

TAPAS

CORKS

RESTAURANT

TAPAS

Tacos	\$3/piece	Cork's Hand Cut Fries	\$7
Rockfish tempura fried with fresh shaved cabbage, cilantro, radish, scallion and lime chipotle sauce		Garlic aioli and bravas	
Tacos	\$4/piece	Piquillos	\$13
Mexican marinated braised goat with a red onion, radish, cucumber and cilantro pico, tomatillo spicy salsa		Spanish peppers filled with a broccoli, roasted cauliflower and manchego mousse on top of a saffron leek sofrito	
Grilled Bison Sliders	\$5/piece	Mixed Mushrooms	\$14
With mushroom, bacon jam, lettuce, tomato and mojo verde		Garlic herbs, demi cream, grilled bread and a fried quail egg	
Mesclun Greens	\$12	P.E.I Mussels	\$15
With orange segments, shaved fennel, toasted pumpkin seeds, pickled red onions and blood orange champagne vinaigrette		Swiss chard, cherry tomatoes, garlic and sambuca cream with grilled bread	
Roasted Beets with French Lentils	\$14	Coca	\$15
Red and yellow beets, greens, valdeon blue cheese and Px Sherry vinaigrette		Spanish grilled flatbread with crispy cauliflower, swiss chard, kale, roasted herb tomato sauce	
Empanadas	\$13	Sopa De Marisco	\$16
Moroccan spiced braised beef Spanish pastries served with natural pan jus		Clams, mussels, calamari, shrimp, fresh herbs, garlic, white wine butter sauce and grilled bread	
Olive Medley	\$10	Four Pan Seared Scallops	\$19
Marinated with orange zest, ginger, fennel seed's and Spanish paprika oil		With Italian sausage, crispy brussel sprouts, cauliflower puree and mojo picon	
Roasted Medley of Root Vegetables	\$14	Gambas Al Ajillo	\$16
Winter squash, yams, rutabaga, parsnips, turnip, broccolini, frizzed with rosemary, thyme honey		Pan seared shrimp with garlic, chili, herbs, smoked paprika and flambéed with brandy	
Croquettes	\$13	Albondigas	\$14
Four deep-fried croquettes, filled with chorizo, jamon, sweet peas and served with arugula cilantro pesto		Four lamb meatballs in a minted tomato sauce, feta cheese and grilled bread	
		Charcuterie and Cheese Board	\$20
		Spanish ham, chorizo, Spanish cheeses, membrillo, tomato compote, mixed olives and toasts	

PAELLAS Y CARNES

Classic Paella	\$26	8oz Striploin	\$25
Saffron bomba rice, chorizo, chicken, shrimp, calamari, mussels, cooked in tomato, paprika sofrito, garnished with peas and herbs		Grilled and served with a potato brussel sprout bacon hash, cauliflower puree and a natural pan jus	
Seafood Paella	\$30	Roasted Chicken Supreme	\$23
Bomba saffron rice with clams, scallops, shrimp, calamari, mussels, and herbs		With roasted root vegetables, sautéed broccolini and thyme rosemary honey	
Vegetarian Paella	\$20		