



# COA

## DINNER

*served family style*

### HOT TAPAS

#### **QUESO DE CABRA 13**

baked goat cheese, special tomato sauce  
parsley pesto crostini

#### **PATATAS BRAVAS 11**

spicy cayenne sauce, garlic aioli

#### **CROQUETAS DE POLLO Y JAMON 12**

chicken & ham croquettes, garlic aioli

#### **DATILES RELLENOS 14**

dates stuffed with goat cheese & spanish ham  
with toasted almonds, arugula, mango slaw, piquillo sauce

#### **PINCHO DE POLLO 16**

herbed chicken brochette, saffron rice  
garlic aioli & caramelized red onions

#### **CHAMPIÑONES AL AJILLO 11**

mushrooms, garlic, crushed red pepper, white wine

#### **LOBSTER EMPANADAS 20**

Lobster, chihuahua cheese filled puff pastry

#### **GAMBAS AL AJILLO 22**

shrimp, heirloom tomato, parsley, red pepper  
white wine, garlic lime vinaigrette

#### **PULPO A LA PLANCHA 20**

octopus, garlic, sweet red pepper, house made fries

#### **PULPO A LA PARRILLA 26**

octopus, yukon gold potato, garlic vinaigrette  
cilantro oil & micro greens

#### **CALAMARES A LA PLANCHA 16**

calamari, red pepper, parsley, lemon, garlic lime vinaigrette

#### **MEJILLONES AL AZAFRAN 18**

mussels, garlic, shallot, white wine, saffron broth, garlic bread

#### **VIEIRAS A LA PLANCHA 19**

sea scallops, saffron cream, aioli, saffron rice

#### **QUESO FUNDIDO 16**

4 cheese blend, chorizo, green chile, pico de gallo  
house made tortilla chips

### COLD TAPAS

#### **TORTILLA ESPAÑOLA 9**

potato & onion omelet with arugula & sweet peppers

#### **ACEITUNAS MARINADAS 8**

mediterranean olives, baby pickle, orange

#### **PATATAS AIOLI 10**

garlic potato salad

#### **PIMENTOS ASADOS 12**

roasted sweet peppers, garlic, green onion  
balsamic vinaigrette, parsley pesto crostini

#### **PISTO MANCHEGO 12**

roasted seasonal vegetables, paprika  
manchego cheese, parsley pesto crostini

#### **CEVICHE COA\* 22**

sea scallops, lime juice, tomato, onion, cilantro  
jicama, mango, jalapeno, tri color tortilla chips

#### **JAMON PATA NEGRA 32**

"black hoof" ham 1oz

#### **JAMON IBERICO 21**

acorn fed ham 1oz

#### **JAMON SERRANO 21**

dry cured spanish ham, manchego, pan con tomate

#### **PAN CON TOMATE 9**

toasted bread, tomato, evoo

#### **PLATO DE QUESO 22**

manchego, mahon, cabrales

#### **GUACAMOLE TRADICIONAL 18**

avocado, serrano & jalapeno pepper  
cilantro, pico de gallo, lime juice, tortilla chips

### SALADS

#### **ESPINACA Y MANZANA 22**

spinach, charred apples, chicken breast, goat cheese  
red onion, mescal candied pecans  
raspberry lime vinaigrette

#### **CHIMICHURRI STEAK 23**

mixed greens, skirt steak, heirloom tomatoes  
cucumbers, mitica blue cheese, pickled red onion  
white wine vinaigrette & house made chimichurri

#### **MIXTA 15**

mixed greens, asparagus, beets, hearts of palm  
endive, red onion, egg, white wine vinaigrette

#### **CHIPOTLE CAESAR 19**

romaine lettuce, grape tomato, garlic croutons  
chipotle caesar dressing, parmesan & manchego cheese

**ADD SALMON OR CHICKEN 7 | ADD STEAK OR SHRIMP 9**

**EXECUTIVE CHEF: EZEQUIEL DOMINGUEZ**

*\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*



## STEAK & CHOPS

### NEW YORK STRIP 62

16 oz USDA Certified Prime

### AUSTRALIAN BONE-IN LAMB CHOPS 52

four 3 oz grass fed chops

*Chef's recommendation* - house chimichurri sauce

### BONE-IN RIBEYE 81

18 oz USDA Certified Prime

### DOUBLE CUT BONE IN PORK CHOP 48

14 oz Heritage Duroc

*Chef's recommendation* - mezcal pineapple glaze

**GARLIC BUTTER SAUCE 4 | BLUE CHEESE SAUCE 4 | SWEET BALSAMIC 4**

## PAELLA

*Originating in the rice-growing areas on Spain's Mediterranean coast, Paella takes its name from the paellera, the utensil in which it is cooked.*

### Paella Mixta 38

chorizo, chicken, pork  
red snapper, squid, mussels  
clams, shrimp, peas  
red pepper, saffron rice, lemon

### Paella de Mariscos 42

red snapper, clams, prawns  
bay scallops, octopus  
shrimp, mussels, peas  
red pepper, saffron rice, lemon

### Paella Vegetariana 28

green beans, bell peppers  
artichokes, potato, chickpeas  
broccoli, spinach  
sun-dried tomatoes, saffron rice

## ENTRÉES

### LOMO DE BUEY\* 49

beef tenderloin, yukon gold mashed potatoes  
grilled asparagus, beef sauce

### TAMPIQUEÑA\* 36

grilled skirt steak, cilantro rice, guacamole  
grilled onion, poblano pepper, mole cheese enchilada

### POLLO RELLENO 28

chicken breast stuffed with artichoke, sun dried tomato  
spinach & manchego cheese with a poblano cream sauce  
manchego mashed potato & grilled asparagus

### MAR Y TIERRA\* 39

shrimp, octopus, skirt steak, garlic butter  
garlic bread, cilantro rice & chimichurri sauce

### SKIRT STEAK TACOS 26

skirt steak, tomato, cheese, cilantro  
jalapeño aioli, guacamole, cilantro rice

### TRES AL PASTOR TACOS 25

mix of chorizo, chicken, skirt steak  
& grilled pineapple, micro cilantro, house made salsa  
& cilantro rice

### POLLO ASADO 29 | choose your style:

#### A LAS BRASAS

herb roasted half chicken, manchego mashed potato  
grilled asparagus, beef sauce

~ or ~

#### AL MOLE

roasted half chicken with house made mole  
zucchini & roasted corn mix, cilantro rice

### SALMON A LA TALLA\* 32

cedar plank salmon with Mezcal-pineapple glaze  
cilantro rice, and grilled asparagus

### SEA BASS TRES AGAVES\* 44

grilled sea bass, agave brown sugar glaze, corn puree  
& caper-lime relish

### CHILE RELLENO 28

roasted poblano pepper stuffed with manchego  
& chihuahua cheese with mild tomato sauce  
grilled zucchini & roasted corn mix, cilantro rice  
& queso fresco

*Our thoughtfully crafted menu is a fusion of the Spanish and Mexican cultures that is rooted in tradition and pays homage to the past while celebrating the present. Welcome to our home.*