

MALABAR

Dinner

Pinchos a la Plancha ^{GF}	12.95	Spanish Olives ^{GF}	4.95	Ravioli	14.95
Grilled chicken, kabob style, served with fried potatoes		Marinated with rosemary and lemon zest		Roasted eggplant, manchego, rustic tomato saffron sauce	
Croquetas Cremosas	2.95/ea	Dátiles con Bacon ^{GF}	12.95	Beef Churrasco * ^{GF}	19.95
Potato, manchego, jamón serrano		Dates, goat cheese, bacon		Skirt steak served with chimichurri and roasted potatoes	
Moussaka	14.95	Pan con Tomate	4.95	Pulpo ^{GF}	16.95
Greek-style lasagna with ground beef and fresh vegetables		Toasted bread, fresh tomato, olive oil, sea salt		Grilled octopus, potatoes, olives	
Chicken Empanada	9.95	Fried Eggplant Chips	8.95	Scallops a la Plancha	15.95
Served with avocado puree		Tossed with rosemary and honey		Served with lemon butter sauce	
Lamb Chops * ^{GF}	18.95	Tortilla Española ^{GF}	9.95	Fried Calamari	11.95
Marinated in paprika and lemon		Potato and onion omelette with aioli		Served with aioli sauce	
Albondigas	11.95	Patatas Bravas	7.95	Gambas al Ajillo ^{GF}	15.95
Beef meatballs, salsa Española, fried potatoes		Roasted potatoes served with aioli and salsa brava		Sautéed garlic shrimp	
Crispy Beef	13.95	Asparagus & Mushrooms	10.95	Boquerones *	12.95
Marinated skirt steak, pickled onions, fried potatoes		Grilled and served with romesco sauce		Anchovies marinated in white wine vinegar served with toasted bread and pimiento asado	
Beef Empanadas	10.95	Stuffed Peppers ^{GF}	9.95	Fish Stew ^{GF}	19.95
Stuffed with ground beef, caramelized onions and red & green sweet peppers		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	
		Spinach Sauté ^{GF}	9.95		
		With garbanzo beans			

— SALADS —

Tropical 11.95

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

Malabar* 11.95

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

Burrata CapreseGF 11.95

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 only after 8pm)*

Paella de MariscoGF

Calamari, scallops, shrimp, clams, mussels, sofrito

19.95 per person

Paella ValencianaGF

Chorizo, chicken, pork shoulder, sofrito

19.95 per person

Paella RoyalGF

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

19.95 per person

Paella de VerduraGF

Seasonal vegetables

17.95 per person

— EMBUTIDOS Y QUESOS —

Jamón SerranoGF 14.95

Sliced serrano ham

Pata NegraGF 19.95

Authentic Ibérico ham, 3 years cured

Tabla de EmbutidosGF 17.95

A selection of serrano, lomo and dried chorizo

Tabla de QuesosGF 17.95

A selection of Mahón, Tetilla, Manchego and Murcia

Tabla MixtaGF 21.95

Platter of chef selected meats and cheese

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