

**TAPAS TEATRO**  
**Winter Restaurant Week**  
**THREE TAPAS PLUS DESSERT \$40**

**Choose one item in each section**

**Soup:** Gazpacho

**Ensalada Remolacha:** Fresh roasted red beets, fried goat cheese, Frisée, Marcona almonds, smoked paprika vinaigrette

**Ensalada Serrano:** Bibb lettuce, Serrano ham, shaved Manchego, tomato vinaigrette

**Ensalada del Teatro:** Arugula, red onion, tomato, Manchego, sea salt, sherry vinegar reduction

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**Berenjena Asada-**Roasted eggplant, curried vegetables, minted yogurt

**Papas Bravas-** Fried Potatoes with spicy aioli

**Espinaca y Manzana-** Sautéed spinach with apple, raisins, pine nuts and Pedro Ximenez sherry

**Pisto Manchego** Spanish ratatouille  
*(contains pine nuts)*

**Chili Rellenos-**Piquillo peppers stuffed with aged Idiazábal cheese

**Serrano Manchego Toast-** Serrano Ham, Manchego Cheese, Grated Tomato on crostini

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**Setas al Ajillo-** Mushrooms sautéed in Sherry with Garlic and butter, finished with Manchego cheese

**Calamares a la Parrilla:** Grilled calamari with spicy pepperoncini vinaigrette

**Mejillones:** Mussels with white wine garlic and leeks O R Tomato Basil Sauce

**Gambas al Ajillo:** Shrimp sautéed in olive oil with garlic and parsley (Add capers or/and Chilies for a kick)

**Pollo a la Brasa:** Grilled chicken with cumin aioli

**Croquetas de Pollo:** Spicy chicken and cheese fritters

**Garbanzos con Butifarra:** Stewed Chickpeas with butifarra sausage, kale and peppers

**Albondigas:** Lamb meatballs, tomato sauce, sliced almonds and cilantro

**Empedrat de Bonito del Norte:** White beans, fresh green beans, piquillo pepper, red onion and capers topped with Spanish conserved tuna.

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**Dessert**

**FLAN:** House made caramel custard

**TORTE CHOCOLATE:** Flourless chocolate cake. Served with chocolate ice cream and house made whipped cream

**PANNA COTTA:** Chocolate panna cotta with toasted almonds and whipped cream

**PUDIN DE PAN-** Warm Bread Pudding with raisins and Lemon Crème Anglaise