

Catalan

MEDITERRANEAN CUISINE

FOR THE TABLE

GF HOUSE MARINATED MEDITERRANEAN OLIVE JAR

Roasted Garlic, Herbs, Chili Flakes, Olive Oil 6.00

★ **GF** CHEESE AND CHARCUTERIE BOARD
Chorizo Soria, Serrano Ham, Manchego Cheese, Harrisa Honey, Whole Grain Mustard 21.00

★ **SMOKED FISH DIP**

Warm Pita Bread, Cornichons 13.00

GF ♥ **FAMED IMPORTED JAMÓN IBÉRICO DE BELLOTA**

"The finest ham in the world"
3 Oz 24.00 5 Oz 37.00 8 Oz 49.00

CHARRED DEEP WATER SPANISH OCTOPUS

Chickpea Puree, Pickled Radish, Celery, Guajillo Sauce, Smoked Paprika 18.00

CHEF'S MIXED TAPAS PLATE

Order \$21.00

GOAT CHEESE STUFFED PIQUILLO PEPPERS

SMOKED CHORIZO

GARLIC SHRIMP

SIDES \$9.00

🔥 **GF** **CHARRED SHISHITO PEPPERS**
Lime, Sea Salt

GF **GRILLED ASPARAGUS**

Grated Hard Boiled Farm Egg, White Truffle Oil

GF **CRISPY YUKON GOLD POTATOES**
Garlic, Herbs, Pecorino

GF **BABY ROASTED SPRING CARROTS**
Garlic, Salsa Verde

OPEN FOR SUMMER

STARTING JUNE 18, 2018

New Hours - June, July & August
OPEN WED-SAT 5:00PM - 9:00PM
LOCAL SPECIALS!

WEDNESDAY

50% OFF BOTTLES OF WINE

THURSDAY - ALL YOU CAN EAT TAPAS

Only in the bar area. \$19.95 per person.

FRIDAY - SATURDAY

Food & drink specials



GREATER palm springs RESTAURANT WEEK

\$29.00 3 COURSE MENU

1ST COURSE

HEIRLOOM TOMATO GAZPACHO

Onion, Garlic, Fennel, Cucumber, Radish, Herbs

STEAMED CARLSBAD MUSSELS

Saffron Broth, Roasted Corn, Poblano Peppers

SUMMER SPINACH SALAD

Shaved Red Onion, Grated Hard Cooked Eggs, Spanish Blue Cheese, Warm Bacon Vinaigrette

MAIN COURSE

GF **PAELLA MIXTA**

Chicken, Chorizo, Clams, Calamari, Shrimp, Peas, Saffron Matiz Valencia Rice

Pair with "Running With The Bulls" Jalapeño Infused Tequila, Fresh Lime Juice, Cranberry

LAMB CHOP MILENESE

Grilled Asparagus, Caper Aioli

Pair with a glass of Hangtime Pinot Noir

GF **GRILLED AHI TUNA**

Spring Pea Puree, Pickled Radish

Pair with a glass of Albariño Condes de Albarei

GF **LINGUINI & SHRIMP**

Asparagus, Heirloom Tomato, Garlic, Basil, Pesto

Pair with a glass of Canyon Road Chardonnay

1/2 ROASTED JIDORI CHICKEN

Baby Heirloom Carrots, Salsa Verde

Madrid Mule, Vodka, Lime Juice, Ginger

GF **PAN SEARED EASTERN DIVER SCALLOPS**

Local Melon Salad, Shaved Red Onion, Citronette, Saba Additional \$3.00

Pair with a glass of Canyon Road Sauvignon Blanc

DESSERT

NEW YORK STYLE CHEESECAKE

Strawberry Coulis

CARAMEL CREAM CUSTARD

Maldon Sea Salt

LOOKING FOR MORE?

HOUSE-MADE CHURROS FOR 2
Additional \$14.00

ILLY COFFEE \$4.00

ILLY ESPRESSO
\$5.00

ILLY CAPPUCCINO
\$5.50

HOT TEA \$3.50

CARAJILLO
Liquor 43, Shot of espresso, Ice \$12.00

HOUSE-MADE LIMONCELLO
\$10.00

GF - Gluten Free ★ - Popular Item 🔥 - Spicy

