

# MALABAR

## Dinner

<b>Pincho de Pollo a la Plancha</b>	10.95	<b>Dátiles con Bacon</b> GF	9.95	<b>Stuffed Peppers</b> GF	9.95
Grilled chicken, kabob style, served with fried potatoes		Dates, goat cheese, bacon		Roasted peppers stuffed with rice and spinach, with a light pesto sauce	
<b>Musaka</b>	7.95	<b>Beef Churrasco</b> *GF	16.95	<b>Spinach Sauté</b> GF	6.95
Greek casserole made with fresh vegetables		Skirt steak served with chimichurri and roasted potatoes		With garbanzo beans	
<b>Salmorejo</b>	6.95	<b>Lamb Chops</b> *GF	14.95	<b>Ravioli</b>	12.95
Creamy soup with tomatoes, ham and egg		Marinated in paprika and lemon		Roasted eggplant, manchego, rustic tomato, saffron sauce	
<b>Croquetas Cremosas</b>	2.95/ea	<b>Pan con Tomate</b>	3.95	<b>Pulpo</b> GF	14.95
Potato, manchego, jamón serrano		Toasted bread, fresh tomato, olive oil, sea salt		Grilled octopus, potatoes, olives	
<b>Albondigas</b>	9.95	<b>Spanish Olives</b> GF	4.95	<b>Scallops a la Plancha</b>	13.95
Beef meatballs, salsa Española, fried potatoes		Marinated with rosemary and lemon zest		Served with lemon butter sauce	
<b>Crispy Beef</b>	9.95	<b>Fried Eggplant Chips</b>	5.95	<b>Fried Calamari</b>	9.95
Marinated skirt steak, caramelized onions, fried potatoes		Tossed with rosemary and honey		Served with aioli sauce	
<b>Beef Empanadas</b>	9.95	<b>Patatas Bravas</b>	6.95	<b>Gambas al Ajillo</b> GF	13.95
Stuffed with ground beef, caramelized onions and red & green sweet peppers		Fiery potatoes with aioli and salsa brava		Sautéed garlic shrimp	
<b>Chicken Empanada</b>	6.95	<b>Tortilla Española</b> GF	6.95	<b>Boquerones</b> *	11.95
Served with avocado purée		Potato and onion omelette with aioli		Served on toasted bread	
		<b>Asparagus &amp; Mushrooms</b>	8.95	<b>Fish Stew</b> GF	15.95
		Grilled and served with romesco sauce		Spanish-style, with clams, mussels, shrimp, scallops, calamari and the fish of the day in a tomato broth	

## — SALADS —

### **Tropical** 7.95

Spinach, poached shrimp, guacamole, tomato, Salsa rosa, mango vinaigrette

### **Malabar\*** 7.95

Lettuce, tomatoes, queso fresco, Spanish tuna, pimiento asado, salmon tartar, red wine vinaigrette

### **Burrata Caprese** GF 7.95

Tomatoes, burratina, fresh basil, oregano

## FRESH PAELLA

Prepared to Order ~ 35 min. (paella is a shared dish, so each order requires a minimum of two people- price is per person)

### **Paella de Marisco** GF

Calamari, scallops, shrimp, clams, mussels, sofrito  
17.95 per person

### **Paella de Verdura** GF

Seasonal vegetables  
15.95 per person

### **Paella Valenciana** GF

Chorizo, chicken, pork shoulder, sofrito  
17.95 per person

### **Paella Royal** GF

Chorizo, chicken, pork shoulder, calamari, shrimp, clams, mussels, vegetables  
17.95 per person

## — EMBUTIDOS Y QUESOS —

### **Jamón Ibérico de Bellota** GF 25.95

100% acorn fed Ibérico ham

### **Tabla Mixta** GF 19.95

Combination of meats and cheeses

### **Jamón Serrano** GF 13.95

Sliced serrano ham

### **Tabla de Embutidos** GF 14.95

A selection of serrano, lomo and dried chorizo

### **Pata Negra** GF 18.95

Authentic Ibérico ham, 3 years cured

### **Tabla de Quesos** GF 14.95

A selection of Mahón, Tetilla, Manchego and Murcia

GF - this item is gluten free | 20% gratuity will be added to parties of 6 or more

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