

La Tasca

SPANISH TAPAS BAR & RESTAURANT

Winter 2009 Restaurant Week Unlimited Tapas Menu

Lunch ~ \$20.09 per person  **Dinner** ~ \$35.09 per person**

**Lunch and dinner prices include unlimited tapas and choice of one dessert; prices are per person and do not include drinks, tax, or gratuity; the menu is only available to the entire table, no doggie bags please.

Starters

Aceitunas Mixtas

Spanish mixed olives marinated with peppers, onion and lemon

Pan de Ajo

Garlic bread

Pan de Ajo con Queso

Garlic bread with cheese

Berenjenas Fritas con Queso Cabrales

Fried eggplant with a Cabrales cheese dip

Seafood Tapas

Atun a la Plancha con Piquillos**

Herb-crusted grilled tuna loin and "piquillos" sweet peppers

Gambas al Ajillo

Shrimp sautéed and sizzling in olive oil, fresh garlic and hot Spanish "guindilla" peppers

Calamares Andaluza

Battered squid, deep fried and served with the traditional garlic mayonnaise

Salmon a la Plancha Sobre Pisto

Grilled salmon over a ragout of vegetables

Mejillones a la Marinera

Fresh mussels cooked with garlic, parsley, and Ribeiro white wine

Paella Valenciana*

Paella with mixed seafood and chicken

Meat Tapas

Albondigas a la Jardinera

Our famous Spanish meatballs, served in a vegetable and tomato sauce

Buey al Jerez

Grilled marinated flank steak with sherry and mushroom sauce

Chorizo a la Parrilla

Grilled spicy Spanish sausage

Solomillo de Cerdo Iberico al Cabrales

Grilled pork tenderloin medallion wrapped in bacon with Cabrales cheese sauce

Pollo al Ajillo

Chicken breast cooked in white wine and garlic

Croquetas de Pollo

Chicken Croquettes

Vegetable Tapas

Patatas Bravas con Ali-Ali

The best known tapas – deep fried potatoes in a spicy sauce and garlic mayonnaise

Paella de Verduras

Vegetarian paella with seasonal vegetables

Tortilla Española

Traditional Spanish potato and onion omelet

Vainas de Arveja Salteadas (con o sin Jamon Serrano)

Snow peas sautéed in extra virgin oil and garlic (our traditional recipe includes Serrano ham – optional)

Champiñones al Ajillo

Assortment of mushrooms lightly sautéed in garlic and olive oil

Salads

Ensalada Mixta con Atun a la Plancha**

Traditional Spanish grilled tuna salad

Ensalada de Espinacas

Spinach salad topped with almonds and Cabrales cheese

Desserts

Flan de Huevo

Spanish flan with caramel sauce, raisins and pine nuts

Arroz con Leche

Traditional Spanish rice pudding

Trufa de Chocolate

Dark chocolate truffle served with vanilla bean ice cream

Copa de Helado con Fresas

Strawberry ice cream with fresh Strawberries

Helado de Vainilla

Vanilla bean ice cream

*Has seafood and chicken

**May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Eat a little, Drink a little, Have a lot of fun!

www.latascausa.com