



TABLAS, COCAS & TAPAS



QUESOS Y EMBUTIDOS

Tabla de Quesos*	18
Manchego Cabra Brie	
Tabla de Embutidos*	21
Serrano Chorizo Salami Milano	
Tabla de Quesos & Embutidos*	30
Manchego Cabra Prosciutto Mangalica Salami Milano	
Pan con Tomate	8
Extra Virgin Olive Oil	
Jamón Cinco Jotas	20 por oz.
Jamón Ibérico 100% de Bellota	
Manchego	7 por 2 oz.

*All tablas are served with toasted bread, infused honey, marinated olives and spiced nuts, and are subject to availability.

TAPAS

Croquetas de Jamón Serrano	13
Croquetas de Chorizo & Manchego	12
Berenjena Asada	13
Onion Relish Pickled Carrots Tomato Pine Nuts	
Pimientos de Padrón	7
Cumin Salt	
Patatas Bravas	12
Aioli	
Calamares a la Romana	13
Aioli	
Camarones "Al Ajillo"	15
Albóndigas	12
Tomato Sauce Manchego Citrus Ricotta	
Setas Al Ajillo	9

COCAS SPANISH PIZZETAS

Berenjena	14
Roasted Pepper Eggplant Onion Manchego Basil	
Manchego & Padrón	13
Aged Manchego Shishito Peppers Extra Virgin Olive Oil	
Serrano	15
Serrano Ham Manchego Extra Virgin Olive Oil	
Txistorra Brava	15
Tomato Confit Garlic Spread Txistorra Sausage Manchego Toasted Almonds Pimentón Sauce	
Salami	14
Mozarella Piquillo Peppers Salami Pomodoro Sauce	



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PLATOS, ARROCES Y POSTRES

ENSALADAS

Arúgula & Manchego

Arúgula | Manchego | Green Apple
Toasted Almonds | Red Onions | Herb Vinaigrette

You may add:

Shrimp \$6 Chicken Breast \$6 Salmon \$9

Papaya & Queso de Cabra

Organic Greens | Goat Cheese | Red Onions
Avocado | Dulce de Papaya | Crispy Serrano
Chili Lime Vinaigrette

You may add:

Shrimp \$6 Chicken Breast \$6 Salmon \$9

César Brava

Romaine Heart | Brava Caesar Dressing
Manchego Shaves | Cantábrico Croutons

You may add:

Shrimp \$6 Chicken Breast \$6 Salmon \$9

PLATOS

Half Roasted Chicken

Honey Garlic Sweet Potatoes | Piquillo Relish

Seared Bacalao

Chickpea Stew | Chorizo

Pan Seared Salmon

Red Wine Braised Lentils | Mojo Verde

Grilled Hanger Steak

Roasted Truffled Potato | Pimentón Mojo

Braised Short Ribs

Potato Purée | Shishito Peppers
Peanut Gremolata

14

14

13

20

26

26

43

32

PAELLAS Y FIDEUÁS

All of our paellas are made with authentic Spanish ingredients such as Bomba Rice, Sofrito and Pimentón.

Del Campo

Sofrito | Pork | Chicken | Chorizo

Half/Full
35/60

Del Mar

Sofrito | Shrimp | Squid | Fish

38/65

Negra

Sofrito | Shrimp | Squid | White Fish | Squid Ink

40/68

POSTRES

Churros con Chocolate

10

Budín

Chocolate | Salted Caramel

10

Pan con Chocolate

Toasted Almonds | Nutella | Salt
Extra Virgin Olive Oil

10

Tarta de Manchego

10

Crema Catalana

10

BARULLO
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A 1% maintenance and entertainment fee will be added to each check. This fee is not a tip or service charge.



BEBIDAS Y COCTELES



CERVECERÍA

1906 Reserva	7
Alhambra 1925 Reserva	7
Alhambra Roja Reserva	7
Boquerón Blonde Ale	7
Corona	5
Estrella Damm	7
Estrella Galicia	7
Estrella Galicia 0.0 (Non	6
Heineken	7
Heineken 0.0 (Non Alcoholic)	6
Mahou	7
Mahou IPA	7
Medalla	5
Mica IPA	8
Mica ALE Premium	8
Michelob Ultra	7
Modelo	6
Rosita	6

CLASSIC COCKTAILS 12

Moscow Mule Vodka Ginger Beer Lime
Martini Choose: Vodka or Gin Dry or Dirty
Margarita Tequila Triple Sec Lime
Mojito Rum Lime Mint
Negroni Campari Gin Vermouth
Old Fashioned Bourbon Bitters Orange Twist

DRAFTS

Medalla Cañita 8oz	4
Medalla Caña 12oz	6
Takabru Caña 12oz	8

COCTELES

Sangría Blanca Glass \$8 Pitcher \$40
Sangría Tinta Glass \$8 Pitcher \$40
Sangría On the Beach Glass \$9 Pitcher \$45
Clara 4 Beer Lemon-Lime Soda
Tinto de Verano 8 Wine Orange Lime
Rebujito 8 Sherry Lime Mint
Gin & Tonic Botánico 12 Gin Lime Tonic Juniper Berries
Gin & Tonic de Pepino 12 Gin Lime Tonic Cucumber
San Sebastián 12 Gin Lime Cucumber Ginger Beer

MOCKTAILS 7

Blueberry Virgin Mojito Blueberry Lime Mint
Ginger & Cranberry Sparkling Lemonade Ginger Cranberry Rosemary Ginger Beer
Strawberry Lemonade Strawberry Lime Ginger Ale
Strawberry Cucumber Lemonade Strawberry Cucumber Lime Ginger Ale





CAFECITO



	4oz
Espresso	3
Double Espresso	5
Macchiato	4
Cortadito	3.25

	8oz/12oz
Latte	3.75/4.75
Cappuccino	4/5
Americano	3/4
Mocha	4/5
Hot Chocolate	3/4
Hot Tea	3.25
Chai Tea	4/5

Extras	
Whipped Cream	0.50
Extra Shot	0.50
Add Flavors	0.75
Amaretto	
Caramel	
Coconut	
Hazelnut	
Vanilla	
Chocolate	
White Chocolate	
Red Velvet	
Milk Variety	0.50
Low Fat Milk	
Soy Milk	
Almond Milk	
Oat Milk	

	12oz
Iced/Frozen Coffee	
Creamy Vanilla	5
Creamy Mocha	5
Caramel Café Frappuccino	5
Red Velvet	5

	12oz
Smoothies	
Strawberry	5
Strawberry Banana	5
Mango	5
Peach	5
Piña Colada	5

TOSTADAS

Aguacate	8
Tomato Cilantro Red Onion Radishes Avocado Spread Extra Virgin Olive Oil	

Ricotta	7
Ricotta Spread Arugula Tomato Confit Toasted Almonds Extra Virgin Olive Oil	

Manchego & Serrano	9
Tomato Confit Serrano Manchego Extra Virgin Olive Oil	

BOCATAS SANDWICHES

Croissant & Pavo	7
Crispy Croissant Roasted Turkey Swiss	

Mallorca de Jamón y Queso	6
Local Sweet Bread Sliced Ham Cheddar Powdered Sugar	

Tres Quesos	8
Fontina Cheddar Provolone Maple Mustard Sourdough	

Pavo & Aguacate	10
Roasted Turkey Avocado Spread Provolone Bacon Market Greens Mayo Ciabatta	

El Barullo	8
Swiss Serrano Salami Mortadella Chorizo Cantimpalo Sweet Ham "Pan de Agua"	

Cubano	11
Roasted Pork Sweet Ham Mustard Pickles Swiss "Pan de Agua"	

Croquetón	11
Sweet Ham Swiss Ham Croquette Pimentón Aioli "Pan de Agua"	

Atún	9
Tuna Mayo Red Onion Tomato Market Greens "Pan de Agua"	

Serrano & Manchego	10
Serrano Manchego Extra Virgin Olive Oil "Pan de Agua"	

Pastrami	12
Provolone Swiss "Barullo" Sauce Cabbage Caramelized Onions	

You may add to any Bocata or Tostada:
Patatas \$2 House Salad \$2 Soup of The Day \$2
Huevos Estrellados \$1.50



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For more information, please visit <https://distratot-mobile.com/news/fees>

BRUNCH

MENU

Huevos Estrella'os 12

Choose your meat: Chorizo, Chistorra or Serrano
Patatas | Fried Eggs | Salsa Brava

Pan con Tomate, Serrano & Manchego 12

Tosta de Garbanzos 11

Garbanzada Montadito | Mahon Cheese | Ciabatta

Torrijas 14

Spanish Style French Toast | Crema Catalana Sauce
Whipped Cream | Strawberry-Macadamia Granola

Los Españolitos 13

Wagyu Sliders | Serrano | Provolone
Piquillo Aioli | Arugula

Steak and Eggs 30

Chef Selected Steak | Herbed Potatoes
Any Style Eggs

Croque Señor/Señora 14

Local Mallorca Au Gratin | Serrano-Manchego
House Salad | Bechamel Sauce
Add Egg for Señora

Tortilla Vaga 12

Open-faced Omelette | Mushrooms | Asparagus
Tomatoes | Onions | Piquillos | Spinach | Goat Cheese

Tortilla Española a la Adrià 13

Potato Chips | Onion | Chives

Tostada Ricotta 7

Ricotta Spread | Arugula | Extra Virgin Olive Oil
Tomato Confit | Toasted Almonds

Croquetón Sandwich 11

Sweet Ham | Ham Croquette | Pimentón Aioli
Swiss | "Pan de Agua"

Paella a Caballo 14

Sofrito | Pork | Chicken | Chorizo | Fried Egg | Avocado

Pan con Chocolate 10

Toasted Almonds | Nutella | Salt | Extra Virgin Olive Oil

SIDES

3 Eggs / Fried or Scrambled 7

BARULLO "BEICON" 6

Crispy Serrano | Lavender Honey

Seasonal Fruits / Mint 7

COCKTAILS

Espresso Martini 12

Espresso Shot | Chocolate Liqueur
Chocolate Garnish

San Sebastián 12

Gin | Ginger Beer | Fresh Cucumber | Simple Syrup
Lemon Juice | Cucumber & Rosemary Garnish

Bloody Mary 12

Vodka | Tomato Juice | Lime Juice | Tabasco
Worcestershire Sauce | Salt and Pepper

Sangría Barullo Jar 45/Glass 8

Brandy | Rum | Wine | Triple Sec | Guava | Orange
Passion Fruit | Mango and Pineapple Juice | Cava

Mimosa Glass 6

Cava by the Bottle

Choice of juice for \$6
Marqués de Gelida | 48
Monistrol Brut | 35
Monistrol Rosé | 35
Marta Cava | 35
Vallformosa | 35

Champagne by the Bottle

Choice of juice for \$6
Laurent Perrier Brut | 86
Laurent Perrier Rosé | 152
Veuve Clicquot | 82

