

## LUNCH ENTREES

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### Spanish Meatballs 13.95

Beef meatballs, tomato sauce, rice, mixed greens

### Primavera Aglio e Olio 12.95 [gf pasta available]

Oven roasted vegetables and angel hair pasta tossed in sautéed garlic and evo

### Beef Churrasco\* 14.95

Grilled skirt steak, chimichurri sauce, with fried yuca & mixed greens [gf]

### Chicken Paillard 12.95

Grilled chicken breast with rosemary olive oil marinade, served with patatas bravas and mixed greens [gf]

### Ravioli 12.95

Roasted eggplant, manchego cheese, rustic tomato, saffron sauce

### Malabar Quesadilla 9.95

Peppers, onions, mushrooms, manchego cheese, with pico de gallo, guacamole & sour cream on the side, served with fried yuca & mixed greens [with chicken 11.95 // with skirt steak 13.95]

## LUNCH SALADS [gf]

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### Malabar 7.95

Mixed greens, tomato, cucumber, julienned carrots, citrus vinaigrette

### Arugula 7.95

With roasted peppers, hardboiled egg, caramelized walnuts, manchego, balsamic vinaigrette

### Roasted Vegetable & Quinoa 7.95

Oven roasted fall vegetables tossed with mixed greens, quinoa and sherry vinaigrette

### Greek 7.95

Romaine, tomatoes, feta, red onion, spanish olives, cucumber, red wine vinaigrette

**ADD:** avocado [1.95] / grilled chicken [4.95]  
grilled salmon\*/seared tuna\*/skirt steak\*/grilled shrimp [6.95]

## LUNCH SANDWICHES

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*all sandwiches are made on the panini press and served with mixed greens and a choice of patatas bravas or fried yuca*

### Cubano 11.95

Pork, ham, swiss cheese, housemade pickles and mustard on a baguette

### Vegetale 11.95

Grilled eggplant, zucchini, sweet peppers, tomatoes and goat cheese on focaccia bread with pesto mayo

### Veggie Burger 11.95

Housemade veggie burger topped with avocado, beefsteak tomato, grilled onions, arugula, garlic aioli on brioche

### Torta\* 11.95

Ropa vieja, avocado, roma tomatoes, mahón cheese on brioche

### Milanesa 11.95

Lightly breaded chicken breast, avocado, oaxaca cheese, chipotle mayo on ciabatta

### Tuna\* 13.95

Seared tuna, avocado, jalapeño, mojo verde on a brioche bun



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	LUNCH	DINNER
MON	11:30-2	5-10
TUE	11:30-2	5-10
WED	11:30-2	5-10
THU	11:30-2	5-10
FRI	11:30-2	5-11
SAT	CLOSED	5-11
SUN	CLOSED	

# Dinner

## VERDURAS vegetable tapas

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### Pan con Tomate 3.95

Toasted bread, tomato, evoo, sea salt

### Spanish Olives 4.95

Marinated with rosemary, lemon zest [gf]

### Fried Eggplant Chips 7.95

Tossed with rosemary and honey

### Patatas Bravas 6.95

Fiery potatoes with aioli & salsa brava

### Tortilla Española 5.95

Potato and onion omelette with aioli [gf]

### Stuffed Peppers 9.95

Roasted peppers stuffed with Manchego cheese, rice, spinach [gf]

### Grilled Asparagus and Mushrooms 8.95

Served with romesco sauce

### Spinach Sauté 6.95

With raisins, pinenuts [gf]

### Ravioli 12.95

Roasted eggplant, manchego cheese, rustic tomato, saffron sauce

### Montadito of the Day 6.95

Selection of two Spanish bruschettas.

Preparation changes daily.

## ENSALADILLAS [gf]

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### Mixed Greens 6.95

Greens, tomato, cucumber, julienned carrots, sherry vinaigrette

### Burrata Caprese 8.95

Tomatoes, burratina, fresh basil

## EMBUTIDOS Y QUESOS [gf]

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### Tabla Mixta 19.95

Combination of meats and cheeses

### Jamón Ibérico de Bellota 25.95

100% acorn fed Ibérico ham

### Jamón Serrano 13.95

Sliced serrano ham

### Pata Negra 18.95

Authentic Ibérico ham, 3 years cured

### Tabla de Embutidos 14.95

A selection of serrano, lomo, dried chorizo

### Tabla de Quesos 14.95

A selection of Spanish cheeses

## CARNE meat tapas

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### Croquetas Cremosas 2.95/each

Potato, manchego, jamón serrano

### Albondigas 8.95

Beef meatballs, salsa Española

### Crispy Beef 9.95

Marinated skirt steak, caramelized onions

### Beef Empanadas 9.95

Braised beef empanadas with salsa española (tomato sauce & sofrito)

### Chicken Empanada 6.95

Served with avocado purée

### Dátiles con Bacon 9.95

Dates stuffed with goat cheese, wrapped in bacon [gf]

### Beef Churrasco\* 16.95

Skirt steak, chimichurri, roasted potatoes [gf]

### Lamb Chops\* 14.95

Marinated in paprika and lemon [gf]

## PESCADO seafood tapas

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### Pulpo 14.95

Grilled octopus, potatoes, olives

### Scallops a la Plancha 13.95

Served with lemon butter sauce

### Fried Calamari 9.95

Served with aioli sauce

### Gambas al Ajillo 13.95

Sautéed garlic shrimp [gf]

### Boquerones\* 11.95

Marinated Mediterranean white anchovies [gf]

### Fish Stew 15.95

Spanish style fish stew with clams, mussels, shrimp, scallops, calamari and the fresh catch of the day in tomato broth [gf]

## FRESH PAELLA [gf]

PREPARED TO ORDER ~ 35 MIN. (ORDER REQUIRES MINIMUM OF TWO - PRICE IS PER PERSON)

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### Paella Royal 17.95

Chorizo, chicken, pork shoulder, calamari, shrimp, clams, mussels, vegetables

### Paella Valenciana 17.95

Chorizo, chicken, pork shoulder, sofrito

### Paella de Marisco 17.95

Calamari, scallops, shrimp, clams, mussels, sofrito

### Paella de Verdura 15.95

Seasonal vegetables

## DESSERTS all selections \$5.95

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Churros

Tiramisu

Tres Leches

Crema Catalana

Flan de Coco

Gelato del Dia

\*May be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.