



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	\$ 2.50 ea
Madrid Platter	Serrano jamón, Salchichon, Chorizo, port mustard, Manchego, caper berry	\$ 10.50, \$ 14.50
	**order without crostini	
Ecuadorian Shrimp Ceviche	Avocado, cucumber, red onions, lime and cilantro, corn chips	\$ 12.50

HOT TAPAS

'Cheap Dates'	Medjool dates wrapped in bacon, pickled red onion, balsamic reduction	\$ 2.5 ea
Green Beans & Harissa	Pan roasted green beans and tomatoes, pinenuts, harissa	\$ 5.5, \$9
Tortilla	Traditional Spanish omelette with potatoes, onions and red peppers, mushrooms, truffle oil	\$8.5
Wild Mushrooms	Sautéed seasonal mushrooms, Swiss chard, Xeres reduction	\$ 5.5, \$9
Tres Salchichas	Chorizo, linguica and andouille, broa croutons, onions, potatoes, peppers, fried egg	\$ 9
	**order without broa croutons	
Albondigas	Spanish meatballs with beef and spicy pork, tomato-pimenton sauce, Cotija, grilled baguette	\$ 9
	**order without grilled baguette	
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
Cazuela a la Garbanzos	Artichokes, zucchini, peppers, onions, paprika dulce, goat cheese	\$12.5

ENSALADAS AND SOPAS

Sopa del Mercado	Seasonal soup selection *please ask server	\$ 4, \$6
Ensalada Verde	Organic mixed greens, artichoke hearts, Manchego, grapes, sherry-dijon vinaigrette	\$ 8
Ensalada Valencia	Wild arugula, blood orange, goat cheese, pepitas, yam strings, citrus vinaigrette	\$ 9
Ensalada con Pato	Warm duck confit spinach salad, crispy onions, walnuts, guava-sage vinaigrette	\$ 9, \$13.5
Beet Escabeche	Pickled beets, quinoa, tomato, pea shoots, walnut oil	\$ 6, \$9.5

CHEESES* *Served with spiced almonds, marinated olives and crispy lavash (order all cheeses with no 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: Soft ripened sheep's milk log, aged 21 days. Very buttery and delicious with a natural white rind.
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.

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

FRUTAS DEL MAR

Calamares a la Parilla	Grilled calamari, charred escarole, blistered grape tomatoes, citrus	\$ 9
Jamón Serrano Wrapped Scallops	Lemon-butter, capers, grilled asparagus	\$12
Gambas Picantes	Chipotle tiger prawns, roasted corn-coconut galletas, pumpkin seed-cilantro pipien	\$ 7.5, \$13
	*order without corn-coconut galletas	
Penn Cove Mejillones	Mussels, peppers, onion, smoked garlic and linguica sausage	\$ 12.50
	*order without grilled baguette	
Moqueca	Scallops, mussels, prawns, calamari, tilapia, chilies, coconut broth, rice, farofa, dende oil	\$ 18.5
Seared Red Snapper	Papaya- mango salsa, chimichurri black eyed peas, queso fresca	\$19

CARNES

Bistec a la Parilla	Grilled beef tenderloin, black bean pate, crispy onion, Yukon Gold potatoes, truffle jus	\$ 20, \$26
Puerco Asado	marinated grilled pork loin, hot berry compota, roasted corn and mashed yams	\$ 16.5

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 loin, chicken, linguica, red wine, 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 food-borne illness.