

APPETIZERS

- Tapas de Atún (Tuna mix with our house made roasted garlic aioli) \$8.25
- Serrano and Manchego cheese Tapas \$8.25
- Tapas de Tocineta con Queso \$8.25
- Tapas with Spanish Piquillo peppers and Feta cheese with a balsamic reduction \$8.25
- Pan con tomate (Grated tomato, Olive Oil) \$7.75
- Patatas Bravas (Spanish potatoes with Spicy Brava sauce and Roasted garlic aioli) \$11.00
- Stuffed Green Plantain (With Beef, Tuna or Chicken) \$13.50..... add shrimp +\$2.00
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- Housemade Croquettes (Serrano, Cod, Cured Chorizo, Mushroom) \$7.50
- Empanadas (Beef, Chicken, or Guava) \$4.25
- Iberian Charcuterie \$25.00
- Chicharrón with Papa Criolla and Mojo Sauce \$10.00
- ## **SANDWICH**
- Flying Disc (Classic Cuban toasted disc filled with your choice of guava, picadillo, tuna) \$8.25
- Cubano (Roasted Pork, ham, Swiss cheese, mustard, and pickles) \$15.00
- Pan con lechón (Roasted pork with lettuce, tomatoes, onions and house cilantro sauce) \$15.50
- Spanish Burger (Mix of Beef and Pancetta with Swiss cheese lettuce, tomatoes, onions, bacon and Roasted garlic aioli) \$17.50

HOME SPECIAL

- Pulpo a la Gallega (Galician Grilled Octopus with Vegetable Kabob and Potato puree) \$25.95
- Grilled Lobster (Roasted Potatoes and Salad) MP*
- Salmon with Orange Sauce (Potato puree and Asparagus) \$23.55
- Operetta of Seafood (Seafood stew served with white rice) \$30.00
- Paella (Traditional Spanish Rice with Seafood or Meat) \$27.00Extra Seafood +\$10.00

MAIN DISHES SERVED WITH TWO SIDES

- Spanish Style meatballs \$15.50
- Camarón al Ajillo \$21.95
- Chicken skewers with a mushroom sauce \$17.95
- Fried Pork Ribs \$20.00
- Carnitas Fritas \$19.00
- Beef Stew \$21.60
- Bistec a caballo (Steak with onions and fried eggs) \$21.00
- Spanish Garlic Chicken \$17.50
- Picadillo a la habanera (Traditional Cuban Ground beef cooked with olives, raisins and potatoes) \$16.50
- Garbanzos frito (Chickpeas cooked with bacon, Cured sausage and ham) \$17.50
- Spanish Fabada (White beans with bacon, Chorizo, and ham) \$17.50
- Roasted Cuban Pork \$20.00
- Vaca Frita (Sautéed shredded beef with onions) \$18.00
- Stuffed Piquillos (ground beef and cheese) \$15.50



CASA IBERICA
FUSION RESTAURANT

SOUP & SALADS

- Andalusian Gazpacho \$8.00 (Weekend only)
Soup of the Day \$11.00
House Salad (Lettuce, Tomatoes, Carrots, Cucumber, Walnuts, Almonds, Feta and balsamic reduction) \$12.00
Iberian Salad (Spring Mix, Serrano ham, Manchego cheese, Strawberries, Blueberries, Balsamic) \$15

BRUNCH

- Toast with Butter \$6.95
Tortilla Española (Spains traditional omelette) \$10
Raymond's breakfast (2 fried eggs with bacon, ham, toast and salad) \$12.60

SIDES

- Yuca con mojo \$4.50
Sweet plantains \$3.00
Roasted potatoes \$4.00
Potato Puree \$4.00
Arroz amarillo \$2.75
Arroz Moro \$3.00
White rice \$2.50
Cassava Fries \$3.50
French Fries \$3.00
Frijoles Negros \$3.75
Grilled Vegetable kabob \$3.60
Grilled Asparagus \$3.00
Tostones \$3.50
Papa Criolla \$3.50
Mixed Salad \$3.00

KIDS MENU

- Chicken tender with fries \$6.99
Beef or chicken with rice or fries \$6.99