

MALABAR

Lunch [mediodía]

SALADS [ensaladas]

Ensalada de Rúcula y Col Rizada^{GF} 7.95

Baby arugula, kale, roasted peppers, hard-boiled egg, caramelized walnuts, manchego cheese, balsamic vinaigrette

Ensalada de Quinoa^{GF} 7.95

Mixed greens, quinoa, roasted carrots, avocado, chick peas, dates, citrus vinaigrette

Ensalada Greca^{GF} 7.95

Romaine, tomatoes, fresh feta cheese, red onion
Spanish olives, cucumber, red wine vinaigrette

^{GF} [gluten free]

Add your choice of protein to any salad:

Grilled chicken	+4.95
Grilled shrimp	+6.95
Skirt steak*	+7.95
Seared tuna*	+7.95
Grilled salmon*	+7.95
Avocado	+3.95

SANDWICHES [bocatas]

Cubano 10.95

Pork, ham, swiss cheese, housemade pickles and mustard on a baguette, served with patatas bravas and mixed greens

Serrano 10.95

Jamon Serrano and manchego cheese on pan con tomate, served with patatas bravas and mixed greens

Tuna 12.95

Seared tuna, avocado, jalapeño, mojo verde on a brioche bun, served with patatas bravas and mixed greens

Milanesa 10.95

Lightly breaded chicken breast, avocado, oaxaca cheese, chipotle mayo on ciabatta, served with fried yuca and mixed greens

Torta* 10.95

Ropa vieja, avocado, roma tomatoes, mahón cheese on brioche, served with fried yuca and mixed greens

ENTREES [platos]

Albondigas Bowl 14.95

Spanish beef meatballs in salsa española, rice and yuca frita

Pollo a la Plancha 13.95

Grilled free range chicken breast with rosemary olive oil marinade, served with patatas bravas and mixed greens

Churrasco* 16.95

Grilled skirt steak, chimichurri sauce, french fries and mixed greens

Fritura de Calamari y Gambas 15.95

Fried calamari and shrimp, aioli sauce, served with french fries and mixed greens

*these items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.