

MALABAR

Dinner

Pinchos a la Plancha ^{GF} 10.95 Grilled chicken, kabob style, served with fried potatoes	Spanish Olives ^{GF} 4.95 Marinated with rosemary and lemon zest	Ravioli 12.95 Roasted eggplant, manchego, rustic tomato saffron sauce
Croquetas Cremosas 2.95/ea Potato, manchego, jamón serrano	Dátiles con Bacon ^{GF} 9.95 Dates, goat cheese, bacon	Beef Churrasco * ^{GF} 17.95 Skirt steak served with chimichurri and roasted potatoes
Moussaka 7.95 Greek-style lasagna with ground beef and fresh vegetables	Pan con Tomate 3.95 Toasted bread, fresh tomato, olive oil, sea salt	Pulpo ^{GF} 14.95 Grilled octopus, potatoes, olives
Chicken Empanada 7.95 Served with avocado puree	Fried Eggplant Chips 5.95 Tossed with rosemary and honey	Scallops a la Plancha 14.95 Served with lemon butter sauce
Lamb Chops * ^{GF} 18.95 Marinated in paprika and lemon	Tortilla Española ^{GF} 6.95 Potato and onion omelette with aioli	Fried Calamari 9.95 Served with aioli sauce
Albondigas 9.95 Beef meatballs, salsa Española, fried potatoes	Patatas Bravas 6.95 Fiery potatoes with aioli and salsa brava	Gambas al Ajillo ^{GF} 13.95 Sautéed garlic shrimp
Crispy Beef 11.95 Marinated skirt steak, caramelized onions, fried potatoes	Asparagus & Mushrooms 8.95 Grilled and served with romesco sauce	Boquerones * 11.95 Anchovies marinated in white wine vinegar served with toasted bread and pimiento asado
Beef Empanadas 9.95 Stuffed with ground beef, caramelized onions and red & green sweet peppers	Stuffed Peppers ^{GF} 9.95 Roasted peppers stuffed with rice and spinach, with a light pesto sauce	Fish Stew ^{GF} 16.95 Spanish-style, with clams, mussels, shrimp, scallops, calamari and the fish of the day in a tomato broth
	Spinach Sauté ^{GF} 6.95 With garbanzo beans	

— 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