



COLD TAPAS

Piquillo Relleno	Roasted piquillo peppers stuffed with marinated tuna and crispy capers	\$ 3.5 ea
Spanish Olives and Toasted Almonds	Citrus marinated olives, coriander spiced almonds	\$ 6.5
Boquerones	Sweet Spanish white anchovies, grilled onions, stuffed huevo	\$ 4.5, \$8
Oysters del Mercado*	Selection of Northwest varieties, roasted Jalapeno sauce	\$ 1.5 ea
Madrid Platter	Cured meats, port mustard, Manchego cheese, caper berries	\$ 10, \$ 14
Ecuadorian Shrimp Ceviche	Avocado, cucumber, red onions, lime and cilantro	\$ 10.5
Ceviche Mixta	Mussels, calamari, baby octopus, tamarind verjus vinaigrette	\$ 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
Queso Azul	Fallen Valdeon blue cheese soufflé, seasonal fruit compota, port wine syrup	\$ 5, \$9
Wild Mushrooms & Jamon	Sautéed seasonal mushrooms, Serrano ham and Xeres reduction	\$ 5, \$9
Croquetas de Papas	Crispy horseradish-potato croquettes, smoked tomato jam, Cotija cheese	\$ 5, \$9
Tres Salchichas	Chorizo, linguica and morcilla, broa croutons, onions, potatoes, peppers, fried egg	\$ 9
Queso Fundido	Baked Mahon cheese with herbs, smoked sausage, apples, crostini	\$ 10.5
Carnitas del Puerco	Chili and cinnamon spiced pork, salsa verde, tortillas	\$ 10.5

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	\$ 6.5
Ensalada con Pato	Warm duck confit spinach salad, crispy onions, walnuts, guava-sage vinaigrette	\$ 7, \$12
Beet Escabeche	Pickled beets, black-eyed pea salad, blue cheese crumbles, tomato, lemon	\$ 5, \$9

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
All Cheeses \$3.95 an ounce Assorted Cheese Platter One ounce of all five cheeses \$17.95	

FRUTAS DEL MAR

Calamares	Sauteed onion, spinach, garlic, jalapeno and lemon	\$ 6, \$10
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	\$ 12
Fideos a la Valencia	Spanish noodles, prawns, scallops, calamari, clams, tomato, garlic, pimenton	\$ 15
Grilled Tuna	Seared marinated Albacore, red grape and tomatillo relish, sautéed bok choy	\$ 17

CARNES

Grilled Rack of Lamb	Tamarind and coriander marinade, herb roasted potatoes, mint chimichurri	\$ 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	\$ 15
Foie Gras	Pan seared Sonoma duck liver, fig marmalade, fried truffle broa	\$ 16

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

Con Carnes	Rioja, veal stock, peppers, onions, paprika, linguica, beef tenderloin, pork	\$ 48
Del Mar	Fish broth, white wine, saffron, paprika, peppers, prawns, scallops, calamari, 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.