



COLD TAPAS

Spanish Olives and Toasted Almonds	Citrus marinated olives, coriander spiced almonds	\$ 6.5
Boquerone Toasts	Spanish white anchovies, garlic crostini, smoked paprika spread, piquillo peppers	\$ 1.5 ea
Oysters del Mercado*	Selection of Northwest varieties, pickled beet confetti	\$ 1.75 ea
Madrid Platter	Serrano jamón, Principe bresaola, Spanish chorizo, port mustard, Manchego, caper berry	\$ 10, \$ 14
Ecuadorian Shrimp Ceviche	Avocado, cucumber, red onions, lime, cilantro, corn chips	\$ 10.5

HOT TAPAS

'Cheap Dates'	Medjool dates wrapped in bacon, pickled red onion, balsamic reduction	\$ 2.5 ea
Queso Azul	Fallen Valdeon blue cheese soufflé, seasonal fruit compota, port wine reduction	\$ 2.25 ea
Green Beans & Harissa	Pan roasted green beans and tomatoes, pinenuts, harissa	\$ 5, \$9
Wild Mushrooms & Jamon	Sautéed seasonal mushrooms, Serrano ham, Swiss chard, Xeres reduction	\$ 5, \$9
Croquetas de Papas	Crispy horseradish-potato croquettes, smoked tomato jam, Cotija cheese	\$ 5, \$9
Puerco Skewers	Achiote pork skewers, grilled pineapple slaw, roasted tomato salsa	\$ 7.5
Tortilla	Spanish omelette with potatoes, onions, red peppers, mushrooms, truffle oil	\$ 8.5
Tres Salchichas	Chorizo, linguica and andouille, broa croutons, onions, potatoes, peppers, fried egg	\$ 9
Albondigas	Spanish meatballs with beef and spicy pork, tomato-pimenton sauce, Cotija, grilled baguette	\$ 9
Queso Fundido	Baked Spanish cheeses with herbs and spice, sausage, apples, crostini (takes 12-15 min.)	\$ 10.5
Carnitas del Puerco	Chili spiced, slow-cooked pulled pork, salsa verde, tortillas	\$ 10.5
Cazuela a la Garbanzos	Artichokes, asparagus, zucchini, peppers, onions, paprika dulce, goat cheese	\$ 12

ENSALADAS AND SOPAS

Sopa del Mercado	Seasonal soup selection	\$ 4, \$6
Ensalada Verde	Organic mixed greens, artichoke hearts, Manchego, grapes, sherry-dijon vinaigrette	\$ 7
Ensalada Valencia	Wild arugula, oranges, goat cheese, pepitas, yam strings, citrus 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

Valdeon:	Sweet, tangy blue from cow and goats milk with a pungent taste and semi-soft texture.
Gotes Catalanes:	Soft, spreadable goat cheese, blended with garlic and parsley and hand rolled into small balls.
Caña de Oveja:	A soft ripened sheep's milk from mountainous Murcia region. Slightly acidic, tangy and buttery.
Mahon:	Semi hard cow's milk cheese; Creamy lemon tang with salty flavors from the rustic Baleric seascape.
Manchego:	Semi hard aged cheese from La Manchan sheep with a buttery texture and distinctive nutty flavor.
<i>All Cheeses \$3.95 an ounce Assorted Cheese Platter One ounce of all five cheeses \$17.95</i>	

FRUTAS DEL MAR

Calamares	Sauteed calamari, fire roasted tomatoes, poblano, red peppers, cilantro, lime juice	\$ 9
Serrano Wrapped Scallops	Lemon-butter, capers, sautéed broccolini	\$ 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, grilled baguette	\$ 12
Grilled Tuna	Seared marinated Ahi, grilled butternut squash, honeydew melon, poblano, crème fraîche	\$ 17

CARNES

Puerco Asado	Marinated grilled pork loin, hot berry compota, roasted corn and mashed yams	\$ 15
Bistec a la Parilla	Grilled beef tenderloin, black bean pate, Yukon Gold potatoes, truffle jus	\$ 19, \$25

PAELLA -served family style, feeds 2-4, please allow 50-60 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 loin, chicken, linguica, red wine, veal stock, peppers, onions, paprika	\$ 48
Verduras	Wild mushrooms, artichokes, peppers, zucchini, peas, mushroom broth, paprika, saffron	\$ 34

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

Gluten Free Menu Available Upon Request