

LA TABERNA DEL
ALABARDEO
SEATTLE

Happy Hour

Everyday from 4pm to 7pm (Bar Only)

TAPAS

- Pincho de Jamón Serrano- **Serrano Ham on Toast Rubbed with Fresh Tomatoes... 3.50**
- Tortilla de Patata- **Traditional Potato Omelet... 3.00**
- Mini Hamburguesa de Cordero- **Lamb and Mahon Cheese Slider with French Fries...3.75**
- Cazuela de Gambas al Pil-Pil- **Sautéed Shrimp in Cayenne, Olive Oil and Garlic Sauce...6.00**
- Pan Tumaca con Jamón Iberico - **Acorn-fed Iberico Ham Served with Fresh Tomato and Extra Virgin Olive Oil Sauce and Toasted French Bread...8.50**
- Jamón Serrano y Queso Manchego- **Serrano Ham and Manchego Cheese Plate...8.00**
- Mejillones y Almejas - **Penn Cove Mussels and Manila Clams in an Onion and Verdejo White Wine Sauce and Serrano Ham ...7.25**
- Huevos Rotos-“**Broken**” **Fried Eggs Over Shoestring Potatoes and Mushrooms...6.25**
- Chorizo a la Parrilla- **Grilled Spanish Chorizo...4.50**
- Calamares Fritos a la Andaluza - **Andalusian-Style Fried Squid with Apple Ali-Oli...4.75**
- Pimientos del Piquillo- **Roasted Piquillo Peppers Stuffed with Spinach, Mushrooms and Shrimp...7.50**
- Croquetas de Jamon y Pollo- **Iberico Ham and Chicken Croquettes...4.25**
- Cazuela de Champiñones- **Sautéed Seasonal Mushroom Casserole with Serrano Ham...5.75**
- Coca Catalana- **Roasted Eggplant, Onion , Red and Green Peppers on Flatbread...4.75**
- Carpaccio de Vieras-**Scallop Carpaccio over a Creamy Cauliflower Emulsion Topped with Scallion-Infused Oil and Flying Fish Roe...6.25**
- Gazpacho de Remolacha-**Cup of Cold Red Beet and Vegetable Soup with a Goat Cheese Foam and a Cinnamon Cookie Stick...3.25**

DRINKS

Sangria- Red or White... **Glass: 3.25**
Pitcher: 14.00

Tinto de Verano- **Glass: 3.25**
Pitcher: 14.00

Beer- Alabardero Lager... **Draft: 3.00**
5.00

Wines- White: Vega Sindoa 2008 **Glass:**

Rosé: Borsao 2008 **Bottle: 20.00**

Red: Campos Reales 2008