



## GLUTEN FREE MENU

### COLD TAPAS

<b>Spanish Olives and Toasted Almonds</b>	Citrus marinated olives, coriander spiced almonds	\$ 6.5
<b>Boquerones</b>	Sweet Spanish white anchovies, grilled onions, stuffed huevo	\$ 4.5, \$8
<b>Oysters del Mercado*</b>	Selection of Northwest varieties, roasted Jalapeno sauce	\$ 1.5 ea
<b>Madrid Platter</b>	Cured meats, port mustard, Manchego cheese, caper berries <b>*order without crostini</b>	\$ 10, \$ 14
<b>Ecuadorian Shrimp Ceviche</b>	Avocado, cucumber, red onions, lime and cilantro, corn chips	\$ 10.5
<b>Habanero Spiked Dungeness Crab</b>	Portobello mushroom, sweet black vinegar, wakame	\$ 12
	<b>**order without mushrooms</b>	

### HOT TAPAS

<b>'Cheap Dates'</b>	Medjool dates wrapped in bacon, grilled eggplant, red onion	\$ 2.5 ea
<b>Green Beans &amp; Harissa</b>	Pan roasted green beans and tomatoes, pinenuts, harissa	\$ 5, \$9
<b>Tortilla</b>	Traditional Spanish omelette with potatoes, onions and red peppers, mushrooms	\$ 4.5, \$8.5
<b>Queso Azul</b>	Fallen Valdeon blue cheese soufflé, seasonal fruit compota, port wine syrup	\$ 5, \$9
<b>Wild Mushrooms &amp; Jamon</b>	Sautéed seasonal mushrooms, Serrano ham, Swiss chard, Xeres reduction	\$ 5, \$9
<b>Tres Salchichas</b>	Chorizo, linguica and morcilla, broa croutons, onions, potatoes, peppers, fried egg	\$ 9
	<b>**order without broa croutons</b>	
<b>Queso Fundido</b>	Baked Mahon cheese with herbs, smoked sausage, apples, <b>*order without crostini</b>	\$ 10.5
<b>Carnitas del Puerco</b>	Chili and cinnamon spiced pork, salsa verde, tortillas <b>*order with corn tortillas</b>	\$ 10.5

### ENSALADAS AND SOPAS

<b>Sopa del Mercado</b>	Seasonal soup selection <b>*please ask server</b>	\$ 4, \$6
<b>Ensalada Verde</b>	Organic mixed greens, tomato, grilled hearts of palm, lemon-pumpkin seed vinaigrette	\$ 6.5
<b>Ensalada con Pato</b>	Warm duck confit spinach salad, crispy onions, walnuts, guava-sage vinaigrette	\$ 7, \$12
<b>Beet Escabeche</b>	Pickled beets, black-eyed pea salad, blue cheese crumbles, tomato, lemon	\$ 5, \$9

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

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

### FRUTAS DEL MAR

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

### CARNES

<b>Grilled Rack of Lamb</b>	Tamarind and coriander marinade, herb roasted potatoes, mint chimichurri	\$ 19
<b>Bistec a la Parilla</b>	Grilled beef tenderloin, black bean pate, Yukon Gold potatoes, truffle jus	\$ 19
<b>Puerco Asado</b>	Marinated grilled pork loin, hot berry compota, roasted corn and mashed yams	\$ 15
<b>Fois Gras</b>	Pan seared Sonoma duck liver, fig marmalade, fried truffle broa <b>(order without fried broa)</b>	\$ 16

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

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

### 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.**