

TAPAS

SPICY AVACADO HUMMUS	8
Spanish style dip w/ cilantro avocado jalapeno garbanzo garlic lime & tahini finished with a drizzle of fine olive oil	
BACON WRAPPED CHORIZO	8
Spanish style chorizo wrapped in bacon	
STUFFED MUSHROOMS	8
Mushrooms stuffed with garlic porcini herbed goat cheese, dried cherries, and roasted walnuts.	
PORK BELLY BRUSCHETTA	10
Toasted baguette topped with slow roasted pork belly W/ manchego cheese & sweet caramelized onion marmalade	
HOUSE MARINATED SPANISH OLIVES	9
W/ smoked almonds	
TORTILLA ESPANOLA	9
potatoes sweet bell peppers & red onions folded into whipped eggs and baked in a skillet topped with our roasted tomato sauce and dusted with cotija cheese	
POTATAS BRAVAS	9
W/ chili verde sauce lime crème cotija cheese	
SMOKED BACON WRAPPED DATES	8
W/shallot marmalade valdcon blue cheese	
FISH CEVICHE	10
Costa Rican style	
SAUTEED ASPARAGUS WITH FETA	8
Seasoned asparagus sautéed with our lemon garlic herb dressing Finished with feta cheese	

VIVA VINO CHEESE PLATTER 22

A fine selection of Spanish and European cheese accompanied by a unique selection of house roasted spicy pistachio nuts house made sun dried raisons baked Fig house marinated Spanish olives & house prepared balsamic pickles served with warm French baguette

VIVA VINO CURED MEAT PLATTER

22

A fine selection of Spanish cured meats accompanied by a unique selection of house roasted spicy pistachio nuts house sun dried raisons baked Fig house marinated Spanish olives & house prepared balsamic pickles served with warm French baguette

COMBO MEAT AND CHEESE PLATTER 35

FLAT BREAD

WILD MUSHROOM & SAUSAGE	15
Slow roasted garlic sausage & wild mushroom With mozzarella cheese	
ROASTED VEGGIE	15
Sweet bell peppers zucchini & wild mushrooms with mozzarella and feta cheese	

SALAD

HORIATIKI SALAD	10
A fresh medley of cucumbers, tomatoes, onions, kalamata olives, feta cheese and our house-made herb vinaigrette	
ROASTED BEET SALAD	10
House-roasted beets with citrus mint infused skinless tomatoes seedless cucumbers and goat cheese drizzled with olive oil and aged balsamic vinegar topped with house roasted walnuts	

SPECIALTY TAPAS

SEARED SCALLOPS	12
Pan seared scallops with a citrus Honey chili ginger sauce served with pearl couscous with fresh mango, red onions, currents & house dried raisins, finished with a citrus reduction	
FILET MIGNON	16
filet mignon prime cut cooked to perfection, served with parmesan herbed new potatoes lightly rolled in black truffle butter served with our house made ruby port demi sauce for dipping	
POTATO CRUSTED SALMON	12
Atlantic salmon topped with shredded potatoes and baked to perfection served with roasted veggies & finished w/ our house made apple infused beurre blanc sauce	
PENNE PASTA W/ OVEN ROASTED CHICKEN	12
Penne pasta tossed with our creamy asiago garlic Porcini mushroom sauce topped with seasoned oven roasted chicken	
BAKED BRIE	12
Aged brie sizzled in a skillet with caramelized pears, roasted walnuts and drizzled with house made apricot sauce	
PAELLA VALENCIA	26 (serves 1) 39 (serves 2)
Chicken shrimp Spanish chorizo mussels served on saffron rice	

EMPANADAS

CHICKEN EMPANADAS	10
with aged brie baked in a pastry shell and served with our signature garlic honey dijon dipping sauce	
CRAB AND SHRIMP EMPANADAS	10
W/mango salsa & cotija cheese	
TRI TIP BEEF EMPANADAS	10
Slow roasted beef with sweet bell pepper and onion Topped with our savory idazabal cheese sauce	

HOUSE MADE DESSERTS

RICE PUDDING	8
W/ dried cherries cinnamon and a hint of vanilla finished with a lemon infused whipped cream	
VANILLA BEAN CREME BRULEE	8
Made with Madagascar vanilla bean & vanilla sugar topped with sweet mascarpone whipped cream & and fresh berries	