



## *Primero*

<b>Ensalada Vida &amp; Comida</b>	<b>12</b>
<i>Mixed greens, Valdeon blue cheese dressing, cherry tomatoes, paprika-glazed walnuts, dates</i>	
<b>Ensalada betabel</b>	<b>13</b>
<i>Roasted beets, mixed greens, warm, pistachio-crusted goat cheese, orange vinaigrette</i>	
<b>Ensalada Boston bibb</b>	<b>13</b>
<i>Local Boston Bibb lettuce, shaved Spanish cheese, fresh pear, bacon, lemon vinaigrette</i>	
<b>Calamari</b>	<b>12</b>
<i>Fried calamari, spicy, garlic aioli</i>	
<b>Croquetas</b>	<b>13</b>
<i>Chicken croquettes, bechamel, served with a spicy garlic aioli</i>	
<b>Gambas al ajillo</b>	<b>15</b>
<i>Wild, Gulf shrimp sautéed with thinly sliced garlic, red pepper flakes</i>	
<b>Chorizo a la sidra</b>	<b>12</b>
<i>Mild, Spanish chorizo sautéed in apple cider vinegar</i>	
<b>Charcuteria</b>	<b>18</b>
<i>Jamon serrano, lomo, salchichon, chorizo iberico</i>	
<b>Plato de quesos importados</b>	<b>18</b>
<i>Chef's selection of imported cheeses</i>	
<b>Salmorejo</b>	<b>12</b>
<i>Traditional Spanish chilled soup, tomato, garlic, serrano ham, hardcooked egg</i>	

## *Segundo*

<b>Paella marinera</b>	<b>35</b>
<i>Seafood paella, prawn, shrimp, fresh fish, calamari, mussels, clams, saffron [add chorizo + \$3.00]</i>	
<b>Corvina</b>	<b>35</b>
<i>Pan roasted corvina (mild, white fish), w/ roasted corn and jumbo lump crab in a light cream sauce, finished with white truffle oil</i>	
<b>Costillas de res</b>	<b>32</b>
<i>Braised beef short ribs, whipped potato, vegetable</i>	
<b>Linguini w/ shrimp &amp; crab</b>	<b>34</b>
<i>Fresh pasta with wild, Gulf shrimp, jumbo lump crab, vodka sauce</i>	

## *Tercero*

<b>Tarta de santiago</b>	<b>10</b>
<b>Churros</b>	<b>10</b>
<b>Flan de caramel</b>	<b>10</b>
<b>Tarta de manzana</b>	<b>10</b>