



BOARDS

SPANISH CURED MEATS BOARD

CHORIZO, SERRANO HAM, SALCHICHON & OLIVES
W/HOUSE MADE CRACKERS

17

OR CHOOSE ONE FOR 4@ 10Z
ADD HOUSE MADE CRACKERS +1

SPANISH CHEESE BOARD

MANCHEGO, DRUNKEN GOAT, BRIE, VALDEÓN BLUE
& CAÑA DE CABRA W/HOUSE MADE CRACKERS

17

OR CHOOSE ONE FOR 4@ 10Z
ADD HOUSE MADE CRACKERS +1

SALADS / SOUPS

CARAMELIZED GOAT CHEESE W/BLACKBERRIES | 12 **V**
OVER FENNEL ROOT & SPRING MIX

AVOCADO & SEAFOOD SALAD | 14 
SHRIMP, CRAB, ORANGE, RED ONION & OLIVADA DRESSING

QUINOA SALAD W/AVOCADO & FETA | 11 **V**
W/ARUGULA & BALSAMIC REDUCTION

FRESH LIMA BEANS & FENNEL ROOT SALAD | 11 **V**
W/ARUGULA & HOUSE MADE VINAIGRETTE

SPANISH CAPRESE SALAD | 12 **V**
RAINBOW TOMATOES, FRESH MOZZARELLA, BASIL, BALSAMIC REDUCTION,
W/ARUGULA & FENNEL ROOT

SEASONAL GREENS SALAD | 7/11 **V**
W/APRICOTS, PECANS & CAVA VINAIGRETTE

HOUSE SALAD | 7/11 **V**
ROMAINE, PARMESAN CHEESE, TOMATOES, OLIVES, RED ONIONS,
PEPPERONCINI, & HOUSE MADE DRESSING

CAESAR SALAD | 6/10
ROMAINE, PARMESAN CHEESE & CROUTONS

SOUP OF THE DAY | 5/8
ASK YOUR SERVER FOR TODAYS SELECTION

GAZPACHO | 5/8 **V**
RAW VEGETABLE SOUP SERVED COLD

SOUP & SALAD COMBO | 11
CUP OF SOUP OF THE DAY & HOUSE SALAD OR CAESAR SALAD

HOUSE MADE SAUCE

+1 TO ADD AS A SIDE

- HARISSA  • TZATZIKI • CHARMOULA • AIOLI
- SERRANO AIOLI  • GARLIC AIOLI • TARTAR SAUCE

TABLAS

TAPAS SERVED ON A WOODEN BOARD MEANT TO
BE ENJOYED FAMILY STYLE!

TAVERNA

LAMB CHOPS*
PORK MIGNON*
BEEF SKEWERS
CALAMARI

SHRIMP CROQUETAS
ROSEMARY POTATOES
VEGETABLES
HOUSE SALAD

FOR 2 | 70 FOR 4 | 105

WINERY

SERRANO HAM
GRILLED CHORIZO
CALAMARI
SHRIMP CROQUETAS
TORTILLA DE PATATA

MANCHEGO & MEMBRILLO
CASTELVETRANO OLIVES
ROSEMARY POTATOES
HOUSE SALAD

FOR 2 | 70 FOR 4 | 105

TURF

LAMB CHOPS*
BEEF SKEWERS
GRILLED CHORIZO
PINEAPPLE CHICKEN WRAPS

BACON WRAPPED DATES
EMPANADAS
ROSEMARY POTATOES
HOUSE SALAD

FOR 2 | 70 FOR 4 | 105

MAINS/BURGERS

SERVED W/FRIES

+1 TO SUBSTITUTE: SALAD -OR- SWEET POTATO FRIES

GRILLED FISH TACOS | 17 
KING SALMON OR COD, SRIRACHA AIOLI, MANGO SALSA & ROASTED
JALAPEÑO ON CORN TORTILLAS

GRILLED CHICKEN SANDWICH | 14
APPLEWOOD SMOKED BACON, CHEDDAR, LETTUCE, ONION & TOMATO ON A
RUSTIC ROLL

BLAT | 14
BACON, LETTUCE, AVOCADO, TOMATO, ONION & GARLIC AIOLI ON GRILLED
FRENCH BREAD

TABLAS BURGER* | 16 ADD AN EGG +2 
TWO OF OUR CUSTOM BLENDED PEPPERONI, CHEDDAR & BEEF PATTIES
STACKED HIGH, FINISHED W/APPLEWOOD SMOKED BACON & SERRANO AIOLI
ON A BRIOCHE BUN

LAMB BURGER* | 17
A FULL ½ POUND LAMB PATTY, FETA, CARAMELIZED ONION, LETTUCE,
HARISSA & TZATZIKI ON A BRIOCHE BUN. SERVED W/SWEET POTATO FRIES

BEYOND BURGER | 17 **V**
100% PLANT BASED VEGAN PATTY W/TOMATO, LETTUCE, ONION, AVOCADO,
PICKLES & HARISSA ON A VEGAN BUN

PAELLA

30 PER PERSON, MINIMUM OF 2 PEOPLE
PLEASE ALLOW 30 MINUTES TO PREPARE.

BOMBA RICE, SHRIMP, CALAMARI, COD, CLAMS,
MUSSELS, CHICKEN, BEEF, CHORIZO, SAFFRON & FRESH
FAVAS, COOKED AND SERVED IN A LARGE SHALLOW PAN.

WE CAN ALSO REPLACE ANY OF THESE INGREDIENTS TO YOUR PREFERENCE.

V VEGETARIAN  FAVORITES  SPICY

*CONSUMING RAW OR UNDERCOOKED PROTEINS CREATES A HIGHER RISK OF FOOD BORNE ILLNESS • **GREEK OLIVES MAY HAVE PITS
• SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8 OR MORE

TAPAS

SMALL PLATES MEANT TO BE SHARED AMONGST FAMILY AND FRIENDS

WOODSTONE OVEN

DUNGENESS CRAB STUFFED SHRIMP | 18
3 JUMBO SHRIMP W/CRAB & ARTICHOKE HEARTS

DUNGENESS CRAB & ARTICHOKE DIP | 17
TOPPED W/PARMESAN CHEESE

ARTICHOKE BOTTOMS W/DUNGENESS CRAB | 16 
TOPPED W/PARMESAN CHEESE

SPICY GARLIC SHRIMP | 14 
SAUTÉED IN SHERRY WINE & RED PEPPER FLAKES

SAUTÉED CLAMS W/SERRANO HAM | 15
W/WHITE WINE BUTTER

MUSSELS W/GRILLED CHORIZO | 15
MUSSELS W/BRAVA SAUCE & CHORIZO

SHERRY/PINEAPPLE CHICKEN WRAPS | 13 
SERVED W/BUTTER LETTUCE

PORK TENDERLOIN TAGINE* | 15
OVER TOASTED COUSCOUS W/HARISSA & FETA

BAKED GIANT BEANS & SPANISH CHORIZO | 12
W/FENNEL MARINARA TOPPED W/FETA

TORTILLA DE PATATA | 10 V
POTATO & ONION FRITTATA W/AIOLI OVER HARISSA

GARLIC MUSHROOMS | 10 V
SAUTÉED IN SHERRY WINE, LEMON & PEPPER FLAKES

ROASTED BRUSSEL SPROUTS | 12
TOPPED W/BACON & FETA CHEESE

BAKED BRIE | 11 V
W/APPLE CONFIT, HAZELNUT & HONEY GLAZE

FROM THE BASKET

SHRIMP & SWISS CROQUETAS | 10
PANKO CRUSTED W/BASIL MARINARA

CALAMARI TENDERS | 13 
W/GARLIC & SERRANO AIOLI DIP

SEA SALT FISH & CHIPS | 17
W/LEMON & CAPER TARTAR

SEAFOOD BASKET | 26
COCONUT SHRIMP, BACON WRAPPED SHRIMP, CALAMARI, COD & FRIES

BACON WRAPPED SHRIMP | 15 
W/CHARMOULA

BACON WRAPPED DATES | 10 
STUFFED W/SERRANO PEPPERS

SPICY GARLIC WINGS | 13 
SHERRY WINE, GARLIC & PEPPER FLAKES

PORK MIGNON* | 15
TENDERLOIN WRAPPED IN BACON W/VALDEON SAUCE

SPICY PATATAS BRAVAS | 9 V 
GOLDEN YUKON POTATOES SERVED W/BRAVAS SAUCE & GARLIC AIOLI

ROSEMARY PATATAS | 9 V
GOLDEN YUKON POTATOES, ROSEMARY & SALT. SERVED W/GARLIC AIOLI

SWEET POTATO FRIES | 8 V
W/SERRANO AIOLI DIP

CHICKEN EMPANADAS | 12
SERVED W/HARISSA

FRIES | 6

EXTRAS

BREAD BASKET & BUTTER | 6

HOUSE MADE CRACKERS | 1

MARCONA ALMONDS | 4

PITA | 2

FROM THE GRILL

LAMB CHOPS* | 13
W/FRIES & CHARMOULA SAUCE

LAMB SLIDERS* | 14 
MINT TZATZIKI, PEPPERONCINI & FETA CHEESE

CHICKEN SKEWERS | 10
W/MINT TZATZIKI SAUCE

BEEF SKEWERS | 10
W/HARISSA SAUCE

SHRIMP & CHORIZO SKEWERS | 13  
SERVED OVER BELUGA LENTILS & SPICY AIOLI

SPICY MINI CHORIZO SAUSAGE | 10 
W/MACRINA POTATO BREAD

STEAK W/BACON WRAPPED SHRIMP* | 23
GRILLED VEGETABLES & FRIES DRIZZLED W/AIOLI

GRILLED SARDINES | 13
W/GARLIC, PARSLEY & PECANS

GRILLED ASPARAGUS W/GARLIC AIOLI | 10 V
SHAVED PARMESAN CHEESE & BALSAMIC REDUCTION

FIRE ROASTED VEGETABLES | 12 V
W/PINENUTS, DRIZZLED W/GARLIC AIOLI

COLD TAPAS

SMOKED SALMON TERRINE | 11
SERVED W/HOUSE MADE CRACKERS

MANCHEGO CHEESE & MEMBRILLO | 8 V 
AGED SPANISH CHEESE & QUINCE PASTE

SERRANO HAM & OLIVES | 9**
SERVED W/POTATO BREAD

OLIVES & HOUSE PICKLED VEGETABLES MEDLEY | 9 V**
W/HOUSE MADE CRACKERS

SEARED AHI CROSTINI | 13
OVER POTATO BREAD W/ARUGULA

SEARED AHI TUNA W/ARUGULA* | 14
SMOKED PAPRIKA CRUST, CAPER PICCATA

CHEESE MEDLEY W/FIGS | 9 V
SERVED W/TEMPRANILLO REDUCTION & HOUSE CRACKERS

DIP W/PITA | 11 V
OLIVADA, FIESTY FETA, HARISSA, HUMMUS & TZATZIKI

MANCHEGO CHEESE & SERRANO HAM | 10
SERVED W/HOUSE MADE CRACKERS

FLATBREADS

BABY ARTICHOKE, KALAMATA & FETA | 13 V

FIRE ROASTED VEGETABLES, PINENUTS & MOZZARELLA | 13 V

TOMATO, BASIL, PESTO & MOZZARELLA | 13 V 

PESTO, ARUGULA, SUNDRIED TOMATO & ALMONDS | 13 V

BRIE, CARAMEL APPLES & PECANS | 13 V

PEAR, BLUE CHEESE, ARUGULA & PECAN | 13 V

PEPPERONI W/3 CHEESES | 14

SERRANO HAM, FIGS, MOZZARELLA & ARUGULA | 14

PEPPERONI, CHORIZO & BACON | 14

SPICY GRILLED CHICKEN, HARISSA & MOZZARELLA | 14 

STEAK, RED ONION, MUSHROOMS & PARMESAN | 16 

WILD SALMON, PESTO, ASPARAGUS & MOZZARELLA CHEESE | 16

V VEGETARIAN  FAVORITES  SPICY

*CONSUMING RAW OR UNDERCOOKED PROTEINS CREATES A HIGHER RISK OF FOOD BORNE ILLNESS • **GREEK OLIVES MAY HAVE PITS
• SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8 OR MORE