

# TABLAO

Norwalk, CT - Ridgefield, CT

Est. 2016

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

**FRIED CALAMARI /12.<sup>95</sup>**

Served with marinara sauce and paprika aioli

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

Vinaigrette of vegetables

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

Crostini, jalapenos, parmesan cheese, truffle vinaigrette

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

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

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

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

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

Fried eggplant, mozzarella, fresh tomatoes and pesto

**EGGPLANT TABLAO /10.<sup>95</sup>**

Fresh Mozzarella, fried eggplant, warm tomato ragu

**SPANISH STUFFED PEPPERS /11.<sup>95</sup> gf**

Stuffed with oxtail ragu

**DUCK BREAST /10.<sup>95</sup> gf**

Sweet mashed potatoes and fig reduction

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

Goat cheese demiglace and mashed potato

**GNOCCHI BOLOGNESE / 9<sup>95</sup>**

Ricotta cheese gnocchi with Bolognese sauce

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

Served with marinara sauce and parmesan cheese

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

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

**CHORIZO ESPAÑOL/11.<sup>95</sup> gf**

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

## SALADS

**(add chicken 7<sup>00</sup>, salmon 8<sup>00</sup>, shrimp 8<sup>00</sup>, steak 9<sup>00</sup>)**

**BEET SALAD/ 11.<sup>95</sup> gf**

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

**PEAR /10.<sup>95</sup> gf**

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

**CAESAR /9.<sup>95</sup>**

Romaine lettuce, croutons, anchovies, and Caesar dressing

**BRUSSELS SPROUTS /11.<sup>95</sup>**

Truffle and olive oil, lemon juice, parmesan cheese, fontina risotto  
cake, aioli

**MIXED GREENS /9.<sup>95</sup> gf**

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

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

**CLASSIC PAELLA / 38.<sup>95</sup>, 58.<sup>95</sup>, 77.<sup>95</sup> gf**

Chorizo, Chicken, Pork, Clams, Mussels, Shrimp, peas

**SEAFOOD PAELLA /41.<sup>95</sup>, 62.<sup>95</sup>, 83.<sup>95</sup> gf / peas**

Fish of the day, Lobster, Clams, Mussels, Scallops, Shrimp

**SALMON /24.<sup>95</sup> gf**

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

**PARRILLADA DE MARISCOS (grilled) /26.<sup>95</sup> gf**

Grilled shrimp, calamari, branzino and grilled vegetables.

**HOMEMADE PAPPARDELLE /22.<sup>95</sup>**

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

**PENNE TABLAO /18.<sup>95</sup>**

With chicken, chorizo and vodka sauce

**TABLAO BRANZINO /23.<sup>95</sup> gf**

Mediterranean Sea bass served with grilled zucchini,  
Eggplant and lobster champagne sauce.

**LINGUINI DEL MAR /21.<sup>95</sup>**

Shrimp, mussels, bay scallops, capers, fresh tomatoes  
garlic, white wine butter sauce

**CAZUELA DE MARISCOS (broth) /25.<sup>95</sup> gf**

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

## ENTREES

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

Green chimichurri

**SHORT RIB /10.<sup>95</sup> gf**

Polenta, au jus

**FRIED ARTICHOKE /12.<sup>95</sup>**

Fried artichokes, jalapenos, onions, cilantro

Ricotta salata cheese, lemon and extra virgin olive oil

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

Fresh tomato, basil, olive oil over crostini

**MEDITERRANEAN CRABCAKE /12.<sup>95</sup>**

Topped with a red bell pepper coulis.

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

Balsamic reduction and garlic aioli

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

Jalapenos, onions, ginger, lemon juice, potato chips

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

Steamed and Sautéed octopus, potatoes, pimenton

**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 /10.<sup>95</sup> gf**

Grilled Asparagus and veal stock

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

Spanish potato Omelet, onions, Garlic aioli

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

Toasted bread, tetilla cheese and piquillo peppers

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

Served with toasted bread and Tablao vinaigrette

**GAMBAS AL AJILLO /12.<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 veg. vinaigrette

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

Garlic and olive oil

## CHARCUTERIA (meat & cheese)

7<sup>95</sup> for 1 choice / 12<sup>95</sup> for 2 choice / 19<sup>95</sup> for 3 choice / 22<sup>95</sup> 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)

**Rulo de Cabra**, Navarra

Spanish creamy goat's milk

**OSSO BUCO /24.<sup>95</sup> gf**

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

**MIXED GRILL /26.<sup>95</sup> gf**

Skirt Steak, Chorizo, Pork & Chicken with chimichurri

**RIB-EYE STEAK 12oz /28.<sup>95</sup> gf**

House fries, vegetables and green pepper corn sauce

**GRILLED SKIRT STEAK 8oz /20.<sup>95</sup> gf**

Grilled vegetables, roasted potatoes, goat cheese sauce

**NEW YORK STRIP STEAK 12oz /24.<sup>95</sup> gf**

Mashed potatoes, grilled vegetables, horseradish demi-sauce

**CHICKEN SCARPIELLO /22.<sup>95</sup> gf**

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

20% gratuity will be added to groups of 6 or more