

A la carte

NYE
DINNER
12.31.16

Menu

Andalucia Tapas Restaurant & Bar

Soups & Salads

Crema de Frijol y Chorizo \$6

White bean & Spanish chorizo soup with a hint of spice.

Ensalada Costa del Sol \$9

Baby greens with orange segments, red onions, tomatoes & basil in a raspberry vinaigrette.

Ensalada de la Casa \$8

Mixed greens with roasted apples, manchego cheese, tomatoes & toasted almonds in a peppered berry vinaigrette.

Cold Tapas

Pan Plano Cordero \$10

Lamb tartar with cornichon, shaved manchego, harissa & grilled herbed flat bread.

Aceitunas Espanolas \$5

Spanish marinated olives in garlic, herbs & spices.

Piquillos Rellenos \$10

Spanish sweet piquillo peppers stuffed with salmon tartar.

Pulpo a la Vinagreta \$10

Baby octopus in a balsamic olive oil sherry vinaigrette.

Salpicon de Mariscos \$11

Spanish ceviche of shrimp, scallops & tilapia.

Datiles Rellenos \$7

Stuffed dates with chile & Roquefort with arugula & honey vinaigrette.

Hot Tapas

Albondigas Marroquis \$9

Moroccan meatballs, egg & peas in a spicy cumin pepper sauce.

Bastilla \$13

Moroccan chicken pie with cinnamon & roasted almonds in phyllo dough.

Pinchos de Pollo \$11

Chicken breast skewers with harissa aioli & caramelized onions.

Pinchos de Res \$13

Marinated beef tenderloin skewers with harissa aioli & wine demi.

Pinchos de Morunos \$11

Lamb skewers with a mint roasted tomato picada.

Pollo Relleno Andalucia \$13

Stuffed chicken breast with olives, spinach, manchego cheese & piquillo pepper over sofrito cream sauce.

Carne de Ternera \$9

Braised veal beef tongue in a Moorish spiced au jus.

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Seafood Tapas

Gambas al Ajillo \$11
Sautéed shrimp in a garlic sauce.

Calamar a la Romana \$11
Fried calamari with spicy piperrada sauce.

Torta de Cangrejo \$14
Crab cakes with sofrito citrus butter topped with crispy leeks.

Vieras a la Merbella \$13
Sautéed sea scallops, pickled fennel in a port piperrada sauce.

Vegetarian Tapas

Coles de Bruselas \$6
Brussel sprouts in garlic, caramelized onions & manchego cheese.

Empanadillas de Espinaca \$9
Spinach, manchego cheese, apricots & balsamic aioli in a puff pastry shell.

Queso de Cabra Horneado \$10
Baked goat cheese & pear chutney reduction served with toasted baguettes.

Croquetas de Patatas y Queso \$7
Potato & goat cheese croquetas with raisins & caramelized leeks.

Tortilla Espanola \$7
Spanish potato omelette with onions & aioli.

Andalucia Especialidades

Salmon Serrano \$19
Salmon fillet wrapped with jamon serrano, pan crusted potato cake, pear chutney & sautéed baby greens.

Medallones de Res \$24
Beef tenderloin medallions with Moroccan spice rub, potato cake & sautéed spinach in Portobello demi.

Gambas a la Brasa \$18
Grilled shrimp with orange mojo sauce on saffron rice.

Cordero Asado \$22
Steamed & roasted lamb with caramelized onions & white raisins over couscous.

Rape con Miel \$17
Pan seared monk fish in a honey almond cream sauce with fresh berries.

Tajine de Pollo \$13
Chicken tagine with preserved lemons, green olives, cilantro & ginger.

Paellas

Paella de Mariscos – Seafood paella with calamari, fish, shrimp, clams & mussels. \$19 (1) \$60 (4-6) \$110 (10-12)

Paella Valenciana – Chorizo, chicken, pork, calamari, shrimp, clams & mussels. \$20 (1) \$60 (4-6) \$110 (10-12)

Paella Vegetariana – Vegetarian paella with mushrooms, zucchini, carrots & peas. \$16 (1) \$50 (4-6) \$110 (10-12)