



# Estrella



## TAPAS

are small plates,  
created for sharing,  
arrive as they are prepared

### SPANISH CHARCUTERIE

Served with Tomato Bread 19  
add Manchego Cheese 3

**JAMON SERRANO** fresh ham cured in sea salt in the mountainous "sierra" regions with moderate climates.

**JAMON IBERICO** pata negra, describes the black hoof that remains on the ham throughout the curing process. iberico hams are cured much longer, resulting in a more complex, intense & nutty flavor.

### SPANISH CHEESE BOARD

Served with Tomato Bread & Marcona Almonds 17

#### **MANCHEGO**

firm, fruity, nutty, sweet; sheep's milk cheese; la mancha

#### **GARROTXA**

semi firm, herbaceous, milky, nutty; goat milk cheese; catalunya

#### **MAHON**

semi firm, nutty, fruity; cow's milk cheese; the island of minorca

### PINTXO

Traditional Snacks of Northern Spain

#### **STUFFED OLIVES** 6

green olives stuffed with piquillo peppers, anchovies

#### **ANCHOVY SKEWERS** 4

anchovy skewers with green olives, piparra pepper

#### **BACON WRAPPED DATES** 8

bacon wrapped dates with marcona almonds

### SALADS

#### **APPLE & MANCHEGO SALAD** 12

walnuts, fennel salad, apple cider vinegar dressing

#### **WHITE BEAN SALAD "EMPEDRAT"** 9

bell peppers, black olives, tomatoes, sherry dressing

#### **MIXED GREEN SALAD** 9

radish, piparra peppers, onion, cherry tomatoes

#### **RUSSIAN SALAD "ENSALADA RUSA"** 10

potato, tuna, carrots, peas

#### **ESCALIVADA** 11

roasted eggplant, red pepper, onion salad