

Gluten Free menu

Tapas are Spanish small plates for sharing

Stuffed Chard* Rolls	8
Filled with ground lamb, rice, fresh herbs & mushrooms-lemon basil pesto sauce	
Organic Beets & Cheddar Salad	8
Spring Hill organic cheddar & beets with our basil*mint* vinaigrette	
1/2 dz. Organic Chicken Wings Calientes	7
Dipped in our homemade Lazy Dog spicy sauce & fire broiled	
Albondigas	8
Organic lamb-beef meatballs flame broiled on Rose Ranch tomato* Sofrito sauce	
Six local oysters on the half shell	14
spooned with our cilantro vinaigrette or simply naked	
Ceviche "Tacos"	12
Fresh ceviche wrapped in organic Rose Ranch Sorrel* leaves	
Broiled Calamari, Avocado & Beets	12
Cali. calamari with avocado & beets with our cilantro roasted garlic vinaigrette	
Fire Shrimp	12
Dusted with Spanish pimenton and garlic then fire broiled	
Organic Beet & Cheddar Salad	7
Fresh beets team with organic cheddar from Spring Hill with basil lemon vinaigrette	

Entrees served w/house salad, vegetables and garlic mashed potatoes or Spanish rice

Steak Mallorca is local top sirloin marinated for 3 days fire seared & thinly carved	29
Basque Rib Eye is local grass fed rib eye steak glazed w/our mustard rosemary garlic glaze	35
Paella Valenciana -chicken, clams, mussels, homemade chorizo, prawns & roasted peppers*	37
Paella Pacifica -Calamari, clams, mussels, two fishes of the day, prawns & roasted peppers*	37
Basque Fisherman's Stew has fresh clams, mussels, shrimp, calamari & fresh fish simmered in our garlicky tomato* saffron broth	26
Freshest fish creations select a Chef's preparation X) is fire broiled with organic butter, cilantro, garlic, lemon & red pepper. Y) is Pacific Mix Rosemaria with two fishes of the day glazed with our Basque mustard, garlic and rosemary sauce	a/q
Salad Flamenco spinach, sorrel*, avocado, capers & seared grass fed steak w/ basil vinaigrette	16
Ensalada of Super Foods is kale*, lettuce*, spinach*, nuts, berries, seeds and beets-turmeric ginger vinaigrette	12