

APPETIZERS

TASTE OF SPAIN - \$24

Iberico paletta, lomo, chorizo, jamon, mustard, membrillo, marcono almonds

ZA'ATAR SPICED WINGS - \$15

hot honey and bleu cheese cilantro dressing

CRISPY CALAMARI - \$17

baja style tajin, passion fruit lime aioli

SPANISH SHRIMP CEVICHE - \$18

steamed shrimp, agave citrus marinade, cilantro tomato, served with tortilla chips

FRIED BRUSSELS SPROUTS - \$13

pancetta, goat cheese, mustard pickled raisins, balsamic glaze

BLISTERED SHISHITO PEPPERS - \$13

harissa aioli, smoked paprika salt

DUCK CARNITAS TOSTADA - \$19

cabbage salad, smashed avocado, refried chorizo beans, salsa crudo verde

HAMACHI CRUDO - \$18

pacific yellowtail, cherry tomato, avocado, Fresno chile, spicy kimchi, fresh herbs, yuzu vinaigrette

CHEESE BOARD - \$17

variety of artisan cheeses, fruit compote, grapes, marcona almonds

LOCAL SEAFOOD COCKTAIL - \$21

scallops, halibut, snapper, octopus with clamato, cilantro, jalapeno, onion, saltines

GAMBAS A'LA PLANCHA - \$17

harissa, roasted garlic, chili, cilantro

CAZUELA OF CLAMS & MUSSELS - \$18

chorizo, piquillo peppers, tomato broth, grilled bread

MEZZE MEDITERRANEAN - \$22

red pepper hummus, figs, olives, tomato, artichoke, grapes, burrata, naan bread

WILD MUSHROOM FLATBREAD - \$18

roasted garlic, burrata, arugula, balsamic reduction

POKE "COCKTAIL" - \$18

seasoned tuna, pickled ginger, wasabi taro chips

FRIED COCONUT SHRIMP - \$15

chili lime sauce

CRISPY PORKBELLY TACOS - \$16

gochujang BBQ, bahn mi vegetables, cilantro

SALADS - add chicken \$8 or add shrimp \$10

BACKDOOR MARKET SALAD - \$15

market greens, herb vinaigrette, shaved onion, seasonal stone fruit, blue de valdeon

LITTLE GEM CAESAR - \$14

gremolata, parmesan

SANDWICHES & BURGERS - served with French fries

LA CASA SMASHBURGER - \$18

all beef patty, white cheddar, bacon jam pickle, romaine, smoky chipotle mayo on a toasted brioche roll - make a double \$5

BUTTERMILK FRIED CHICKEN SANDWICH - \$17

creamy mustard slaw, pickle, romaine onion aioli, toasted pretzel roll

ENTREES

STEAK FRITES - \$36

pan seared N.Y. strip, fries, chimichurri, dijon peppercorn sauce

PILONCILLO- MORITA CHILI GLAZED SALMON - \$34

butter beans, morel mushrooms, asparagus, lime beurre blanc

PLANCHA ROASTED FRESH CATCH - \$35

alaskan potatoes, yellow squash, peas, asparagus, tamarind blood orange vinaigrette

PAN SEARED NATURAL CHICKEN BREAST - \$26

roasted fingerling potatoes, roasted broccolini

PENNE PASTA A'LA CECCA - \$23

heirloom cherry tomato, basil, garlic, parmesan, olive oil

PAELLA - \$35

saffron bomba rice, shrimp, clams, mussels, chorizo, morcilla, herbs

SPICY FISH & CHIPS - \$22

pacifico tempura battered Alaskan cod, seasoned fries, pickled jalapeno tartar sauce

DESSERTS - a la mode +\$3

TRADITIONAL TIRAMISU - \$13

CHOCOLATE FONDANT CAKE - \$11

CRÈME BRULÉE - \$13

RICOTTA PISTACHIO CAKE - \$13

SEASONAL CHEESECAKE - \$10

LIMONCELLO MASCARPONE - \$12