



SALADS / SOUPS

CARAMELIZED GOAT CHEESE W/BLACKBERRIES | 14 V
OVER FENNEL ROOT & SPRING MIX

AVOCADO & SEAFOOD SALAD | 15
SHRIMP, CRAB, ORANGE, RED ONION & OLIVADA DRESSING

SPRING MIX 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

GAZPACHO | 5/8

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

FLATBREADS

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, MOZZARELLA & MARINARA | 14

SERRANO HAM, FIGS, MOZZARELLA & ARUGULA | 14

PEPPERONI, CHORIZO, BACON & MARINARA | 14

STEAK, RED ONION, MUSHROOMS & PARMESAN | 16

**CHICKEN, BBQ SAUCE, BACON, CARAMELIZED ONION &
MOZZARELLA | 15**

PAELLA

35 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.

EXTRAS

BREAD BASKET & BUTTER | 6
HOUSE MADE CRACKERS | 1

MARCONA ALMONDS | 4
PITA | 2

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 | 125

SURF

CLAMS W/WHITE WINE SAUCE
MUSSELS & CHORIZO
CALAMARI
FRIED COD

BACON WRAPPED SHRIMP
SHRIMP CROQUETAS
ROSEMARY POTATOES
HOUSE SALAD

FOR 2 | 70 FOR 4 | 125

TURF

LAMB CHOPS*
BEEF SKEWERS
GRILLED CHORIZO
PINEAPPLE CHICKEN WRAPS

BACON WRAPPED DATES
EMSPANADAS
ROSEMARY POTATOES
HOUSE SALAD

FOR 2 | 70 FOR 4 | 125

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

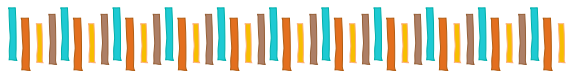
HOUSE MADE SAUCE

+1 TO ADD AS A SIDE

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

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 | 21**
3 JUMBO SHRIMP W/CRAB & ARTICHOKE HEARTS
- DUNGENESS CRAB ARTICHOKE DIP | 18**
TOPPED W/PARMESAN CHEESE
- DUNGENESS CRAB ARTICHOKE BOTTOMS | 18** 
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 | 14**
MUSSELS W/BRAVA SAUCE & CHORIZO
- SHERRY/PINEAPPLE CHICKEN WRAPS | 13** 
SERVED W/BUTTER LETTUCE
- 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 GRILL

- LAMB CHOPS* | 21**
W/FRIES & CHARMOULA SAUCE
- LAMB SLIDERS* | 14** 
W/MINT TZATZIKI, PEPPERONCINI & FETA CHEESE
- CHICKEN SKEWERS | 10**
W/MINT TZATZIKI SAUCE
- BEEF SKEWERS | 10**
W/HARISSA SAUCE
- BISTRO FILET | 26**
W/ ASPARAGUS & FRIES
- SPICY MINI CHORIZO SAUSAGE | 10** 
W/MACRINA POTATO BREAD
- STEAK W/BACON WRAPPED SHRIMP* | 28**
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 | 13** **V**
W/PINE NUTS, DRIZZLED W/GARLIC AIOLI

FROM THE BASKET

- SHRIMP & SWISS CROQUETAS | 10**
PANKO CRUSTED W/BASIL MARINARA
- CALAMARI TENDERS | 14** 
W/GARLIC & SERRANO AIOLI DIP
- SEA SALT FISH & CHIPS | 18**
W/LEMON & CAPER TARTAR
- SEAFOOD BASKET | 27**
COCONUT SHRIMP, BACON WRAPPED SHRIMP, CALAMARI, COD & FRIES
- BACON WRAPPED SHRIMP | 16** 
W/CHARMOULA SAUCE
- BACON WRAPPED DATES | 12** 
STUFFED W/SERRANO PEPPERS
- SPICY GARLIC WINGS | 13** 
SHERRY WINE, GARLIC & RED 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 W/ ROSEMARY & GARLIC AIOLI
- SWEET POTATO FRIES | 8** **V**
SERVED W/SERRANO AIOLI DIP
- CHICKEN EMPANADAS | 12**
SERVED W/HARISSA
- FRIES | 6**

COLD TAPAS

- MANCHEGO CHEESE & MEMBRILLO | 8** **V** 
AGED SPANISH CHEESE & QUINCE PASTE
- SERRANO HAM & OLIVES** | 9**
SERVED W/HOUSE MADE CRACKERS
- OLIVES** & HOUSE PICKLED VEGETABLES MEDLEY | 9** **V**
W/HOUSE MADE CRACKERS
- CHEESE MEDLEY W/FIGS | 9** **V**
SERVED W/TEMPRANILLO REDUCTION & HOUSE MADE CRACKERS
- MANCHEGO CHEESE & SERRANO HAM | 10**
SERVED W/HOUSE MADE CRACKERS

SIGNATURE SPREADS

- SINGLE DIP W/PITA | 8** **ALL 4 DIPS W/PITA | 12**
- TZATZIKI** **V**
TRADITIONAL GREEK YOGURT SAUCE W/CUCUMBER & GARLIC
- HUMMUS** **V**
GARBANZO/TAHINI DIP
- FEISTY FETA** **V** 
SPICY FETA & HOT PEPPER SPREAD
- OLIVES & FIGS TAPENADE** **V**
DELICIOUS SWEET & SAVORY OLIVE & FIG SPREAD




MAINS/BURGERS



SERVED W/FRIES | +1 TO SUBSTITUTE: SALAD -OR- SWEET POTATO FRIES

- GRILLED FISH TACOS | 17** 
CHOICE OF KING SALMON, COD OR AHI, 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 POTATO 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 ¼ 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

V VEGETARIAN  FAVORITES  SPICY

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