

LA TABERNA DEL
ALABARDEIRO
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 Jamon Iberico - **Acorn-fed Iberico Ham Seved 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 a la Marinera- **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 Cracker...6.50**

Ensaladas-Salads

Ensalada de Tomate, Naranja, Cebolla y Aceitunas - **Tomato, Orange, Black Olives and Onion Salad with Extra Virgin Olive Oil....10.50**

Ensalada de Tartar de Salmon Marinado- **Marinated Salmon Tartare Salad with Spring Mix, Green Apples, Celery and Mango,....11.00**

Platos Principales-Main Courses

Paella Mixta-**Mixed Paella, Made with Saffron Rice, Chicken, Shellfish and Vegetables (30 minutes)...20.00 (Price per person, min. 2 pax)**

Paella de Pollo y Chorizo- **Saffron Rice with Free Range Chicken, Chorizo and Vegetables (30 minutes)...20.00 (Price per person, min. 2 pax)**

Arroz Caldoso de Rabo de Toro- **Soupy Saffron Rice with Ox Tail, Carrots and Potatoes(30 minutes)...20.00**

Salmon en Hojaldre- **Roasted Salmon in Puff Pastry with a Creamy Mushroom and Seafood Sauce...20.00**

Emperador- **Swordfish Confited in Almond Oil over Creamy Noodles and Sun-dried Tomatoes Finished with Truffle Oil and a Red Beet Chip... 22.00**

Lomo de Buey - **Beef Sirloin with Scalloped Potato Pie and Roasted Pepper Salad...21.00**

Magret de Pato - **Grilled Duck Breast over Fried Polenta and Coffee Marmalade...20.00**

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."