

TAPAS TEATRO
Summer Restaurant Week 2026
THREE TAPAS PLUS DESSERT \$40

Choose one item in each section

Soup: Gazpacho

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

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

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

Berenjena Asada-Roasted eggplant, curried vegetables, minted yogurt

Papas Bravas- Cut 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)

Serrano Manchego Toast- Serrano ham, Manchego Cheese, Grated Tomato on Crustini

Chili Rellenos-Piquillo peppers stuffed with aged Idiazábal cheese

Empedrat de Bonito del Norte- Salad of white beans, fresh green beans, piquillo pepper, red onion and capers topped with Spanish conserved tuna.

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

Calamares a la Parrilla Grilled squid 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)

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

Pollo a la Brasa: Grilled chicken with cumin aioli

Croquetas de Pollo: Spicy chicken and cheese fritters

Garbanzos con Butifara: Stewed Chickpeas with Butifara sausage, kale and peppers

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

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