

TABLAO

Est. 2016

FRIED CALAMARI /12.⁹⁵

Served with marinara sauce and paprika aioli

GRILLED CALAMARI /13.⁹⁵ gf

Vinaigrette of vegetables

SAUTEED SPINACH /7.⁹⁵ gf

Chickpeas, Garlic, Red Pepper Sauce

SAUTEED BROCCOLI RABE /7.⁹⁵ gf

Garlic and olive oil

FRIED ARTICHOKES /12.⁹⁵

Fried artichokes, jalapenos, onions, cilantro

Ricotta salata cheese, lemon and extra virgin olive oil

EMPANADAS DE POLLO/CARNE OR MIX /10.⁹⁵

Beef (garlic aioli), or Chicken (cilantro aioli)

CHEESE CROQUETTES /8.⁹⁵

Goat and Parmesan cheese, blue cheese, green and red peppers

BACALAO CROQUETTES (cod fish) /9.⁹⁵

Balsamic reduction and garlic aioli

SALMON TARTARE /10.⁹⁵ gf

Jalapenos, red onions, ginger, lemon juice served with potato chips

STEAK TARTARE /10.⁹⁵ gf

Crostini, jalapenos, parmesan cheese, truffle vinaigrette

PULPO A LA GALLEGA /13.⁹⁵ gf

Steamed and Sauteed octopus, potatoes, pimenton

GAMBAS AL AJILLO /12.⁹⁵ gf

Sauteed shrimp with garlic and guindilla peppers

GAMBAS A LA PLANCHA /13.⁹⁵ gf

Grilled shrimp with chickpea puree and vegetables vinaigrette

CHORIZO ESPAÑOL /11.⁹⁵ gf

Sautéed with white beans, fig demi-glace and shiitake mushroom

TAPAS

Gf: Gluten Free

SALADS

(add chicken 7⁰⁰, salmon 8⁰⁰ shrimp 8⁰⁰, steak 9⁰⁰)

BEET SALAD / 11.⁹⁵ gf

Beets, arugula, red onions, fresh mozzarella, lemon, olive oil.

PEAR /10.⁹⁵ gf

Arugula, endive, pistachio, goat cheese, pear vinaigrette.

BRUSSELS SPROUTS /11.⁹⁵

White truffle vinaigrette, black truffle shavings, Fontina risotto cake, lemon, parmesan cheese

MIXED GREENS /9.⁹⁵ gf

With tomatoes, red onions, Gorgonzola cheese, balsamic vinaigrette.

CAESAR /9.⁹⁵

Romaine lettuce, croutons, anchovies, and Caesar dressing

PAELLA *for 2,3,4 or more *

CLASSIC PAELLA / 38.⁹⁵, 58.⁹⁵, 77.⁹⁵ gf

Chorizo, Chicken, Pork, Clams, Mussels, Shrimp.

SEAFOOD PAELLA /41.⁹⁵, 62.⁹⁵, 83.95 gf

Fish of the day, lobster, clams, mussels, scallops, shrimp.

SALMON /23.⁹⁵ gf

Served with spinach, potato a la pobre and red pepper sauce.

TABLAO BRANZINO /24.⁹⁵ gf

Mediterranean Sea bass served with grilled zucchini,

Eggplant and lobster champagne sauce.

LINGUINI DEL MAR /21.⁹⁵

Shrimp, mussels, bay scallops, capers, fresh tomatoes

garlic, white wine butter sauce

PARRILLADA DE MARISCOS (grilled) /26.⁹⁵ gf

Shrimp, calamari, fish of the day, served with herbs vinaigrette

CAZUELA DE MARISCOS (broth) /25.⁹⁵ gf

Mediterranean seafood; fish of the day, clams, mussels, shrimp, scallops, calamari, lobster sauce.

HOMEMADE PAPPARDELLE /21.⁹⁵

With scallops, shrimp, lobster bits and sun-dried tomato sauce

PENNE TABLAO /18.⁹⁵

With chicken, chorizo and vodka sauce

ENTREES

SAUTEED MUSSELS /11.⁹⁵ gf

Mussels sautéed with garlic, olive oil parsley, marinara sauce and white wine

BEEF MEDALLIONS /10.⁹⁵

Served with toasted bread and Tablao vinaigrette

HANGER STEAK /11.⁹⁵ gf

Green chimichurri

SHORT RIB /10.⁹⁵ gf

Polenta, au jus

SPANISH STUFFED PEPPERS /11.⁹⁵ gf

Stuffed with oxtail ragu

BRUSCHETA /7.⁹⁵

Fresh tomato, basil, olive oil over crostini

DUCK BREAST /9.⁹⁵ gf

Sweet mashed potatoes and fig reduction

LOIN LAMBCHOPS / 14.⁹⁵ gf

Goat cheese demiglace and mashed potato

GNOCCHI BOLOGNESE / 9.⁹⁵

Ricotta cheese gnocchi with Bolognese sauce

MEATBALLS /9.⁹⁵

Mix Beef/Pork meatballs served in a tomato sauce

EGGPLANT NAPOLEON /9.⁹⁵

Fried eggplant, mozzarella, fresh tomatoes and pesto

EGGPLANT TABLAO /10.⁹⁵

Fresh Mozzarella, fried eggplant, warm tomato ragu

GRILLED VEGETABLES /9.⁹⁵ gf

Vegetables of the day

MEDITERRANEAN CRABCAKE /12.⁹⁵

Topped with a red bell pepper coulis.

GRILLED PORTOBELLO /10.⁹⁵ gf

Grilled Asparagus and veal stock

TORTILLA ESPAÑOLA /6.⁹⁵ gf

Spanish potato Omelet, Garlic aioli, balsamic vinaigrette

PORK MEDALLIONS /9.⁹⁵

Toasted bread, tetilla cheese and piquillo peppers

CHARCUTERIA (meat & cheese)

6⁹⁵ for 1 choice / 11⁹⁵ for 2 choice / 18⁹⁵ for 3 choice / 21⁹⁵ for 4

Jamón Serrano, Castilla y Leon

Dry cured mountain ham 24 month cured

Chorizon, Castilla y Leon

dry cured chorizo

Salchichon, USA

dry cured chorizo with pepper

Manchego, La Mancha

Raw sheep's milk (3 months)

Mahon Añejo, Baleares

Cow's Milk Aged (12 months)

Murcia Vino, Murcia

Drunken Goat's Milk (3 months)

Cabrales, Asturias

Raw mixed bleu (3 months)

Creamy Goat,

Galicia creamy goat's milk

RIB-EYE STEAK 12oz /28.⁹⁵ gf

House fries, vegetables and green pepper corn sauce

GRILLED SKIRT STEAK 8oz / 20.⁹⁵ gf

Grilled vegetables, roasted potatoes, goat cheese sauce

HANGER STEAK 10oz /24.⁹⁵ gf

Shiitake mushrooms, onion confit, demi-glace, served with mashed potatoes and vegetables

CHICKEN SCARPIELLO /22.⁰⁰ gf

Mashed potatoes, hot Spanish sausage, cherry peppers and sautéed vegetables

OSSO BUCO /24.⁹⁵ gf

Slow-Roasted Veal Shank served over shiitake mushrooms risotto and vegetables

MIXED GRILL /26.⁹⁵ gf

Skirt Steak, Chorizo, Pork & Chicken with chimichurri