

LA TABERNA DEL
ALABARDERO
SEATTLE

Tapas

- Pincho de Jamón Serrano- **Serrano Ham on Toast Rubbed with Fresh Tomatoes...** 6.75
- Tortilla de Patata- **Traditional Potato Omelet...** 6.00
- Mini Hamburguesa de Cordero- **Lamb and Mahon Cheese Slider with French Fries...**7.50
- Cazuela de Gambas al Pil-Pil- **Sautéed Shrimp in Cayenne, Olive Oil and Garlic Sauce...**12.00
- Pan Tumaca con Jamón Iberico - **Acorn-fed Iberico Ham Served with Fresh Tomato and Extra Virgin Olive Oil Sauce and Toasted French Bread....**17.00
- Jamón Serrano y Queso Manchego- **Serrano Ham and Manchego Cheese Plate...**16.00
- Mejillones y Almejas - **Penn Cove Mussels and Manila Clams in an Onion and Verdejo White Wine Sauce and Serrano Ham ...**14.50
- Huevos Rotos-**"Broken" Fried Eggs Over Shoestring Potatoes and Mushrooms...**12.50
- Chorizo a la Parrilla- **Grilled Spanish Chorizo...**9.00
- Calamares Fritos a la Andaluza - **Andalusian-Style Fried Squid with Apple Ali-Oli...**9.50
- Pimientos del Piquillo- **Roasted Piquillo Peppers Stuffed with Spinach, Mushrooms and Shrimp....**15.00
- Croquetas de Jamon y Pollo- **Iberico Ham and Chicken Croquettes...**8.25
- Cazuela de Champiñones- **Sautéed Seasonal Mushroom Casserole with Serrano Ham...**11.50
- Coca Catalana- **Roasted Eggplant, Onion , Red and Green Peppers on Flatbread...**9.50
- Carpaccio de Vierias-**Scallop Carpaccio over a Creamy Cauliflower Emulsion Topped with Scallion-Infused Oil and Flying Fish Roe...**12.50
- Gazpacho de Remolacha-**Cup of Cold Red Beet and Vegetable Soup with a Goat Cheese Foam and a Cinnamon Cookie Stick...**6.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."

Ensaladas y Sopas–Soups and Salads

Ensalada de Tomate, Naranja, Cebolla y Aceitunas – Tomato, Orange, Black Olives and Onion Salad with Extra Virgin Olive Oil....12.50

Ensalada de Tartar de Salmon Marinado– Marinated Salmon Tartare Salad with Spring Mix, Green Apples, Celery and Mango,.... 14.00

Salteado de Pescado y Marisco– Sauteed Fish and Seafood with Cream of Mussel Soup and Savory Saffron French Toast....15.00

Arroces–Paellas

(For a minimum of 2 people, prices are per person)

Paella Mixta–Mixed Paella, Made with Saffron Rice, Chicken, Shellfish and Vegetables...24.00

Paella de Pollo y Chorizo– Saffron Rice with Free Range Chicken, Chorizo and Vegetables...24.00

Arroz Caldoso de Rabo de Toro– Soupy Saffron Rice with Ox Tail, Carrots and Potatoes...24.00

Pescados–Fish

Salmon en Hojaldre– Roasted Salmon in Puff Pastry with a Creamy Mushroom and Seafood Sauce...25.00

Emperador– Swordfish Confited in Almond Oil over Creamy Noodles with Sun–dried Tomatoes Finished with Truffle Oil and a Red Beet Chip...28.00

Atun a la Ceniza– Blackened Tuna with Sauteed Black Fungus and Cilantro Mojo Sauce...26.00

Carnes–Meats

Lomo de Buey – Beef Sirloin with Scalloped Potato Pie and Roasted Pepper Salad...26.50

Costillar de Cordero – Rack of Lamb with Arugula Salad and Rosemary–Confited Cherry Tomatoes....28.50

Magret de Pato – Grilled Duck Breast over Fried Polenta and Coffee Marmalade...25.00

Lasagna de Lengua – Veal Tongue and Potatoes and Carrots Lasagna...24.70