

mancheGO

Tapas Bar & Restaurant

Picoteo | Bar Snacks

PIMIENTOS DE PADRÓN | \$9.00

Fried sweet green peppers from Galicia topped with Maldon sea salt

DÁTILES CON BACON (GF) | \$9.00

Roasted dates wrapped in hickory smoked bacon with Spanish cider reduction

CORTEZAS (GF) | \$9.00

Crispy fried pork skin served with guacamole and "aperitivo" sauce

CROQUETAS DEL DÍA (GF) | \$8.00

Bechamel fritters from our fresh product of the day

PAN CON TOMATE (VE) | \$7.00

Freshly toasted Cristal bread with tomato, sea salt and extra virgin olive oil
- Add Jamón Ibérico | \$15.00
- Add Manchego Cheese | \$8.00

ALMENDRAS FRITAS (GF) | \$6.00

Salted Catalan almonds

ACEITUNAS (VE) (GF) | \$5.00

Arequina, Gordal & Manzanilla olives from Seville with extra virgin olive oil and our homemade marinade

Las Latas | The Cans

NAVAJAS GALLEGAS | \$12.00

Galician razor clams in brine

CHIPS CON MEJILLONES | \$11.00

Canned mussels with Galician potato chips served with escabeche sauce

BOQUERONES EN VINAGRE | \$10.00

White Spanish anchovies cured in vinegar

APERITIVO TIME

In Spain, aperitivo is marked with a drink and a bite of something meant to whet the appetite

Tablas | Charcuterie Boards

JAMÓN IBÉRICO RESERVA | \$15.00

Spain's famous 24 month dry-aged ham from acorn-fed Iberian pigs, served with Picos breadsticks

JAMÓN SERRANO | \$9.00

Serrano ham aged 15 months served with Picos breadsticks

CHORIZO IBÉRICO | \$8.00

Spain's dry-aged pork sausage from acorn-fed Iberian pigs, served with Picos breadsticks

LOMO IBÉRICO | \$8.00

Spain's dry-aged pork loin from acorn fed Iberian pigs, served with Picos breadsticks

SALCHICHÓN IBÉRICO | \$8.00

Spain's dry-aged pork sausage cured with black pepper, garlic and herbs from Iberian pigs, served with Picos breadsticks

TABLA MIXTA (N) | \$17.00

A selection of Jamón Serrano Reserva, toasted Cristal bread, grated tomatoes, Andalusian olives, Manchego cheese and Quince Jelly

TABLA MEATS (N) | \$15.00

A selection of Jamón Serrano Reserva, Chorizo, Salchichón and Lomo Ibérico with Picos breadsticks

TABLA CHEESES (N) | \$15.00

A selection of Manchego, Idiazabal and Mahon cheeses with Picos breadsticks and Quince Jelly

MANCHEGO 12 MESES | \$8.00

12 month aged sheep's milk served with Quince Jelly and Picos breadsticks

MANCHEGO 3 MESES | \$7.00

3 month aged sheep's milk served with a Quince Jelly and Picos breadsticks

IDIAZABAL | \$7.00

Firm sheep's milk, lightly smoked from the Basque country, served with Quince Jelly and Picos breadsticks

MAHON | \$7.00

Firm cow's milk from Menorca Island served with Quince Jelly and Picos breadsticks

Tapas | Small Plates

PULPO A LA BRASA (GF) | \$19.00

Galician octopus served with potatoes, dressed with sweet smoked paprika and olive oil

GAMBAS AL AJILLO (GF) | \$16.00

Delicious pan-fried shrimp cooked with garlic and parsley oil, served with bread

CHORIZO A LA SIDRA (GF) | \$14.00

Spiced Asturian sausage roasted with onions and a vintage cider reduction

ALBÓNDIGAS CON TOMATE | \$13.00

Spanish style beef and pork meatballs in a rich tomato and vegetable "sofrito" sauce

ESPÁRRAGOS DE NAVARRA (V) | \$12.00

White asparagus from Navarra served with asparagus mayonnaise, egg yolk and roasted almonds

CALAMARES FRITOS | \$11.00

Deep fried squid rings with garlic mayonnaise and fresh lemon

POLLO A LA MIEL Y LIMÓN (T) | \$10.00

Marinated crispy chicken wings with a lemon and honey dressing

PIQUILLOS CON QUESO DE CABRA (V) | \$9.00

Roasted Piquillo pepper au gratin with goat cheese, roasted pine nuts, fresh sprouts, Maldon salt and extra virgin olive oil

EMPANADILLAS | \$9.00

Deep fried empanadillas stuffed with the freshest in season products

PATATAS BRAVAS (V) (T) | \$8.00

Fried potatoes with spicy tomato sauce and aioli

ESCALIVADA | \$7.00

Roasted red peppers, eggplant and onions, dressed with extra virgin olive oil and sherry vinaigrette

GAZPACHO (V) (T) | \$5.00

A glass of our homemade gazpacho served with crispy croutons

Ensaladas | Salads

MANCHEGO SALAD | \$12.00

Crispy romaine lettuce, anchovies, croutons, Jamón Ibérico and Manchego dressing

CAMPERA | \$12.00

Green beans, tomatoes, canned tuna, eggs, carrots and baby potatoes with citrus sour cream and sherry vinaigrette

ENSALADA DE TOMATE | \$9.00

Heirloom tomatoes, spring onions and sherry dressing

ENSALADA DE AGUACATE (V) | \$9.00

Avocado, green mojo, goat cheese and mixed salad

TOPPED WITH :

ROASTED CHICKEN | \$4.00

BAKED SALMON | \$4.00

GRILLED STEAK | \$4.00

STEAMED SHRIMP | \$8.00

Huevos | Eggs

Huevos Rotos – also known as "huevos estrellados" is a popular dish in Madrid, which literally means "broken eggs." The dish consists of a few lightly fried eggs, delicately placed over homemade french fries, and is often accompanied with bits of chorizo, slices of Iberian ham, or other types of meat

HUEVOS ROTOS | \$10.00

Homemade french fries and fried runny eggs

TOPPED WITH :

JAMÓN IBÉRICO | \$15.00

CHISTORRA | \$8.00

JAMÓN SERRANO | \$8.00

MORCILLA | \$8.00

HUEVOS ROTOS MIXTOS | \$21.00

Homemade French fries, fried runny eggs, Chistorra sausage, morcilla and Jamón Serrano

TORTILLA DE PATATAS (V) (T) | \$16.00

Classic Spanish omelette with potatoes and onions

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Sopa del día | Soup of the day

ASK YOUR SERVER FOR THE SOUP OF THE DAY

Pescados | Fish

LUBINA | \$28.00

Oven roasted Branzino topped with a mixed green salad

BACALAO CON PIPERRADA | \$21.00

Andalusian style cod served with slow-cooked red peppers, onions and sautéed green beans

SALMÓN A LA PARRILA | \$20.00

Salmón served in green sauce with faba beans

CALAMARES EN SU TINTA | \$14.00

Squid stewed in its ink served with rice

Verduras | Vegetables

CALABAZA ASADA (N) (VE) | \$12.00

Roasted butternut squash with braised chickpeas, spinach, garlic, mushrooms, peppers and almonds

GUISANTES CON SETAS Y HUEVO (N) (VE) | \$12.00

Peas with garlic, mushrooms and a whole runny egg

COLIFLOR GRATINADA | \$12.00

Cauliflower au gratin with Bechamel sauce

Carnes | Meats

TXULETÓN | \$45.00

Spanish style Ribeye steak, aged 30 days served with a Basque style salad

POLLO ASADO | ROAST CHICKEN

Marinated chicken Mojo rojo & garlic glaze served with avocado salad

- Half Chicken | \$12.00

- Whole Chicken | \$16.00

TXULETA DE CERDO | \$27.00

Double cut pork chop with green mojo and barbeque sauce served with patatas fritas

SOLOMILLO | \$27.00

Spanish style sirloin steak with Mediterranean chimichurri served with patatas fritas

COSTILLAR DE CERDO | \$25.00

A full rack of pork ribs glazed with a spicy Galician sauce served with Ensalada verde

FILETE DE TERNERA | \$23.00

Spanish style beef fillet with green beans and Manchego cheese served with patatas fritas

ESCALOPE DE POLLO | \$16.00

Breaded chicken breast served with sous vide egg and Manchego cheese served with our arroz blanco

Acompañamientos | Sides

ENSALADA VERDE | \$5.00

Lettuce and spinach salad with french beans, olives, cucumber, garlic and Manchego dressing

MACARRONES CON CHORIZO | \$5.00

Spanish-style penne with pork sausage and prepared with tomato sauce

BROCCOLI CON ROMESCO | \$5.00

Sauteed broccoli with Romesco sauce

ARROZ BLANCO | \$5.00

Spanish-style bomba rice with garlic and extra-virgin olive oil

PATATAS FRITAS | \$5.00

French fries like my grandmother used to make

Bocadillos | Sandwiches

All of our sandwiches are served with Galician style bread

CALAMARES | \$13.00

Fried calamari with aioli sauce

PIQUILLOS Y QUESO DE CABRA | \$12.00

Piquillo peppers, goat cheese and rocket leaves

CHISTORRA | \$12.00

Chistorra sausage with rocket leaves and piquillo peppers

BOCATA DE POLLO | \$13.00

Breaded chicken, romaine lettuce, Piparra peppers, aioli and Brava sauce

PEPITO DE TERNERA | \$13.00

Beef steak, caramelized onions, fried green peppers, Piparra peppers and aioli

Arroces | Rice

Paella, Spain's most famous dish, comes from the region of Valencia.

It is traditionally cooked, served and shared from iconic steel pans (from which it acquires its name)

*our rice dishes are meant to be shared

*Our paellas are prepared to order. Please allow up to 25 min. for your paella to be served while you enjoy your tapas

ARROZ MELOSO DE BOGABANTE | \$40.00

A creamy textured, slow cooked rice served with lobster

PAELLA DE MARISCOS | \$35.00

Made with shellfish broth, squid, shrimp and mussels

PAELLA VALENCIANA | \$30.00

Made with chicken, green beans, artichokes and garrafon beans.

Comida Rápida | Quick Lunch

1/2 ROAST CHICKEN + DRINK | \$18.00

Marinated half roast chicken, homemade french fries, lettuce & alioli & Estrella Galicia beer, glass of house wine, sangria or soft drink

Tapa and Main

SERVED MONDAY-FRIDAY UNTIL 3 P.M. | \$25.00

CHOICE OF ONE TAPA

Croqueta del día
Calamares fritos
Pan con tomate
Empanadillas
Pollo a la miel

CHOICE OF ONE MAIN

Bacalao con peperrada
Guisantes con setas y huevo
Huevos rotos (plain)
Filete de ternera
Escalope de pollo

Fun facts about us

LOCAL IMPORTERS supply all of our specialty Spanish products such as our beans, legumes, cured meats and cheeses.

Love our dishes? You can bring a bit of "Manchego" home with you. BUY some of our ingredients at our **Mercado**.

OUR NAME Pronounced man • che • go
A Spanish cheese traditionally made with sheep's milk that originates from the central Spanish region of La Mancha.

The intense flavor and crumbly texture make it an ideal table cheese, and perfect for our charcuterie boards. Manchego is fantastic served with olives, Quince Jelly, and Picos breadsticks, and is enjoyed best with a robust glass of red wine.

OUR HOUSE WINES are imported from Bodegas Albero Organic Vineyards, located in the Rivera del Júcar Denomination of Origin. They are a family owned wine group whose focus is producing fine wines from organic farming using indigenous grapes from their undiscovered region.

OUR FEATURED HAM Pronounced ja • mon • i • be • ri • co
A thinly-sliced, savory cured leg of pork, served at room temperature.

The process of creating the famous ham begins with feeding the pigs acorns. The meat is then salted and dried for two weeks, rinsed and left to dry for another four to six weeks, and finally cured for up to two years. The end result is a symphony of flavors. We recommend one of our delicious cheeses and a robust glass of wine. ¡Buen Provecho!

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Host your next
private event
with us!