

# TAPAS

The Spanish style of dining, Tapas, feature wonderful small dishes of varied ingredients and flavors. They can be appetizers or a complete meal unto themselves.

## CARNES/ MEAT, POULTRY & GAME

**Jamon con Melon** – Serrano ham over a slice of melon

**Pan Tumaca**– Serrano ham over toasted bread with a traditional Catalan tomato, garlic spread

**Montado de Lomo**– Pork scallopini over seasoned grilled bread with tomato, roasted red pepper and garlic ali-oli

**Chorizo Palacios**– Spanish chorizo served with olives and ensaladilla rusa

**Chorizo a la Sidra**– Iberian chorizo sautéed with cider

**Pincho Moruno**– Grilled brochette marinated in Mediterranean spices (Chicken, Pork, or Lamb)

**Conejo Casa Vicente**– Slow simmered rabbit with chestnuts, prunes and country vegetables

**Ossobucco de Cordero**– Tender lamb shank in salsa campestre

**Pollo al Ajillo**– Chicken sautéed with garlic and white wine

**Croquetas de Jamon**– Cured ham and béchamel croquettes

**Champiñones con Jamon**– Mushrooms sautéed in garlic, wine, and ham with a touch of guindilla

**Chuletilla de Cordero** Juicy small lamb chops (3) topped with fresh mint

**Solomillo de Ternera a la Pimienta Verde**– Beef tenderloin in a green peppercorn sauce

**Pato Sol y Sombra** – Duck breast flambéed with brandy and anis served over couscous

## VEGETARIANAS/ VEGETARIAN

**Espárragos Blancos**– Chilled, white asparagus with ali-oli

**Pisto Castellano**– Spain's veggie stew with zucchini, tomatoes, onions, and other seasonal flavorings

**Berenjenas Salteadas**– Eggplant sautéed in ginger and garlic

**Berenjenas Rebozados**– Lightly fried eggplant

**Tortilla Española**– Traditional Spanish egg and potato frittata

**Tortilla de Espinacas**– Frittata made with egg and spinach

**Tortilla de Patata en Salsa**– Tortilla topped with a white wine, thyme and saffron reduction

**Queso Manchego con Uvas**– Classic sliced Manchego cheese (from La Mancha) served with grapes

**Garbanzos a la Vinagreta**– Chilled soft chickpeas topped with a tomato and red pepper vinaigrette

**Patatas Bravas y Ali-Oli**– Casa Vicente's signature welcome potato dish served with ali-oli and brava sauce

## PESCADOS Y MARISCOS/ FISH AND SEAFOOD

**Salmon Ahumado con pasta de anchoas**– Smoked salmon over an anchovy, caper spread served on toast

**Gambas Gabardinas**– Beer-battered jumbo Shrimp

**Gambas al Ajillo**– A popular tapa of Shrimp sautéed with garlic and a touch of guindilla

**Gambones**– Jumbo shrimp, peel on, in a slightly spicy garlic and wine broth

**Calamares Rebozados**– Fried ringed calamari prepared in the style of the Plaza Mayor

**Calamares en su tinta**– Small calamares prepared Basque style, in their own ink

**Mejillones al Vapor**– Mussels lightly steamed in aromatic vapors

**Mejillones a la Marinera**– Mussels in a white wine and garlic sauce

**Vieras Marineras**– Gently sautéed bay scallops in a light white wine broth

**Buñuelos de Bacalao**– Portions of cod in an Orly coating and fried

**Chipirones rellenos**– Small calamari stuffed with green tomatoes and spices

**Almejas con alcachofas**– Clams and artichokes sautéed in white wine and garlic

**Tigres**– Green mussels topped with a warm spicy tomato salsa

**Gran Vieras**– Large sea scallops (3) sautéed and dressed in a light fish fumé with wine

**Revueltos de Espárragos y Gambas**– An egg scramble with asparagus and shrimp

**Cangrejos de Rio (picantes)** – Crawfish in a spicy tomato marinade

**Pescaitos Fritos**– Crispy and crunchy fried smelt

**Huevos de Cordoniz con caviar**– Quail eggs with caviar served with croutons

**Mahi Tapa**– Mahi-Mahi sautéed with a creamy garlic sauce served over rice

**Atun Tapa**– Sushi grad Ahi tuna topped with a mustard reduction

**Salmon Tapa**– Salmon sautéed, topped with a mango salsa

**Mero con alcachofas**– Sea bass in romesco sauce with artichokes

**Langostinos al Mojo Picon**– Large peeled prawns with a creamy garlic sauce

**Ensaladilla Rusa**– Spain's potato salad with tunafish

**Orange Roughy**– Served with a green pea and shrimp reduction

**Halibut Menier** – Sautéed in a caper, seaweed sauce