

Sabores

TAPAS BAR



Paella Festival



Comida

Food

Arroz Negro

2pp \$42 / 4pp \$75

Squid ink paella, made with bomba rice, sofrito, stock, squid ink, and Calamari

Paella de Verduras

2pp \$32 / 4pp \$57

Vegetable paella, made with bomba rice, sofrito, stock, assorted veggies, and mushroom

Paella de Chorizo y Pollo

2pp \$40 / 4pp \$70

A paella, made with bomba rice, sofrito, chicken stock, Spanish sausage, and chicken

Fideua

2pp \$44 / 4pp \$78

Catalan noodle paella, made with fideos, sofrito, fish stock, mussels, calamari, and shrimp

Paella de Mariscos

2pp \$42 / 4pp \$72

Seafood paella, made with bomba rice, sofrito, fish stock, mussels, calamari, and shrimp

Paella de Pollo y Setas

2pp \$36 / 4pp \$64

Chicken and mushroom paella, made with bomba rice, sofrito, and chicken stock.

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Drink Specials



Cócteles

Cocktails & Drinks

X - Rated Margarita 13

Made with X-rated liquor, Tequila, agave, and lime juice

French Margarita 16

Oh La La ! A twist on a classic made with Hennessy Cognac agave nectar, lime juice and cointreau

Vinos

Wines

Whine Flight \$18

Enjoy a flight of 3 different wines. Choose any 3 from

Whites: Biutiful Cava, Egeo Verdejo, Solarce Chardonnay

Reds: Legado del Moncayo Garnacha, Auka Malbec, or Elias Mora Tempranillo

Sparkling & Sweet

I + I = 3 Cava Brut N/V Penedes Spain \$48

Rosa Regale Brachetto d'Acqui N/V Piedmont Italy \$40

Whites

Viña Otano Gran Reserva Blanco 2016 La Rioja \$80

Essencia Divina 2023 Albariño Rias Baixas \$48

Reds

Daou 2022 Paso Robles Cabernet Sauvignon \$65

Viña Otano Gran Reserva rojo 2015 La Rioja \$60

Clos Du Val 2021 Napa Valley Cabernet \$125

Issac Fernandez Selec 2019 Ribera del Duero \$135

Caymus "50th Anniversary" 2022 Napa Valley Cabernet \$230