



Pintxos

Tortilla Española

egg and potato

5

Montadito

serrano ham, red & green peppers, and manchego

5

Salmón

smoked salmon with shallots

7

Chorizo y Datiles

chorizo with dates and mascarpone

5

Terrine de Foie Gras con Crujiete Chocolate Blanco

foie terrine with crunchy white chocolate

9

Queso de Cabra

goat cheese, walnuts, brandied raisins, and strawberries

5



Raciones

Marcona Almonds

3

Pan con Tomate

3

Pimientos de Padron

one bite fried green peppers with maldon salt

6

Croquetas de Jamon

serrano ham croquettes

8

Patatas Bravas con Salsa Romesco

fried potatoes with spicy sauce

7

Spanish Cured Ham and Cheese Plate

with serrano 15 with iberico 20



Ensaladas

Ensalada de la Casa

lettuce, tomato, olives, and pine nuts with a sherry vinaigrette

6

Ensalada de Langostinos y Aguacate

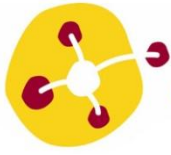
lettuce, cherry tomatoes, shrimp, and avocado with a fresh herb vinaigrette

9

Ensalada Fresca

lettuce, strawberries, walnuts, and parmesan with a peach vinaigrette

9



Bocados

Gazpacho

traditional chilled tomato soup

5

Verdura de Temporada

seasonal vegetables

5

Paella del Dia

chef's selection of the day

6

Cordero Braseado

braised leg of lamb with potato puree

7

Solomillo con Salsa de Queso Valdeon y Piquillos

beef tenderloin with spanish blue cheese and potato puree

13



Cazualitas

Champiñones al Ajillo

garlic mushrooms

7.5

Pimientos de Piquillo Salteados

sauteed piquillo peppers

8

Langostinos a la Marinera

shrimp with a garlic, tomato, cognac, and tomato sauce

12

Mejillones en Salsa Verde

mussels in a fresh herb and white wine sauce

10

Albondigas

meatballs in a tomato sauce

10



Conservas

Small sardines

10

Manzanilla olives

3

Anchovies

10

with anchovy

5

Small scallops

10

with salmon

5

Razor clams

13

with chili

5

Cockles

18

Also available for retail sale!



Postres

Arroz con Leche y Melocotones al Vino Tinto

sweet rice with peaches in red wine

7

Torrijas Caramelizadas

bread pudding with vanilla ice cream

8

Deconstrucción de Pina Colada

pineapple infused with anise and rum, coconut whipped cream, almond tart

9

Souffle de Chocolate

chocolate souffle with mandarin sorbet

9

Espresso	3
Cafè Americano	3
Cafè con Leche	4
Cortado	4

Sherries and Brandies

Manzanilla, Amontillado, Oloroso, Cream, Pedro Ximenez	6
Amontillado 30 yr	12
Pedro Ximenez 20yr	12
Oloroso 30 yr	12
Torres Brandy	7
Torres Orange Brandy	7



Beers

Draft

Heineken (Caña)	4
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Bottle

Estrella Damm	5
Pyramid Haywire Hefeweizen	5
Odell Levity Amber Ale	5
Odell India Pale Ale	5
Newcastle Brown Ale	5
Chimay Red	8
Chimay Blue	8.5
Kaliber N/A	4
Estrella Damm Inedit (750ml)	15



Wines

CAVAS

Gran Sarao Brut
6/30
Gran Sarao Rose
6/30
Nadal Gran Reserva'03
12/ 45

ROSADOS

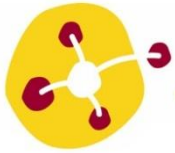
El Coto, Tempranillo, Rioja
6/24
Marco Real, Granacha, Navarra
7/28
Viña Aljibes, Syrah, Albacete
8/32

BLANCAS

Marques de Riscal, Verdejo, Rueda	7/28
Vina Esmeralda, Moscatel, Catalunya	8/32
Basa, Verdejo, Rueda	8/32
Martin Codax, Albarino, RiasBaixas	9/36
Acustic Cellar, Garnatxa Blanca, Catalonia	9/36
Ostatu, Cosecha, Rioja	10/40
Pazo San Mauro, Albarino, RiasBaixas	40
Xarmant, Txakolina, Arabako	48
Mas Igneus, Garnacha Blanca, Priorat FA 104	58

TINTOS

Enguero Distinto, Tempranillo/Syrah, Valencia	7/28
Sangre de Toro, Garnacha Blend, Catalunya	7/28
Ramon Bilbao Crianza, Tempranillo, Rioja	8/32
Casa de la Ermita Crianza, Monastrell Blend, Jumilla	9/36
Al Mouvedre, Monastrell, Alicante	9/36
Casa de Illana Tradicion, Bobal, Ribera del Jucar	9/36
La Cartuja, Priorat, Catalunya	10/40
Acustic Cellar, Garnatxa Blend, Montstant	10/40
Las Rocas, Garnacha, Catalunya	40
Marques de Riscal Reserva, Tempranillo Blend, Rioja	46
Cruz de Alba Crianza, Tempranillo, Ribera del Duero	54
Ramon Bilbao Gran Reserva, Tempranillo Blend, Rioja	60
Galena, Garnacha Blend, Priorat	65



Specialty Drinks

Spanish Martini

Amontillado Sherry and Cava served up

8

Spanish Bloody Mary

Our take on the traditional

8

Gin Germaine

Tanqueray Gin, Saint Germaine, and Cava

8

Basque Martini

Our version of a "dirty" martini

8

Cava Cocktail

Cava and Saint Germaine

8

Calimocho

Red wine and coke

6

Tinto Verano

Red wine and sprite

6

Sangria

A traditional homemade recipe

GI- 5 1/2L- 8 1L- 12



Happy Hour

Served from 4-7pm & 10pm-Midnight
Monday-Saturday

Tapas

Gazpacho	3
Chorizo y Datiles	3
Queso de Cabra	3
Tortilla Espanola	3
Paella del dia	4
Patatas Bravas	5
Pintxo de Salmón	6
Croquetas de jamon	6
Serrano ham and Spanish cheese plate	10

Bar

\$2 off vinos, cavas, and sherries by the glass

“Premium” wells

3

Heineken “caña”

3

Sangria

GI- 3 1/2L- 6 1L- 10

Inquire about our daily wine flights:
Blancas, Tintos, Rosados and Sherries



Bocadillos (Spanish style sandwiches)

Served with patatas or house salad

Español-Egg and potato tortilla, ham and cheese served with ali-oli 7

Madriileño- ham, havarti, tomato, avocado, lettuce 7.5

Menorquino- ground beef, mahon cheese, caramelized onions, bacon, and romesco sauce 7.5

Granadino- roasted green and red peppers, caramelized onions, eggplant, and havarti 7.5

Vasco- grilled chicken, havarti, roasted red peppers, and mahonesa 8.5

Navarrico- Pork loin, havarti, piquillo peppers 9

Sevillano-serrano ham, manchego, tomato 10

Sides

Ham 1.5

Roasted red or green peppers 1.5

Piquillo peppers 2

Ali-oli 2

Bacon 2

Romesco sauce 2

Avocado mash 2



Please join us for Lunch and Happy Hours!!

Summer Special!

\$2 off any bocadillo

"Bottomless" sangria \$10 (lunch only)

**Come enjoy our patio this spring/summer for Happy Hour
from 4pm-7pm and 10pm-Midnight!!**

Please visit our website for weekly events and specials

www.ondostapas.com

(303)975-6514