



At the Drake

TAPAS, WINE, & SANGRIA



With its origins in Spain, Tapas were traditionally served as accompaniment to drinks in bars.

Spanish food is a European/Mediterranean cuisine with garlic, olive oil, vegetables, meats and seafood.

Tapas are not quite as small as an appetizer, but not as large as an entrée. They can include both hot and cold dishes.

Today it has evolved into a popular style of small plate dining where everyone orders one or two dishes for the table. The meal is meant to be a social, conversational, and sharing experience.

Cold Tapas

Tortilla Espanola *	7
<i>Ovo-Vegetarian Spanish potato, egg, and onion omelet served with roasted sweet peppers, organic baby arugula and mixed greens</i>	
Aceitunas Marinadas V *	7
<i>Assorted olives, baby pickles, fresh herb, orange, extra virgin oil</i>	
Pimientos Asados V *	8
<i>Roasted three color sweet peppers marinated with extra virgin olive oil, balsamic vinegar, green onions, garlic, salt and black pepper</i>	
Patatas Ali-oli V *	7
<i>Boiled Red potatoes, Garlic mayonnaise sauce, Parsley and drizzled with Olive Oil</i>	
Jamón Serrano, Manchego, y Pan con Tomate *	15
<i>Hand-sliced Spanish Cured Ham with semi-curado Manchego Cheese (Sheep), toast points, and tomato sauce</i>	

Hot Tapas

Patatas Bravas V *	7
<i>Crisp cubed potatoes in spicy cayenne tomato sauce with Aioli sauce</i>	
Queso de Cabra V*	9
<i>Baked goat cheese in special tomato sauce, toasted bread with parsley pesto</i>	
Gambas Al Ajillo *	11
<i>Sautéed fresh shrimp, fresh garlic, extra virgin olive oil, heirloom sweet tomatoes, parsley, crushed red pepper and white wine</i>	
Pulpo a la Plancha *	13
<i>Spanish Grilled octopus with homemade fries, fresh garlic, sweet red pepper and extra virgin olive oil</i>	
Croquetas de Pollo y Jamón	8
<i>Chicken and ham puffs served with Aioli sauce</i>	
Pincho de Pollo *	9
<i>Chicken brochette marinated in herb served with saffron rice, caramelized onions, Aioli sauce and gravy</i>	

Entrée

Paella Mixta *	19
<i>A very traditional paella (saffron rice dish) for two, garnished with chorizo, chicken, pork, tilapia, squid, mussels, clams, shrimp, green peas, red peppers</i>	

Dessert

Arroz con Leche V *	5
<i>Rice pudding</i>	
Crema Catalana V *	6
<i>Crème Brulee Catalan Style</i>	
Flan de Caramel V *	5
<i>Caramel Custard</i>	

Wine

Sangria, Red or White- glass, ½ liter, liter	10/18/32
<i>Traditional Spanish drink made with wine, spirits, and fruit juices served over fresh cut fruit</i>	

Sparkling	9/36
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Campo Viejo Cava Brut or Rosé, Penedes
Smooth, rounded and vibrant sparkling with a twist of sophistication. The nose is comprised of strawberries, raspberries, hints of grapefruit, & dragonfruit. The palate shows a bit more depth with hints of preserved strawberries, caramelized dates, and honeycomb, with a lingering finish..

White

Raimat Albariño – Rias Biaxas 11/44
Mineral aromas at the start, joined halfway by white flowers, mango, melon and grapefruit. Dry white wine with fresh, citrus sensation in mouth at first, becoming more voluminous. Long and refreshing finish dominated by white flowers and melon. Perfect accompaniment with cold Tapas or Gambas and Pulpo

Red

Campo Viejo Reserva- Rioja 14/56
Varieties: 85% Tempranillo, 10% Graciano, 5% Mazuelo. Complex aromas. Great balance between the fruit (cherries, black plums, ripe blackberries) and the clean nuances coming from the wood (clove, pepper, vanilla and coconut). The nose is further enriched by the aromas that develop during bottle ageing. Smooth and balanced with a full, elegant feel and a long, lingering finish. Perfect with Croquetas de Pollo and Pincho de Pollo.

Scala Dei, Priorat 92
Wine & Spirits 93 points – 64% Garnacha, 15% Cabernet sauvignon, 15% Carineña, 10% Syrah. - Dark and spicy with a cooked red-beet note, this is a powerful, but earthy and cool Priorat red. The tannins are fine and almost imperceptible. Fantastic paired with the Paella Mixta.

Cordials

Pedro Ximinez Sherry 10
A dark, ebony coloured wine. Bouquet is extremely rich with predominantly sweet notes of dried fruits such as raisins, figs and dates, accompanied by the aromas of honey, grape syrup, jam and candied fruit, at the same time reminiscent of toasted coffee, dark chocolate, cocoa and liquorice.

Licor 43 10
A Spanish liqueur made from citrus and fruit juices, flavored with vanilla and other aromatic herbs and spices, for a total 43 different ingredients (hence the name). It is 31%abv / 62 proof and is a light bodied, sweet liqueur. Best served over ice.

Graham's 10 Year Tawny Port 10
One of the best food and wine pairings around is Tawny Port and Crema Catalana

Cockburn's Fine Ruby Port 9