

HOT TAPAS

CHICHARRON DE RIBEYE 23

fried top choice ribeye, guacamole, pickled red onion,
serrano chile, lime | served with tortilla chips

QUESO FUNDIDO 16

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

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

BROCHETA DE POLLO 12

herbed chicken brochette, garlic aioli
caramelized red onion

LOBSTER EMPANADAS 20

Lobster, chihuahua cheese filled puff pastry

ABUELITA'S MEATBALLS 14

all beef meatballs, spicy tomato sauce, green onion
garlic crostini

COLD TAPAS

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

PAN CON TOMATE 9

toasted bread, tomato, evoo

GUACAMOLE TRADICIONAL 15

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

SALMON DIP 14

roasted salmon, cream cheese, sour cream, capers
dill, lemon juice, toasted crackers
sub veggies ~ 2

JAMON IBERICO 21

acorn fed ham 1oz

JAMON SERRANO 21

dry cured spanish ham, manchego, pan con tomate

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 CON TOMATE Y VINO 18

mussels, spicy tomato sauce, white wine, parsley

SEARED SEA SCALLOPS 17

spicy saffron crema, micro greens

BBQ RIB FINGERS 16

jalapeno peach bbq sauce, mango slaw

QUESO DE CABRA 13

baked goat cheese, special tomato sauce, pesto crostini

SALADS

ESPINACA Y MANZANA 22

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

CHIMICHURRI STEAK 23

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

ENSALADA TROPICAL 22

mixed greens, blackened chicken, julienne mango
orange supreme, roasted beets, avocado, queso fresco
toasted almond, agave lime 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



STEAK & CHOPS

FILET MIGNON* 41

8 oz Top Choice center cut filet

NEW YORK STRIP* 62

16 oz USDA Certified Prime

THE COA RIBEYE* 65

14 oz Top Choice center rib cut

AUSTRALIAN BONE-IN LAMB CHOPS* 52

four 3 oz grass fed chops
Chef's house chimichurri sauce

BONE IN PORK CHOP 48

14 oz Heritage Duroc
Chef's mezcal pineapple glaze

SIDES

PATATAS BRAVAS 8

spicy cayenne sauce, garlic aioli

CHAMPINONES AL AJILLO 8

mushrooms, garlic, crushed red pepper, white wine

MANCHEGO MASHED POTATO 8

yukon potato, manchego, garlic

GRILLED ASPARAGUS 8

EVOO, salt & pepper

PIMIENTOS A LA PARILLA 9

seasonal grilled peppers

MOLE CHEESE ENCHILADA 9

two mole cheese filled corn enchiladas

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

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 & pineapple
micro cilantro, cilantro rice, hot pineapple salsa

JALAPENO PEACH BBQ RIBS

cajun french fries

FULL SLAB 32 | HALF SLAB 22

SHORT RIB MOLE 38

14 oz slow cooked short rib on the bone, mole sauce
sesame seed, micro greens, Manchego mashed potatoes

LOBSTER CHILE RELLENO 38

crusted poblano pepper stuffed with lobster, manchego
& chihuahua cheese, pico de gallo, chipotle cream sauce
served with cilantro rice & queso fresco

POLLO BORRACHO 29

charbroiled half chicken, cerveza infused tomato sauce
manchego mashed potatoes

SALMON A LA TALLA* 32

cedar plank salmon with mezcal-pineapple glaze
cilantro rice & grilled asparagus

CHILE RELLENO 28

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

FISH OF THE DAY - MARKET PRICE

Ask your server about today's catch

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.