

# BASQUE

TAPAS BAR · RESTAURANT

## Tapas

### GAMBAS al AJILLO ~ 16

Shrimp in garlic sauce

### GAMBAS a la PLANCHA ~ 16

Spanish marinated sizzling grilled shrimp

### COLAS al AJILLO ~ 18

30x baby Lobster tails in garlic sauce

### CHORIZO SALTEADO ~ 12

Sauteed chorizo with onions, peppers and white Rioja wine

### PATATAS BRAVAS ~ 10

Crispy potato cubes with spicy tomato sauce and aioli

### CROQUETAS del DIA ~ 12

Crispy and creamy croquettes of the day

### MINI CHORIZO al VINO ~ 12

Red wine braised mild mini chorizo

### CHIPIRONES PLANCHA ~ 13

Sizzling baby squid, olive oil, garlic, pimenton and a touch of white Rioja

### PAN con TOMATE ~ 12

Fresh tomato spread, olive oil, garlic, Iberico ham over country toast

### ALCACHOFAS FRITAS ~ 12

Fried artichokes with a caper remoulade

### EMPANADAS DEL DIA ~ 12

Empanadas of the day

### VIEIRAS RELLENAS ~ 20

Stuffed scallop shells, crab meat, shrimp, scallops, Spanish seasoning and Applewood bacon

### MEJILLONES en SALSA DIABLO ~ 14

Mussels in a hot tomato onion and pepper sauce

### BURRATA y REMOLACHA ~ 16

Burrata over baby arugula, roasted beets, mandarin segments, basil olive oil and a touch of balsamic glaze and dried cranberries

### PUNTAS de FILET MIGNON PICANTE ~ 19

Spicy Filet Mignon tips sauté with hot cherry peppers

### PULPO A LA GALLEGA ~ 18

Galician style with Spanish paprika, virgin olive oil and coarse sea salt

### PULPO A LA PLANCHA ~ 18

Galician seasoning, sliced, pan grilled with virgin olive oil, touch of garlic, white wine and smoked pimenton pearls

### CHULETITAS de CORDERO a la PLANCHA ~ 19

Grilled baby domestic lamb chops herbed and marinated with rosemary, garlic, jerez vinegar and olive oil

### ATUN PICANTE ~ 16

Cajun spiced Ahi Tuna cubes

### PIMIENTOS de PADRON ~ 10

Blistered Shishito peppers with olive oil and sprinkled coarse sea salt

### ALBONDIGAS PICANTE ~ 16

Spicy Spanish meatballs with melted Manchego

### MANCHEGO FRITO ~ 12

Fried Manchego cheese, drizzled honey and balsamic glaze

## Tablas / Boards

### TABLA de JAMON IBERICO ~ 32

Fermin, acorn fed Iberico ham.

### TABLA de QUESOS ~ 24

Mixed selection of cheeses:

MANCHEGO (Sheep), MURCIA al VINO (Wine & Goat)  
BERRICO Tres Leches (Cow, Goat & Sheep)

### TABLA JAMON Y QUESOS ~ 26

Iberico ham and mixed Cheeses.

## Salads & Soup

### GRILLED SHRIMP SALAD ~ 16

### SKIRT STEAK SALAD ~ 18

### MIXED HOUSE SALAD ~ 12

Mixed greens, onions, peppers, olives, tomato,es and granny smith apples seasoned with Spanish EVOO, red wine vinegar, course sea salt, black pepper and oregano.

### SOUP of the day (Served Seasonal) ~ 6

## Paellas

A perfect seductive Paella prepared in the traditional Spanish method. Please note Paella requires an approximate time of 30 minutes.

Paella pan portions (2) (4/5) (6/7)

### MARISCO ~ For Two ~ 46 For four/five ~ 88 for six/seven ~ 160

Seafood.....clams, mussels, scallops, shrimp, baby squid, olives, piquillo peppers, tomato and onion sofrito. Finished with a touch of Jerez wine.

### CARNE ~ For Two ~ 44 Four/Five ~ 86 Six/Seven ~ 155

Meat .....Chorizo, chicken, skirt steak, filet mignon, olives, piquillo peppers, mushroom sofrito. Finished with a touch of Spanish brandy.

### DE LA HUERTA ~ For Two ~ 30 Four/Five ~ 65 Six/Seven ~ 90

Vegetarian ..... Broccoli, tomatoes, artichoke, peppers, chickpeas, olives. tomato and onion sofrito.

## Platos Fuertes

### POLLO al AJILLO ~ 22

Classic Spanish Chicken in spicy garlic sauce, white wine, touch of parsley and cubed potatoes

### CHURRASCO con PIMIENTO y CEBOLLA ~ 34

Grilled Prime Angus skirt steak, sauté onions, peppers and Julianne chips

### LUBINA a la VASCA ~ 36

Sea Bass prepared in a traditional Basque sauce with Shrimp, Clams, Hard Boiled Eggs, and white Navarra Asapragas

### MARISCADA SALSA VERDE ~ 28

Mix of clams, mussels, scallops and shrimp in a white wine, garlic and parsley sauce

### SALMON al AJO Y LIMON con GAMBAS ~ 26

Grilled wild salmon with Shrimp in a garlic, lemon and white wine sauce over sauté spinach

### PARRILLADA de MARISCO al BRANDY ~ 36

Seafood platter, Clams, Shrimp, baby Lobster tails and Scallops, garlic Brandy sauce

### CHULETITAS de CORDERO ~ 34

Grilled domestic baby lamb chops marinated, Spanish seasoning, white Rioja over sauté spinach and Spanish chips

### MEDALLONES de FILET MIGNON ~ 36

Pan grilled Prime Angus Filet Mignon Medallions, sauté Piquillo peppers, spinach, white Rioja, and seasoned cubed potatoes