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TASTE THE FRESH FLAVORS OF SPAIN

T A P A S  G I T A N A

Cold Tapas

Tortilla Tres Pisos "V,GF" 4.25

A three layered Spanish omelet with peppers, spinach and mushroom layers with fresh mozzarella topped with a tarragon cream

Jamón Serrano 8.25

Traditionally served, shaved imported Serrano ham, toasted bread, whole garlic cloves, tomato and olive oil

Plato De Espárragos Con Jamón "GF" 7.50

Fresh asparagus with Serrano ham and Manchego cheese, with balsamic vinaigrette

Pisto Manchego "V,GF" 5.50

Sautéed eggplant, zucchini, yellow squash, peppers, onion, garlic and tomato

Aceitunas Aliñadas "V, GF" 3.50

Spanish olives marinated with herbs, pearl onion and garlic

Quesos Españoles "V,GF" 7.50

An assortment of imported Spanish cheeses served with red grapes and sliced apples

Tomate Y Queso Con Aceitunas "V,GF" 7.25

Vine ripened tomatoes and fresh mozzarella cheese topped with as black olive and roasted red pepper vinaigrette

Salmón Curado 7.95

House cured Atlantic salmon with toast points, dill sour cream, capers, sautéed vegetables and onions

Canalón Frio De Atun 6.50

Tuna, asparagus and fresh basil filled cannelloni with a creamy white wine and tomato vinaigrettes

Gambas Marinadas Hierbas Aromaticas "GF" 7.95

Chilled tiger shrimp marinated with fresh herbs and served with a trio of sauces: alioli, salsa rosa and cumin

Pollo Al Curry "GF" 6.95

Curried chicken salad with red grapes, scallions and celery



Patatas Con Alioli "V,GF" 4.95

Our famous robust garlic potato salad

Ternera Asada "GF" 6.25

Thin slices of roasted veal with sun-dried tomato and green olive relish, drizzled with raspberry vinaigrette

Alcachofas Marinadas "V" 5.50

Marinated fresh artichoke hearts topped with fresh garlic, drizzled with balsamic sherry vinaigrette and accompanied by fresh diced tomatoes with basil

Endibias Con Queso De Cabra, Naranja Y Almendras "V,GF" 5.50

Endive leaves topped with goat cheese, orange and toasted almonds with citrus vinaigrette

Plato De La Casa "GF" 8.50

House plate of imported cured pork loin and two selections of Spanish chorizo, with Manchego cheese

Pulpo A La Vinagreta "GF" 7.50

Poached octopus tossed with a tomato, red onion, cilantro and sherry vinaigrette

Berenjena Con Queso "V,GF" 5.95

Grilled eggplant filled with roasted red peppers, fennel and Spanish onions, accompanied by an asparagus spear topped with imported goat cheese and drizzled with balsamic vinaigrette

Aguacate Relleno Con Gambas "GF" 6.95

Half an avocado filled with, grilled tiger shrimp, scallions and red onions, served over mixed greens with a brandy mayonnaise sauce

Tostadas Espanolas 7.95

Garlic toast points, topped with Serrano Ham, Manchego Cheese and Piquillo pepper drizzled with extra virgin olive oil



Soups & Salads

Sopa De Alubias Negras 3.25

Spicy black bean soup with Chorizo

Ensalada Madrillena "V,GF" 7.25

Chopped salad of hearts of romaine, celery, radish and hardboiled egg, topped with sliced marinated Portobello mushroom and shredded Manchego cheese dressed with a tomato artichoke vinaigrette

Ensalada Gitana "V,GF" 6.25

Bibb lettuce with sliced seasonal fruit, Jicama, avocado, served with raspberry vinaigrette

Ensalada Cabrales Con Pera "V,GF" 7.95

Sliced red wine poached pear filled with Spanish blue cheese served over baby green drizzled with raspberry vinaigrette

Paellas

(Please allow 35-45 minutes to cook all paellas)

Vegetariana "V,GF" 9.95 p/p

Vegetarian paella made with bell peppers, onions, and assorted seasonal vegetables, baked in saffron rice

Imperial "GF" 24.95 p/p

Lobster, clams, mussels, shrimp, scallops, and calamari with vegetables, baked in saffron rice



Valenciana "GF" 13.95 p/p

Chicken, shrimp, mussels and clams baked in saffron rice with vegetables

Mariscos "GF" 16.95 p/p

Shrimp, mussels, clams, scallops, and calamari, baked in saffron rice with vegetables

Hot Tapas

Crepe Rellena "V" 6.50

Crepe filled with goat cheese, pine nuts, spinach and apple, accompanied by a pimiento sauce

Gambas A La Plancha "GF" 6.95

Grilled tiger shrimp with lemon butter

Dátiles Con Tocino "GF" 5.50

Baked dates wrapped in bacon, served on red bell pepper sauce

Chorizo Y Morcilla "GF" 5.50

Grilled slices of Spanish chorizo and morcilla sausage

Pechuga De Pato Con Lentejas Y Couscous 8.95

Grilled duck breast served over lentils and Mediterranean couscous with a wild mushroom sauce

Pimientos Del Piquillo 8.95

Imported Piquillo sweet peppers stuffed with three cheeses and spinach, served over a black bean sauce

Pipirrana De Buey "GF" 7.95

Grilled strips of skirt steak on a bed of potatoes and onions drizzled with Spanish blue cheese sauce

Calamares A La Plancha "GF" 6.50

Grilled squid with garlic, lemon & olive oil



Ostras A La Pimienta "GF" 8.95

Grilled oysters rolled in cracked black pepper served over creamed leeks and potatoes with lemon butter sauce

Queso De Cabra Al Horno "V" 7.50

Oven-baked goat cheese in a tomato basil sauce with garlic bread

Empanada Del Dia 7.95

A puff pastry with savory fillings ranging from land, sea or air. Ask your server what Andy's come up with this week

Montaditos De Cerdo 7.50

Sautéed pork medallions atop caramelized red onion and seasoned croutons with lemon marjoram sauce

Champiñones Rellenos "V" 6.95

Mushroom caps stuffed with sautéed spinach, garlic and a blend of Spanish cheese

Patatas Bravas "V,GF" 4.50

Fried diced new potatoes served with a spicy red pepper sauce



Especialidades De La Casa

Our house specialties are generally tapas sized items. However, some come double sized because they are so good, a single size isn't enough!!

Pincho De Pollo Y Chorizo "GF" 5.25/10.25

Brochette of chicken and chorizo with cumin mayonnaise and saffron rice

Vieiras Con Espinaca "GF" 8.95

Grilled sea scallops served over sautéed spinach drizzled with a tomato lemon garlic sauce

Pollo Al Limón 7.95

Egg battered and sautéed chicken breast served over angel hair pasta and a white wine lemon and caper sauce

Corazón De Alcachofas Rellenas Con Gambas "GF" 7.95

Three artichoke bottoms filled with warmed Pisto Manchego topped with grilled tiger shrimp enrobed in herbed alioli and baked to golden brown

Menestra De Mariscos Con Verduras "GF" 11.95

Seafood stew of salmon, clams, shrimp and julienned vegetables in a saffron broth topped with a dollop of alioli

Nido De Cordero "GF" 7.95

Confit leg of lamb hand pulled with fresh herb alioli sitting atop a fried potato nest with caramelized onions and rich lamb sauce

Pincho De Solomillo "GF" 6.25/12.25

Brochette of beef tenderloin with mushroom and pearl onion grilled in black pepper, served over fried string potatoes with caramelized red onions drizzled with horseradish cream

Galleta De Langosta Y Gambas Roca Del Señor Conde "GF" 12.95

A potato pancake topped with a sauté of lobster tail and rock shrimp in a tomato sauce

Tilapia Al Caparas 11.95

Grilled dusted tilapia served over sautéed vegetables with a white wine artichoke and caper sauce

Salmon A La Plancha "GF" 7.95/14.95

Grilled Atlantic salmon, served atop a bed of creamed leeks with a fresh melon relish and lemon garlic sauce

Solomillo Con Jamón "GF" 14.95/24.95

Grilled filet mignon with Serrano ham in a red wine shallot sauce, accompanied by asparagus, garlic potatoes and a stuffed tomato

We understand there are those with special dietary requirements. Items marked with "V" indicates Vegetarian dishes and Items with "GF" indicate Gluten Free items.

We accept Visa, MasterCard, Discover and American Express.

An 18% gratuity will be added for parties of six or more. Gratuity will be added with use of all discount offers. Thank you for allowing us to serve you.

The department of public health advises that eating raw or undercooked, meat, poultry, egg or seafood poses a health risk to everyone, but especially the elderly, young children under age 4, pregnant woman, and other highly susceptible individuals with compromised immune systems. Through cooking of each animal food reduces the risk of illness. For further information contact your physician or Public Health Department.



Sparkling Wines

- NV Cristalino 24.00**
(San Saduri De Noya)
- NV Segura Vudas "Hereditad" Brute 40.00**
Reserva (Penedés)

- NV Veuve Clicquot Ponsardin Brute 85.00**
(Champagne)
- 98 Dom Perignon Brute 195.00**
(Champagne)

Rose Wines

- 07 Santa Digna Cabernet Sauvignon 30.00**

- 06 Red Guitar Rose 32.00**
(Navarra)

White Wines

- 00 Torres Milmanda Chardonnay 85.00**
(Concha De Barbera)
- 05 Jean Leon Chardonnay 46.00**
(Penedés)
- 07 Vega Sindoa Chardonnay 36.00**
(Navarra)
- 07 Las Brisas 30.00**
(Rueda)

- 06 Spanish Quarter Chardonnay 36.00**
(Penedés)
- 07 Marqués De Cáceres 30.00**
(Rioja)
- 07 Muga Blanco 35.00**
(Rioja)
- 07 Mont Palma Verdejo 32.00**
(Rueda)

Red Wines

- 06 Red Guitar 30.00**
(Navarra)
- 06 Wrongo Dongo 30.00**
(Jumilla)
- 07 Paso A Paso 30.00**
(La Mancha)
- 07 Can Blau 40.00**
(Montsant)
- 06 Vega Sindoa Cabernet 36.00**
(Navarra)
- 02 Jean Leon Cabernet Reserva 50.00**
(Penedés)
- 05 Clos Mogador 140.00**
(Priorat)
- 05 Condado De Haza 48.00**
(Ribera Del Duero)
- 05 Tinto Pesquera Crianza 59.00**
(Ribera Del Duero)
- 95 La Rioja Alta "904" Gran Reserva 99.00**
(Rioja)
- 02 Alón 175.00**
(Ribera Del Duero)
- 01 Montecillo Gran Reserva 98.00**
(Rioja)

- 04 Conde De Valdemar Crianza 39.00**
(Rioja)
- 04 Marqués De Cáceres Crianza 39.00**
(Rioja)
- 97 Jean Leon Cabernet Sauvignon "Gran Reserva" 159.00**
(Penedés)
- 03 Conde De Valdemar Reserva 40.00**
(Rioja)
- 01 La Rioja Alta 48.00**
(Rioja) "Vina Alberdi Reserva"
- 01 Valpiedra Reserva 62.00**
(Rioja)
- 03 Allende 62.00**
(Rioja)
- 02 Remelluri 65.00**
(Rioja)
- 02 Abel Mendoza Selecccion Personal 85.00**
(Rioja)
- 01 Torre Muga 165.00**
(Rioja)
- 07 Borsao 30.00**
(Campo de Borja)
- 06 Spanish Quarter Trmpranillo 36.00**
(Costers del Segre)

Vintage subject to change based on availability

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Desserts



Flan De La Jefe "GF" 5.25
Chefs choice featured flan of the day

Profiteroles Del Pirineo "V" 5.75
Twin pastries with vanilla ice cream and bittersweet chocolate sauce

Flor De Plátano "V,GF" 4.75
Caramelized banana slices with house made caramel and chocolate sauces and chopped pistachios, accompanied by vanilla ice cream

Tarta De Nueces con Carmelo Y Chocolate "V" 5.75
Freshly baked pecan and honey caramel tart topped with chocolate ganache

Pan Perdido Con Frutas Y Chocolate "V" 4.95
Spanish style banana and chocolate bread pudding with dried cranberries, served warm with vanilla ice cream

Delicia De Chocolate "V,GF" 5.95
Chocolate Terrine with honey roasted pecans and fresh raspberry sauce

Crema Catalana De Chocolate "V,GF" 5.95
Creamy vanilla custard with bittersweet chocolate and caramelized sugar topping

Arroz Con Leche "V,GF" 3.50
Spanish style rice pudding with fresh citrus zest, sprinkled with cinnamon

Pera De La Abuela "V,GF" 5.50
Creamy vanilla custard with bittersweet chocolate and caramelized sugar topping.

Mousse de Mirtilos Y Chocolate Blanco "V" 4.95
Blueberry and white chocolate mousse topped with white chocolate shavings.

Specialty Coffees

6.95



Café Bambata
Made with Licor 43 and Tres Cepas, a Spanish Brandy, topped with whipped cream

Los Dos Nueces
Made with Franglico, Amaretto and Bailey's, topped with whipped cream

Café Dulce
Made with Kahlua, Tia Maria, and Creme de Cocoa, topped with whipped cream

Café Canela
Made with Licor 43, Amaretto and cinammon with whipped cream

Café De Mento Fresca
Made with Creme de Cocoa and Creme de Menthe, topped with whipped cream

Café Irlandes
Made with Jameson Irish whiskey, with whipped cream and Creme de Menthe

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AfterDinnerDrinks



Sherries

East India Solera 6.00
(Lustau)

Pedro Ximenez 5.50
(Osborne)

Moscatel Superior "Emilin" 5.00
(Lustau)

Ports

Graham's Six Grape Oporto 6.00

Graham's 10 Year Old Tawny 8.00

Osborne L.B.V. 6.00

Graham's 20 Year Old Tawny 10.00

Spanish Brandies

Fundador 6.00

Cardenal Mendoza 12.00
(Sanchez Romate)

Felipe II 6.00
(Agustin Blazquez)

Gran Duque de Alba 15.00
(Williams & Humbert)

Carlos I 8.00
(Domecq)

Spanish Liquors

Anís del Mono 6.00
(Badalona) Spanish anise flavored liqueur

Gran Torres Orange Liqueur 6.00
(Penedés) "Grand" orange liqueur made with Spanish brandy

Licor 43 6.00
(Diego Zamora) Smooth vanilla flavored liqueur made with 43 ingredients

Cordials

Gran Mariner 8.00

Galliano 6.00

Tia Maria 6.00

B&B 6.00

Bailey's 6.00

Drambuie 6.50

Romana Sambuca 6.00

Amaretto Disaronno 7.00

Kahlúa 6.00

Chambord 7.00

Frangelico 7.00

Godiva White Chocolate 6.60

Cointreau 6.00

Godiva Dark Chocolate 6.50

Benedictine 6.50

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