguica sausage	\$ 11
Moqueca de Peixe Pan roasted scallops, mussels, prawns, calamari, tuna, potatoes, chiles, coconut broth	\$ 16
Grilled Tuna Seared marinated Albacore, red grape and tomatillo relish, sautéed bok choy	\$ 17
Grilled Wild Alaskan Salmon Mojo confetti, crispy plantains, sofrito rice	\$ 19

CARNES

Grilled Lamb Quince and coriander lamb loin, mint chimichurri, palhais and bacon potato salad	\$ 19
Bistec a la Parilla Grilled beef tenderloin, black bean pate, Yukon Gold potatoes, truffle jus	\$ 19
Puerco Asado Marinated grilled pork loin, hot berry compota, roasted corn and mashed yams	\$ 14
Fois Gras Pan seared Sonoma duck liver, fig marmalade, fried truffle broa	\$ 16

PAELLA -served family style, please allow 35-45 minutes

Con Carnes Rioja, veal stock, peppers, onions, paprika, linguica, lamb, beef tenderloin, short ribs	\$ 48
Del Mar Fish broth, white wine, saffron, paprika, peppers, prawns, scallops, mussels, crab	\$ 48
Verduras Mushroom broth, paprika, saffron, wild mushrooms, peppers, tomatoes, grilled tofu	\$ 34
Mixta Mushroom broth, white wine, peppers, prawns, scallops, linguica, mussels, mushrooms, pork loin	\$ 48

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