Mi España

AUTHENTIC FOOD FROM SPAIN

CHEF JOSÉ DÍAZ

SOPAS Y ENSALADAS

Caldo Gallego — $13
Cabbage, white beans, potatoes, carrots, chicken, Serrano ham & chorizo

Potato Leek — $10
Leeks, potato & butter (Add bacon +$1)

Sopa del Mar — $15
Fish stock with mussels, clams, shrimp, squid & grouper

Mi España — $15
Romaine lettuce, tomatoes, red onions, Manchego cheese, Serrano ham, cantaloupe & house vinaigrette

ADD: Shrimp +$6 • Chicken +$6

TAPAS

Gambas al Ajillo — $15
Sautéed garlic shrimp & guindilla peppers

Tortilla Española — $12
Traditional Spanish-style omelette with potato, onions & eggs

Huevos Rotos — $20
With Serrano ham or Spanish chorizo

Spanish Meatballs (5) — $15
Hand formed with beef & pork; served with Spanish-style marinara sauce

Empanadas (2) — $12
Select: beef, chicken or vegetable

Croquetas (6) — $12
Serrano ham, chicken or mushroom; Spanish tapas dish with a bechamel sauce

Patatas del Chef — $15
Lightly fried potatoes tossed with chorizo & Manchego cheese; served with spicy brava sauce

Pulpo a la Parrilla — $21
Grilled octopus, sautéed potatoes, seasonal vegetables & balsamic glace

Dátiles con Bacon — $12
Bacon wrapped dates

Chorizo Español — $12
Spanish chorizo sautéed in red wine

PAN CON TOMATE

Pan con Tomate (8 pcs) — $8
Grated tomato on toasted bread

Pan con Tomate con Serrano (8 pcs) — $14
Grated tomato on toasted bread with Serrano ham

Olivas — $5
Marinated Spanish olives

Marconas Almendras — $8
Marcona almonds

SANDWICHES & BOCADILLOS

European style baguette with house salad or patatas bravas

Grilled Chicken — $17
Lettuce, Manchego cheese, tomato & brava sauce

Serrano Ham — $16
Serrano ham, Manchego cheese & tomato

Chorizo — $16
Grilled chorizo, Manchego cheese & tomato

Serranito — $18
Serrano ham, grilled pork loin, roasted green peppers & aioli

España — $16
Sweet quince paste (Add Serrano ham +$2)

GRATUITY NOTICE

For parties of 8 or more, a 20% gratuity will be added to the bill.

Mi España

AUTHENTIC FOOD FROM SPAIN

CHEF JOSÉ DÍAZ

PAELLAS

FOR ONE PERSON

Paella Mixta — $18
Chorizo, chicken, grouper & shrimp

Paella España — $18
Chorizo, pork, chicken & portobello

Paella Vegetariana — $18
Asparagus, broccoli, yellow squash, zucchini & red bell pepper

FOR TWO PEOPLE

Paella Mixta — $48
Chorizo, chicken, grouper & shrimp

Paella España — $48
Chorizo, pork, chicken & portobello

Paella Vegetariana — $48
Asparagus, broccoli, yellow squash, zucchini & red bell pepper

Paella Negra — $49
Calamari, grouper, shrimp, mussels & black squid rice

Paella Del Mar — $49
Calamari, clams, mussels, baby scallops, jumbo shrimp & grouper

MEAT & FISH

MEAT

Rabo de Toro — $32
Braised oxtail, Rioja wine & fried potatoes

FISH

Salmón a la Plancha — $26
Grilled salmon with aioli & vegetable fried rice

DESSERTS

Flan — $8
Traditional Spanish caramel custard

Churros con Chocolate — $8
Crispy Spanish churros served with rich chocolate sauce

Tarta de Santiago — $8
Traditional almond cake from Galicia

Pasión por Chocolate — $10
Crunchy hazelnut biscuit & smooth chocolate mousse

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