

Traditional Taberna Dinner Tapas

<p>Chorizo con aluvias y setas 10</p> <p><i>Sautéed Spanish chorizo with mushrooms, white beans, in a red wine sauce</i></p> <p>Crostinis de filete 12</p> <p><i>Grilled Stripped Steak served over toast with Manchego cheese and chimichuri sauce</i></p> <p>Solomillo de Cerdo Adovado 10</p> <p><i>Marinated and grilled pork Tenderloin served over crispy toast ,Manchego cheese and Mediterranean vegetables relish, and Spanish paprika oil</i></p> <p>Empanadas rellenas de Costilla 12</p> <p><i>Spanish turnovers stuffed with roasted beef, mushrooms, and shallots red wine sauce</i></p> <p>Taberna Antipasto 12</p> <p><i>Prepared with Serrano Ham, Spanish chorizon, Sopressata, Cantaloupe melon, and Manchego cheese</i></p> <p>Smoked Wild Salmon 12</p> <p><i>Served over crispy toast topped with vegetables, cappers, and avocado relish</i></p> <p>Traditional Hummous 12</p> <p><i>Prepared whit roasted garlic, Chick peas Moroccan spices served whit grilled shrimps</i></p> <p>Chicken Brocheta 8</p> <p><i>Grilled chicken kebabs served with Roasted Potatoes and roasted garlic sauce.</i></p> <p>Patatas Bravas 8</p> <p><i>Roasted spicy Spanish potatoes in a roasted Garlic, smoked Spanish Paprika and extra Virgen Olive Oil</i></p>	<p>Tortilla Espanola 8</p> <p><i>Spanish potatoes, onions, and eggs omelet served with aioli</i></p> <p>Croquetas de Bacalao 10</p> <p><i>Cod fish croquettes served with lemon and mustard aioli</i></p> <p>Pan Catalan 8</p> <p><i>Catalan garlic bread with fresh tomatoes, basil, and Manchego cheese</i></p> <p>Jamon Serrano de Espana 12</p> <p><i>Serrano Ham and Manchego cheese from Spain</i></p> <p>Berenjenas rebosadas 8</p> <p><i>Baked eggplant, topped with Manchego cheese in fresh tomatoes cullies</i></p> <p>Grilled Spanish Sausage 10</p> <p><i>Served over potatoes comfit, and roasted garlic sauce</i></p> <p>Sautéed Broccoli Rabe 8</p> <p><i>Prepared with roasted garlic and extra Virgen Olive Oil</i></p> <p>Assorted mixed olives 8</p> <p><i>Prepared with red onions, piquillo peppers, Fine herbs and Olive Oil</i></p> <p>White Sparragus 8</p> <p><i>Baked with mustard seeds aioli, Parmigiano Cheese and sundry tomatoes sauce</i></p> <p>Boquerones 10</p> <p><i>Mediterranean fresh marinated Anchovis In extra Virgen Olive Oil, garlic, parsley, cilantro and lemon light pesto.</i></p>
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Taberna Dinner Menu (Antipastos)

Soft Polenta served with grilled Portobello mushrooms in roasted garlic and extra virgin olive oil	10
Sautéed Shrimp in a roasted garlic and demi-glace red wine sauce	12
Calamari a la Plancha Grilled baby squid served with green mixes and white Cannellini beans salad, caramelized garlic and aged balsamic vinaigrette	10
Dry Bay Scallop Risotto Italian creamy risotto prepared with Arborio rice, grape tomatoes, and Parmigiano cheese	12
Calamari Frito Lightly fried baby squid served with marinara sauce and lemon mustard seeds aioli	12
Mussels Sautéed Prince Edward mussels with fresh tomatoes, garlic, parsley, white wine, and extra virgin olive oil	10
Spanish Wood Roasted Piquillo Peppers stuffed with Valencia salad, chicken, shrimp, walnuts, saffron aioli, and balsamic reduction	12
Eggplant Cannelloni prepared with roasted eggplant, sun-dried tomatoes, Mozzarella cheese, topped with light pesto	10
Crab Cake Pan roasted Maryland crab cake served with mixed baby greens and mustard seeds-lime aioli	12
Goat Cheese Baked goat cheese in a fresh tomatoes and fine herbs sauce, served with Italian garlic bread	10
Carpaccio Thin slices of Strip Steak served with baby arugula salad, drizzled with lemon, extra virgin olive oil, and Parmesan cheese	12

Taberna Salads

House Salad Organic mixed green, Grape tomatoes, drizzled with aged balsamic vinaigrette	7
Roasted Beats Baby Arula, English Cucumbers, crumbled fetta cheese, aged balsamic	10
Mozzarella Caprice Fresh Mozzarella, beefsteak tomatoes, fresh basil, caramelized garlic, Aged balsamic vinegar	10
Caesar Salad Baby Romaine hearts, homemade garlic croutons, Manchego cheese	10
Chef Daniel's Salad Endive, baby arugula, pears, and nuts in a mustard dressing, and shaved Parmesan cheese	10

****Add chicken \$8; shrimps \$10; scallops \$10; lobster \$10; smoked salmon \$10; beef \$10****

Dinner Homemade Fresh Pasta

- Ricotta Gnocchi** *Handmade little pillows of fresh ricotta cheese, reggiano Parmigiano with Black Angus beef Bolognese sauce* **20**
- Lasagna** *Handmade vegetables and Reggiano Parmigiano cheese lasagna served with Black Angus beef Bolognese sauce* **20**
- Fettuccine** *Long, flat, ribbon pasta, served with homemade fennel sausage, broccoli rabe and finished with caramelized garlic and extra virgin olive oil*
- Goat Cheese Ravioli** *served in a creamy sauce with sweet peas, sweet corn, and sautéed oyster mushrooms* **20**
- Lobster and Wild Mushroom Ravioli** *in a light cabrales blue cheese sauce* **26**
- Linguini** *prepared with an assortment of seafood with roasted garlic in a lobster saffron sauce* **26**

Entrees-Platos

- Veal Milanese** *Light breaded with fresh foccaccio crumbs, served over baby arugula, fresh tomatoes, extra virgin oil, and fresh garlic* **26**
- Braced Beef Short Ribs** *served over cornmeal cakes, sautéed spinach in a white wine and fine herbs sauce* **26**
- Seafood Risotto** *Prepared with shrimp, bay scallops, squid, mussels, cockles, Arborio rice in saffron rice and white wine* **26**
- Wild Salmon** *Potato crusted wild salmon served with piquillo pepper sauce and sautéed spinach* **26**
- Free Range Chicken** *served with soft polenta, julienne vegetables, in a roasted garlic Chianti sauce* **24**
- New York Strip Steak** *served garlic roasted potatoes, sautéed vegetables in a wild mushroom fusion* **28**
- Domestic Baby Leg of Lamb Stew** *prepared with Moroccan spices, yogurt, almonds, and vegetables, served with Spanish rice* **26**
- Paella Classic Valenciana** *prepared with chicken, Spanish sausage, seafood, and saffron cebolla rice made for two or more* **24pp**
- Seafood Paella** *prepared with calamari, shrimp, clams, mussels, scallops and saffron cebolla rice made for two or more* **26pp**