



Tapas by Savory Roads

SALADS:

Ensaladilla Rusa - Spanish style potatoe salad, with peas, carrots, paprika, ñora peppers, olives, hard-boiled eggs, and roasted bell peppers.

Ensalada de Sandia y Calamar - Watermelon salad with grilled calamari, red onions, infused with a mint/tarragon lime dressing.

Ensalada Clasica Assorted seasonal greens, dressed with a olive oil and red-wine vinaigrette.

Caesar Salad Our Classic Caesar Salad made with Romaine Lettuce, crotons, and our creamy dressing..

Ensalada de Frutas - Seasonal Fruit Salad with melons, stone fruit, and berries.

CLASSIC TAPAS:

Chorizo, Queso, & Mebrillo Iberico - Assorted cheeses and sausages from Spain, including Manchego Cheese, Soria Chorizo, Pamplona, Salchichón de Vic, and Membrillo Paste.

Aceitunas - Spanish Olives stuffed with roasted red bell peppers.

Tortilla de Patatas - Spanish potato omelet made potatoes slowly poached in extra virgin olive oil, caramelized onions, eggs and spices.

Croquetas de Jamon - Spanish style croquettes made with ham, cheese, and spices, perfectly breaded and fried until golden brown.

Empanadas Clasicas - A Spanish and Latin American Favorite, Our Empanadas (Turnovers) are made with perfectly seasoned beef, chicken or spinach and cheese.

Gazpacho Andaluz Shooters - Shooters of an authentic classic cold Gazpacho Andaluz made with ripe tomatoes, bell peppers, Spanish Extra Virgin Olive Oil & Sherry Vinegar

Salmorejo - Salmorejo, gazpacho's richer, deeper, Spanish cousin is a cool, creamy tomato soup that transcends seasonality. Garnished with diced Iberico Ham and Hard Boiled Egg.

Tomates Rellenos, Tomatoes, stuffed with Tuna Salad made with green and black olives, cornichons, and garlic mayo.

Escalivada con Gambas, Roasted vegetable salad served with shrimp.

Gambas Andaluzas, Shrimp (26/30) perfectly cooked in a seasoned brine and served cold with crusty bread.



Tapas by Savory Roads

FUSION TAPAS:

Cuban Potato Croquettes - *A classic Cuban appetizer, seasoned ground beef filled potato croquettes served with a spicy Habanero aioli. 2 p/p*

Jamon con Melon - *Sweet melon balls, wrapped with Spanish Ham.*

Datiles Rellenos - *Cabrales Bleu Cheese Stuffed Dates Wrapped with bacon, topped with a balsamic vinegar glaze.*

Pinxos de Pollo - *Grilled Chicken Breast Skewers, with bell peppers, onions and red wine reduction sauce.*

Pinxos de Rez - *Grilled skirt steak skewers, with bell peppers, onions topped with a chimichurri sauce.*

Capri Mozzarella Skewer - *Fresh Mozzarella cheese, toy box tomatoes & fresh basil, topped with handmade balsamic reduction.*

Tostones Rellenos *with your choice of: Avocado Cucumber Salad, Tiny Shrimp Ceviche, or Ropa Vieja (shredded beef) minimum order of 25 of each.*

Tortitas de Cangrejo - *Crab cakes topped with smoked paprika aioli dipping sauce.*

Broiled Mussels a la Japonesa - *Broiled New Zealand Mussels topped with a delicious Japanese spicy sauce.*

Ecuadorian Ceviche - *Ceviche is a method of cooking sea food in South America. Our Ecuadorian Style Ceviche is made with Shrimp marinated in fresh Citrus Juice and perfectly seasoned with tomatoes, spices, and topped with a green plantain chip.*