

# TAPAS

Since TAPAS have no rigid cuisine rule, you can build a whole meal around a series of small dishes or simply enjoy as an appetizer however way you choose to have tapas. We hope you enjoy. ¡BUEN PROVECHO!

<b>Latino Chips</b> 	11
spiced local root chips, pico de gallo, guacamole	
<b>Sakana Tacos</b>	14
catch of the day, queso del país, ají	
<b>Pinxos a la Varita</b>	18
churrasco, chicken, artisan chorizo, pan con ajo	
<b>Xorico</b>	12
chorizo-manchego croquette, piquillo gratin	
<b>Mahi Chicharrones</b>	15
fish bites, chistorra aioli	
<b>Lobster Empanadas</b>	16
sofrito emulsion	
<b>Solera Latin Slidders</b>	16
angus beef and pork longaniza, caramelized onions, garlic aioli, pepperjack	
<b>Oishi Wings</b>	14
bbq-chilli sause, pickled pepper	
<b>Latin Asian Mata Hambre</b>	22
grilled skirt steak, sweet shoyu, smashed sweet plantain, wakami, sesame	
<b>1958 House Burger</b>	16
8oz Angus beef, market bread, roasted tomatoes, onion rings Choice of: blue cheese, american, swiss, smoked gouda	
<b>Solera Tuna Roll</b>  	16
Fresh tuna, jicama, red pepper, carrots, cilantro, guava ponzu	
<b>Kai Samosas</b> 	15
ginger, lemon chutney	
<b>Harissa Lamb</b> 	26
sweet potato, tzatziki, greens	

<b>La Ensalada</b> 14.	 	14
frisee-watercress, grilled eggplant, chick peas, jerez, spiced yogurt		
<b>Yaki Shrimp</b>		18
pineapple-mango salad, kaffir remoulade		
<b>Almadraba Slidders</b>		19
seared tuna, wasabi aioli, pineapple slaw		
<b>Tako Sarada</b>		16
octopus, fennel, red pepper, tamarind, plantain		
<b>Paella del Mar</b>	for one 24	for two 40
shrimps, mussels, calamari, bay scallops, clams, pigeon peas		
<b>Paella de la Tierra</b>	for one 21	for two 32
beef, chicken, Spanish chorizo, pigeon peas		



These menu items are either gluten free as prepared, or are modified to be gluten free



Healthy

Consuming raw undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.