

TAPAS TEATRO

Est:2001

Signature Gin & Tonics

(Made with Fever Tree Tonics)

BCN Tonic #1 - 13

BCN Barcelona Gin, Juniper Berries, twist of lemon

Mediterrània - 13

Mahon Mediterranean Gin, Fever Tree Tonic, Orange, Basil, Angostura

Full Monte - 13

Amaro Montenegro, Gin, Orange Bitters, Fever Tree Tonic

Signature Cocktails

Earl Grey Sidecar - 13

Spanish Brandy, Earl Grey, Lemon, Combier Liqueur, Anise

Fig Old Fashioned- 13

Bourbon, house fig syrup, bitters

Cherry Blossom Daiquiri - 13

Plantation Dark Rum, Pratt Standard Cherry Blossom, Lemon, Lime

Smoking a Clove- 13

Mezcal, Lime, Allspice Demerara syrup

ESPRE43SO MARTINI- 15

Vodka, Liquor 43, Kahlua, Espresso

Apple Ginger Hot Toddy- 13

Bourbon, Apple Brandy, Ginger Liquor, Honey Syrup, Lemon

Vermut Cocktail

Your choice of Spanish Vermouth with Olive, Orange and a splash of club soda. Flavor Profiles listed:

Vermut BCN - 12 (Dry, savory and herbaceous)

ATXA Tinto - 10 (Cherry, bitter orange, wild herbs)

Capitoline Rose - 11 (Grapefruit, nutmeg, clove, herbs)

Partidas Cruces MUZ -13 (Bright!, Orange peel, clove, rose petal and herbs)

Non-Alcoholic

Agua Fresca- Pineapple Mango Syrup, Cardamom, Orange, Ginger beer 6

Draft Beer

Union "Zadies Lager" 7

Lager, 4.5% Baltimore

Peabody Heights "Astrodon" 8

Hazy IPA, 7%, Baltimore

Clara: Lager with fresh 7.5

squeezed citrus and orange bitters

Checkerspot "Still a Hero" 8

Porter 7%, Baltimore

Featured Wines

WHITE

VINA OTANO Blanco Barrel Ferment

(Viura/ Tempranillo Blanco) 2019 13/39

Vina Otano is a family winery, whose beginnings go back to 1886. They are in Fuenmayor - La Rioja, in the sub-zone of Rioja Alta, a town which is historically known for the high quality and capacity of its wine to age well. The grapes from this wine come from a ninety-year-old vineyard and the wine is barrel-fermented and aged for four months in cask prior to bottling. The wine offers up a fine aromatic of white peach, apple and almond. On the palate the wine is full-bodied and still fairly oaky in personality, with good depth at the core, flavors of nutty lemon curd with a fine focus and a long, well-balanced finish. I would imagine it being a hit with fans of quality California Chardonnay

ROSE

CUNE Rosado

(Tempranillo) Rioja 10/30

A fresh, perhaps somewhat rustic, rosé, whose flavor reflects the typical character of rosés from Rioja Alta. Deep, lurid pink. Jammy red fruits and a hint of tangerine on the nose and in the mouth.

RED

ELÍAS MORA "VIÑAS" 2021 13/39
(Tinta de Toro) Toro D.O.

Bodegas Elías Mora is a winery that was founded in 2000 by winemaker Victoria Benavides. The philosophy of the winery revolves around combining a respect for tradition and modern technology. Victoria focuses exclusively on Tinta de Toro (the native clone of Tempranillo). Deep-ruby in color, this wine features aromas of dark plum, cassis and black olive. It is bright at first sip and is a juicy, intense and pleasant wine that is very versatile.

Soup / Salad

Soup- Potato and Manchego with Bacon 10

Ensalada Serrano: Bibb lettuce, Serrano ham, shaved Manchego, tomato vinaigrette 13

Ensalada Remolacha: Roasted red beets, fried goat cheese, Field greens, Marcona almonds, smoked paprika vinaigrette 11

Ensalada del Teatro: Arugula, red onion, tomato, Manchego, sea salt, sherry vinegar reduction 11

Empedrat de Bonito del Norte: White beans, fresh green beans, piquillo pepper, red onion and capers topped with Spanish conserved tuna. 14

Snacks

Tortilla Española: Spain's "frittata", made with egg, potatoes, and onions. Served chilled 8

Huevos Rellenos: Deviled eggs 7

Huevos de Cordoniz y Chorizo: Quail egg and chorizo on crostini 11

Pimiento de Shishito

Shishito Peppers blistered in Olive oil, Sea salt 11

Trouta Ahumada: Smoked Trout, Red Onion, horseradish aioli, egg and cornichon with crostini 12

Vegetables

Berenjena Asada

Roasted eggplant, curried vegetables, minted yogurt 11

Brussels Sprouts

bacon, Manchego Cheese, cream and truffle oil. 12

Espinaca y Manzana

Sauteed spinach with apple, raisins, pine nuts and Pedro Ximenez sherry 10

Espinaca y Cangrejo

Sautéed spinach, jumbo lump crabmeat, sherry cream sauce, Manchego cheese 15

Pisto Manchego

Spanish ratatouille 11

(contains pine nuts)

Papas Bravas

Cut fried potatoes with spicy aioli 10

Chili Rellenos

Piquillo peppers stuffed with aged Idiazábal 11

Papas Cambray

Roasted fingerling potatoes with sweet garlic aioli 9

Croquetas (Fritters)

Green pea and cheese 11
Potato and cheese with truffle oil 11

Setas al Ajillo

Mushrooms sautéed in Sherry with Garlic and butter, finished with manchego 11

Meat

Garbanzos con Butifarra- Stewed Chickpeas with butifarra sausage, kale and peppers. 12

Albondigas: Three lamb meatballs, tomato sauce, sliced almonds and cilantro 15

Chorizos Piqueños: Mini chorizo sausages, fingerling potatoes in sofrito and tomato sauce 13

Pollo a la Brasa: Grilled chicken with cumin aioli 14

Croquetas de Jamon: Serrano Ham and béchamel fritters 14

Costillas de Cordero:

Grilled lamb chops with rhubarb barbeque sauce 16

Croquetas de Pollo: Spicy chicken and cheese fritters 12

Bistec a la Brasa:

Pan seared Angus, piquillo pepper sauce and parsley oil 16

Lomo de Cerdo A La Parrilla: Grilled pork tenderloin medallions with chimichurri and piquillo sauce 14

Cured Meats and Cheeses

Cana De Cabra 14

Creamy baked goat cheese topped with Marcona almonds and Pedro Ximenez sherry reduction

Idiazábal 12

Crumbly sheep's milk cheese with dry cured chorizo, whole grain mustard, caper berries and crostini

Manchego 10

Nutty sheep's milk cheese from La Mancha

Murcia al Vino 10

Firm, buttery goat's milk cheese from Murcia

Mitcrema 10

Creamy, spreadable sheep's milk cheese on crostini with Pajarero fig and Pedro Ximenez sherry reduction

Jamón Serrano 13

Fresh sliced, dry cured Spanish ham

Chorizo Iberico de Belota 12

Dry Cured sausage from free range acorn fed Iberico Pigs

Boquerones 9

Marinated white anchovy fillets

Plato de España 23

Cantimpalo, Chorizo Iberico de Belota, Jamón Serrano Manchego, Idiazábal, Queso Valdeon

Seafood

Almejas a la Sidra: Clams in Spanish cider with potato and chorizo 19

Scallops Seared Scallops, Serrano ham, Saffron Sauce 14

Tuna Tartare: Chopped Tuna, Capers, Onion, Lemon Zest Cornichons 13

Lubina: Pan Seared Branzino fillet with Salsa Verde, Cherry Tomatoes 16

Mejillones: Mussels with white wine garlic and leeks OR tomato Basil Sauce 15

Pulpo Gallego 2.0: Olive Oil Poached Octopus, Potato, Olives, Heirloom Cherry Tomato 15

Grilled Octopus: Grilled Octopus, Romesco Sauce (contains nuts) , Grilled Lemon 12

Gambas al Ajillo: Shrimp sautéed in olive oil with garlic and parsley 13 (Add capers or/and Chilies for a kick)

Calamares Fritos: Fried squid rings, marinara 15

Calamares a la Parrilla: Grilled squid with spicy pepperoncini vinaigrette 15

Salmón con Melaza: Grilled salmon, molasses sauce, sherry vinegar reduction, ginger-jalapeño rice cake 15

Fritura de Mariscos: Fried Calamari, fresh cod and shrimp with garlic aioli 17

Atún con Huevos: Seared tuna, with quail egg, tomato-olive vinaigrette 14

Paella de España: Clams, mussels, shrimp, fresh fish, chicken, chorizo, peas, Calaspara rice, saffron 29

Marmitako: Basque stew of tuna, potato, roasted sofrito and tomato 20