



TALBAS

TABLA DE QUESOS

Chef selection of aged cheeses from Spain served with accompaniments + Crostini
(Cana de Cabra, Iziababal, Cabrales)
For 2 - \$20 // For 4 - \$40

TABLA MIXTA

Chef selection of aged cheeses and cured meats from Spain served with
accompaniments + Crostini
For 2 - \$24 // For 4 - \$48

ENSALADAS / SALADS

ENSALADA PIPIRRANA

(Spanish Cucumber Salad)

Cucumber, Cherry Tomatoes, Spanish Olives, Charred Red Onion, Yellow Peppers, Parsley,
Paprika, Red Wine Vinaigrette, Sourdough Bread
\$18 (V)

ENSALADA DE BOQUERONES

(Spanish Caesar)

Red Leaf Romaine, Manchego Frico, Salted Almonds, Crispy Anchovies
\$18

POSTRES

BUNUELOS DE VIENTO

Cinnamon and Sugar, Raspberry Coulis, Chocolate Sauce
\$14

SORBETE DE LIMON

Fresh Berries
\$10

(V) - Vegetarian (GF) - Gluten Free

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



PAELLAS - DINNER MENU

Please Allow 40 Minutes For All Paellas

PAELLA MARINA

(Seafood Paella)

Bomba Rice, Saffron, Peppers, Tomatoes, Shallots, Garlic, White Wine, Paprika, Lemon, Parsley, Clams, Mussels, Shrimp, Calamari
\$38/\$65 (GF)

PAELLA TIERRA Y MAR

(Shrimp, Pork & Chicken Paella)

Bomba Rice, Saffron, Peppers, Tomatoes, Shallots, Garlic, White Wine, Paprika, Lemon, Parsley, Chicken, Shrimp, Chorizo, Serrano Ham
\$35/\$63 (GF)

PAELLA DE PLANTA

(Veggie Paella)

Bomba Rice, Saffron, Peppers, Tomatoes, Shallots, Garlic, White Wine, Paprika, Lemon, Parsley, Artichokes, Shiitake Mushrooms
\$33/\$59 (Vegan) (GF)

ENTREES - DINNER MENU

FLAT IRON STEAK

Cabrales Butter, Arugula
\$38 (GF)

BRANZINO CHAMUSCADO

Grilled Lemon, Romesco Sauce, Fennel Salad
\$39 (GF)

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TAPAS

SERRANO HAM TARTARE

Egg Yolk, Truffle Aioli, Manchego cheese, Chili Oil, Herb Butter Crostini, Microgreens*
\$22

BOQUERONES ENDIABLADOS

Anchovies, Manchego Cheese, Spicy Romesco, Crostini
\$12

EMPANADAS DEL GALLINERO

(Chicken Empanadas)
Corn Masa, Pulled Chicken, Idiazabal, Chile Rojo, Pimenton Aioli
\$13 (GF)

EMPANADAS DEL CAMPO

(Vegan Empanadas)
Corn masa, Black Beans, Tomatoes, Onions, Corn, Roasted Bell Pepper, Romesco Sauce
\$11 (GF)

PATATAS BRAVAS ESPANOLAS

Potatoes, Chives, Sal de Añana, Salsa Brava, Lemon Yogurt Aioli
\$12 (V) (GF)

CALAMARDO FRITO

(Fried Calamari)
Calamari Tubes, Tentacles, Smoked Paprika, Lemons, Sriracha Aioli
\$24

CROQUETAS DE JAMON E QUESO

(Cheese & Ham Croquettes)
Serrano Ham, Idiazabal, Herb Breadcrumbs, Smoky Pimenton Aioli
\$14

CROQUETAS DE CHAMPION

(Mushroom Croquettes)
Shiitake Mushrooms, Manchego Cheese, Herb Breadcrumbs, Truffle Aioli
\$11 (V)

PAN CON TOMATE

(Tomato Bread)
Grated Heirloom Tomatoes, Olive Oil, Sal de Anana, Toasted Sourdough
\$10 (V)

ELOTE ESTILO ESPAÑOL

(Spanish Style Corn)
Fresh Corn, Manchego Cheese, Paprika, Cayenne, Aioli, Parsley
\$13 (V) (GF)

COLES DE BRUSELES

Brussel Sprouts, Sherry Vinegar Reduction, Chorizo
\$15 (V) (GF)

GAMBAS AL AJILLO

(Spanish Garlic Shrimp)
Shrimp, Garlic, White Wine, Shallot, Herb Butter, Chile de Arbol
\$20 (GF)

DATILES DE JAMON

Coachella Valley Medjool Dates, Cana de Cabra, Serrano Ham, Toasted Pecan
\$13 (GF)

ROASTED CAULIFLOWER

Tximitxurri, Toasted Pinon
\$17 (V) (GF)

GOAT CHEESE AL HORNO

Local Honey, Figs, Marcona Almonds, Toasted Sourdough
\$16 (V)

(V) - Vegetarian (GF) - Gluten Free

