

# MALABAR

## Dinner

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

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 Marisco**GF

Calamari, scallops, shrimp, clams, mussels, sofrito

17.95 per person

### **Paella Valenciana**GF

Chorizo, chicken, pork shoulder, sofrito

17.95 per person

### **Paella Royal**GF

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

17.95 per person

### **Paella de Verdura**GF

Seasonal vegetables

15.95 per person

## — EMBUTIDOS Y QUESOS —

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

100% acorn fed Ibérico ham

### **Jamón Serrano**GF 13.95

Sliced serrano ham

### **Pata Negra**GF 18.95

Authentic Ibérico ham, 3 years cured

### **Tabla Mixta**GF 19.95

Combination of meats and cheeses

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

A selection of serrano, lomo and dried chorizo

### **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