

# TABLAO

Norwalk, CT - Ridgefield, CT

Est. 2016

## SOUP OF THE DAY /8<sup>95</sup> (Ask your server)

### FRIED CALAMARI /13.<sup>95</sup>

Served with marinara sauce and paprika aioli

### GRILLED CALAMARI /13.<sup>95</sup> gf

Vinaigrette of vegetables

### EGGPLANT NAPOLEON /9.<sup>95</sup>

Fried eggplant, mozzarella, fresh tomatoes and pesto

### EGGPLANT TABLAO /11.<sup>95</sup>

Fresh Mozzarella, fried eggplant, warm tomato ragu

### EMPANADAS DE POLLO/CARNE OR MIX /10.<sup>95</sup>

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

### CHEESE CROQUETTES /8.<sup>95</sup>

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

### SAUTEED MUSSELS /11.<sup>95</sup> gf

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

### BACALAO CROQUETTES (cod fish) /9.<sup>95</sup>

Balsamic reduction and garlic aioli

### DUCK BREAST /11.<sup>95</sup> gf

Sweet mashed potatoes and fig reduction

### LOIN LAMBCHOPS / 14<sup>95</sup> gf

Goat cheese demiglace and mashed potato

### PULPO A LA GALLEGA /13.<sup>95</sup> gf

Steamed and Sauteed octopus, potatoes, pimenton

### GAMBAS AL AJILLO /13.<sup>95</sup> gf

Sauteed shrimp with garlic and guindilla peppers

### GAMBAS A LA PLANCHA /13.<sup>95</sup> gf

Grilled shrimp with chickpea puree and vegetables vinaigrette

### CHORIZO ESPAÑOL/12.<sup>95</sup> gf

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

### TORTILLA ESPAÑOLA /6.<sup>95</sup> gf

Spanish potato Omelet, onions, Garlic aioli

## SALADS

add chicken 7<sup>00</sup>, salmon 10<sup>00</sup>, shrimp 9<sup>00</sup>, rib eye 11<sup>00</sup>

### BEET SALAD/ 12.<sup>95</sup> gf

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

### PEAR /11.<sup>95</sup> gf

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

### BRUSSELS SPROUTS /12.<sup>95</sup> gf \*

White truffle vinaigrette, fontina risotto cake,

aioli, lemon, olive oil, parmesan cheese

### MIXED GREENS /10.<sup>95</sup> gf

Tomatoes, red onions, Gorgonzola cheese, balsamic vinaigrette.

### CAESAR /10.<sup>95</sup>

Romaine lettuce, croutons, anchovies, and Caesar dressing

## PAELLA \*for 2,3,4 or more \* gf

### CLASSIC PAELLA / 39.<sup>95</sup>, 59.<sup>95</sup>, 78.<sup>95</sup> gf

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

### SEAFOOD PAELLA /42.<sup>95</sup>, 63.<sup>95</sup>, 84.<sup>95</sup> gf

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

## ENTREES

### SALMON /25.<sup>95</sup> gf

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

### TABLAO BRANZINO /24.<sup>95</sup> gf

Mediterranean Sea bass served with grilled zucchini,

Eggplant and lobster champagne sauce.

### LINGUINI DEL MAR /22.<sup>95</sup>

Shrimp, mussels, bay scallops, capers

fresh tomatoes, garlic, white wine butter sauce

### PARRILLADA DE MARISCOS (grilled) /27.<sup>95</sup> gf

Grilled shrimp, calamari, branzino and grilled vegetables.

### CAZUELA DE MARISCOS (broth) /26.<sup>95</sup> gf

Mediterranean seafood: fish of the day, clams

mussels, shrimp, scallops, calamari, lobster sauce.

### HOMEMADE PAPPARDELLE /23.<sup>95</sup>

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

### PENNE TABLAO /19.<sup>95</sup>

With chicken, chorizo and vodka sauce

### FRIED ARTICHOKE /13.<sup>95</sup>

Fried artichokes, jalapenos, onions, cilantro

Ricotta salata cheese, lemon and extra virgin olive oil

### BEEF MEDALLIONS /10.<sup>95</sup>

Served with toasted bread, aioli and Tablao tapenade

### PORK MEDALLIONS /9.<sup>95</sup>

Toasted bread, tetilla cheese and piquillo peppers

### HANGER STEAK /11.<sup>95</sup> gf

Green chimichurri

### SHORT RIB /11.<sup>95</sup> gf \*

Polenta, au jus

### SPANISH STUFFED PEPPERS /12.<sup>95</sup> gf

Piquillo peppers, stuffed with oxtail ragu

### GNOCCHI BOLOGNESE / 10<sup>95</sup>

Ricotta cheese gnocchi with Bolognese sauce

### MEATBALLS /9.<sup>95</sup>

Served with marinara sauce and parmesan cheese

### SALMON TARTARE /10.<sup>95</sup> gf

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

### STEAK TARTARE /10.<sup>95</sup> gf

Jalapenos, parmesan, truffle vinaigrette, quail egg

### GRILLED VEGETABLES /9.<sup>95</sup> gf

Vegetables of the day

### SAUTEED SPINACH /7.<sup>95</sup> gf

Chickpeas, Garlic, Red Pepper Sauce

### GRILLED PORTOBELLO /11.<sup>95</sup> gf

Grilled Asparagus and veal stock

### SAUTEED BROCCOLI RABE /7<sup>95</sup> gf

Garlic and olive oil

### MEDITERRANEAN CRABCAKE /13.<sup>95</sup>

Topped with a red bell pepper coulis.

### BRUSCHETA /7.<sup>95</sup>

Fresh tomato, basil, olive oil over crostini

## CHARCUTERIA (meat & cheese)

7<sup>95</sup> for 1choice / 12<sup>95</sup> for 2 choice

17<sup>95</sup> for 3 choice / 22<sup>95</sup> for 4 choices

**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)

**Rulo de cabra**, Navarra

Spanish creamy goat's milk

### RIB-EYE STEAK 12oz /29.<sup>95</sup> gf

House fries, vegetables and green pepper corn sauce

### GRILLED SKIRT STEAK 8oz /23.<sup>95</sup> gf

Grilled vegetables, roasted potatoes, goat cheese sauce

### NY STRIP STEAK 12oz / 25<sup>95</sup> gf

Mashed potatoes, grilled vegetables, horseradish demi-sauce

### CHICKEN SCARPIELLO /23.<sup>95</sup> gf

Mashed potatoes, sautéed vegetables

Spanish sausage, cherry peppers

### OSSO BUCO /25.<sup>95</sup> gf

Slow-Roasted Veal Shank served over

shiitake mushrooms risotto and vegetables

### MIXED GRILL /27.<sup>95</sup> gf

Skirt Steak, Chorizo, Pork & Chicken with chimichurri,

Fries And vegetables

20% gratuity will be added to groups of 5 or more