

Traditional Lunch Tapas

Chorizo con aluvias y setas Sautéed
Spanish sausage and mushrooms in a garlic
sauce **8.00**

Crostinis de Filete Grilled strip steak with
fresh tomatoes and chimichurri sauce served
over crispy toast **8.00**

Solomillo de Cerdo Grilled Pork Tenderloin,
Manchego cheese, black olives, tomatoes, and
Spanish paprika oil, over crispy toast **8.00**

Tortilla Espanola Spanish potatoes, onions,
and egg omelet served with aioli **6.00**

Croquetas de Bacalao Cod fish croquettes
with mustard and lemon aioli **6.00**

Pan Catalan Catalan tomato and garlic bread
with extra virgin olive oil **6.00**

Jamon Serrano Serrano ham and Manchego
cheese from Spain **8.00**

Chicken Brocheta Grilled chicken kebabs
served with garlic cumin aioli **6.00**

Boquerones Mediterranean fresh marinated
anchovies in extra virgin olive oil, fresh garlic,
lime juice, and parsley cilantro pesto **8.00**

Chorizo a la Plancha Grilled Spanish sausage
served over sautéed vegetables in a garlic
sauce **8.00**

Assorted Mixed Olives prepared with onions,
piquillo peppers, hot peppers, and olive oil **6.00**

Espinaca a la Catalana sautéed spinach with
garlic, olive oil, and raisins **6.00**

Sautéed Broccoli Robe with roasted garlic
and extra Virgen Olive Oil. **8.00**

Taberna Antipasto Prepared with serrano
ham, Spanish chorizon, Sopressata, Cantaloupe
melon, and Manchego cheese **10.00**

Berenjenas rebosadas Baked eggplant,
topped with Manchego cheese in fresh
tomatoes cullies **6.00**

Smoked Wild Salmon Served over crispy
toast with vegetables, cappers, and avocado
relish **8.00**

Traditional Hummus Prepared with roasted
garlic, chick peas, and Moroccan spices, served
with crispy plantain **6.00**

Patatas Bravas Roasted spicy Spanish
potatoes in a roasted garlic and extra virgin
oil **6.00**

White Asparagus Baked with mustard seeds
aioli, Parmigiano cheese, and sundried
tomatoes sauce **8.00**

**Spanish Wood Roasted Piquillo
Peppers** stuffed with Valencia salad,
chicken, shrimp, walnuts, saffron aioli, and
balsamic reduction **10.00**

Risotto con Cetas Prepared with fresh **8.00**
Mushrooms, truffle oil, shaved parmigiana

Brussels Sprouts Sauteed with roated garlic
Pancetta and Italian white Kigney beans **8.00**

Soft Polenta served with roasted garlic, fresh
Tomatoes and fine herbs **6.00**

Roasted Chicken Croquettes served with
Cumin and fine herbs Oioli **6.00**

Taberna Lunch Salads

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| Salad <i>Organic mixed green salad, topped with aged balsamic and Parmesan cheese</i> | 6.00 |
| Caesar Salad <i>Baby Romaine hearts, homemade garlic croutons, and Caesar dressing</i> | 6.00 |
| Chef Daniel's Salad <i>Endive baby arugula, nuts, mustard dressing, and shaved Parmesan cheese</i> | 6.00 |
| Baby Spinach Salad <i>prepared with Wild mushrooms, caramelized onions and topped with Cabrales blue cheese</i> | 6.00 |
| Mozzarella Caprice <i>Homemade fresh mozzarella, beefsteak tomatoes, fresh basil, caramelized garlic, sea salt, and extra virgin olive oil</i> | 6.00 |
| Roasted Beets Salad <i>Baby arugula, cucumbers, topped with scrambled fetta cheese , aged Valsamic</i> | 8.00 |

****Add Chicken \$6, Grilled Shrimp \$8, Grilled Sea Scallops \$10, Smoked Salmon \$8****

And Beef Carpaccio \$8.

Taberna Lunch Antipastos

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| Dry Bay Scallop Risotto <i>Creamy Risotto of dry bay scallops in a parsley cilantro fusion</i> | 12.00 |
| Mussels <i>Sautéed Prince Edward mussels with fresh tomatoes, roasted garlic in a white wine And fine herbs sauce</i> | 10.00 |
| Baked Eggplant Cannelloni <i>served over sundried tomato sauce, mozzarella cheese, and light pesto sauce</i> | 10.00 |
| Calamari a la Plancha- <i>Grilled baby squid served in cannellini beans, shallots, bell peppers, fresh tomatoes, lemon, fine herbs vinaigrette</i> | 12.00 |
| Grilled Crab Cakes <i>Baked crab cakes served with cucumbers, peppers, and onion salad in a lemon and mustard aioli</i> | 12.00 |
| Sautéed Shrimp <i>in a garlic sauce served over linguini pasta and fresh tomatoes</i> | 14.00 |
| Chicken Breast Milanese <i>lightly breaded and served over arugula salad, fresh tomatoes, and topped with aged balsamic and extra virgin olive oil</i> | 12.00 |
| Risotto of Vegetables <i>Bomba rice with wild mushrooms , vegetables, and truffle oil</i> | 10.00 |
| Grilled Tilapia <i>sautéed spinach, white Cannellini Beans white wine fine herbs sauce</i> | 14.00 |
| Empanadas de Costilla <i>Spanish turnover stuffed with roasted beef, mushrooms, and shallots, served with sautéed vegetables</i> | 12.00 |
| Black Angus Meatballs <i>served with fresh ricotta gnocchi , fresh tomatoes, fine herbs</i> | 14.00 |