

MALABAR

Dinner

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

Tomatoes, burratina, fresh basil, oregano

FRESH PAELLA

Paella is a shared dish, so each order requires a minimum of two people - price is per person

Prepared to Order ~ 35 minutes *(on Friday and Saturdays, available after 8pm)*

Paella de MariscoGF

Calamari, scallops, shrimp, clams, mussels, sofrito

17.95 per person

Paella ValencianaGF

Chorizo, chicken, pork shoulder, sofrito

17.95 per person

Paella RoyalGF

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

17.95 per person

Paella de VerduraGF

Seasonal vegetables

15.95 per person

— EMBUTIDOS Y QUESOS —

Jamón Ibérico de BellotaGF 25.95

100% acorn fed Ibérico ham

Jamón SerranoGF 13.95

Sliced serrano ham

Pata NegraGF 18.95

Authentic Ibérico ham, 3 years cured

Tabla MixtaGF 19.95

Combination of meats and cheeses

Tabla de EmbutidosGF 14.95

A selection of serrano, lomo and dried chorizo

Tabla de QuesosGF 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