

# julian serrano *Tapas*

## beverages

### **sangria 5**

sparkling | white | red | non-alcoholic

### **house wine 7**

white | red

### **cocktails 9**

### **agua de serrano**

### **pirata enfadado**

### **aviation**

### **carajillo**

*Please ask your bartender about the specialty drinks*

## vegetarian

### **gazpacho 7**

*chilled* spanish tomato soup

### **beet salad 9**

baby kale | stripe beet | goat cheese | beet vinaigrette | crouton

### **ensalada mixta 8**

cucumber | onion | olives | tomato | hardboiled egg

### **pinxto queso 8**

fresh cheese | tomato | basil | olive focaccia

### **papas bravas 7**

spicy tomato | allioli sauce

### **cheese coca 7**

flatbread | goat cheese | spinach | pine nuts

### **spanish tortilla 7**

potatoes | eggs | onions | allioli bread

### **sautéed padron peppers 6**

orange zest | sea salt | orange glaze

### **vegetarian ceviche 8**

lemon juice | seasonal vegetable | rocoto pepper

### **stuffed piquillo pepper 7**

goat cheese | duxelle mushroom

### **creamy risotto 7**

wild mushrooms | aged manchego cheese

## seafood

### **huevos endiablados 6**

potato tuna salad | eggs | serrano pepper

### **\*atun de conos 8**

tuna tartare | cucumber | crispy wonton | avocado

### **\*black rice 8**

fresh calamari | lobster | saffron | squid ink

## BAR MENU

**SERVED DAILY AT THE BAR ONLY**

**11:30AM – 5:30PM**

## seafood *continued*

### **\*mixed seafood ceviche 8**

shrimp | white fish | octopus | cilantro | lime

### **\*yellowtail “tiradito” 9**

sweet potato | horseradish cream | ponzu

### **\*fish carpaccio 8**

tuna | pine nuts | balsamic glaze | sundried tomato

### **\*steamed mussels 9**

shallots and garlic | brandy | natural jus

### **fried crispy gambas 7**

fried breaded shrimp | padron pepper | allioli

### **\*atun de hijada 8**

tuna belly | lemon | tomato | mashed potato

## meats/poultry

### **paella of the day 9**

### **traditional spanish chicken croquetas 7**

chicken | béchamel

### **spanish chorizo 7**

mini spanish pork chorizo | mashed potatoes

### **albondigas 7**

beef and pork meatballs | tomato | sherry sauce

### **bomba 7**

veal tenderloin & pork tenderloin spicy meat ball | spicy rocoto sauce

### **stuffed dates 7**

medjool dates | goat cheese | pancetta | tomato marmalade

### **iberico croquetas 7**

serrano ham | béchamel

### **\*huevos estrellados 7**

fried potatoes | eggs | spanish pork chorizo

### **empanada mallorquina 8**

puff pastry | sobrasada | idiazabal cheese

### **choripan 9**

swiss bread | spanish chorizo

## desserts

**All desserts \$5. Please ask your bartender about daily selections.**

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or seafood stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked