

Tapas y Raciones

Tapas de España

7909 Bergenline Avenue, North Bergen, NJ
P: (201) 453-1690

Gambas al ajillo \$14.95 (Wild caught white gulf shrimp sauteed in garlic sauce)	Crepes de Changurro \$15.95 (Stuffed crepes with crab meat covered with Piquillo and Sherry sauce)	Croquetas de Gambon \$11.95 (King prawn croquettes)
Pinchos de Gambas con Alioli \$14.95 (Wild caught white gulf shrimp with bacon and Alioli sauce)	Changurro \$16.95 (Scallops on the shell stuffed with crabmeat and cheese)	Empanadas de Carne \$11.95 (Beef turnovers)
Gambas a la Plancha \$14.95 (Wild caught white gulf shrimp grilled with virgin olive oil & lemon)	Salpicon de Marisco \$18.95 (Octopus, shrimp, calamari, scallops & mussels, grilled & embezzled in light cider & virgin olive oil)	Pollo Villarroy \$11.95 (Chicken tenders dipped in béchamel sauce & lightly fried)
Salmon Ahumado \$15.95 (Smoked Scandanavian wild caught salmon)	Mejillones Vinagreta \$13.95 (Mussels in a cold vinaigrette)	Chicharron de Pollo \$9.95 (Bone in chicken chunks marinated with Pimenton de la Vera, sherry and lightly fried)
Boquerones de Zumaia \$15.95 (Fresh basque anchovies in vinaigrette made with Garcia de la Cruz Olive oil)	Mejillones marinera \$14.95 (Prince Edward Island Mussels in our special marinara sauce)	Tortilla con Chorizo \$11.95 (Peppers, onions, potatoes, sausage & eggs mixed into an appetizing omelet)
Almejas en salsa verde \$14.95 (East Coast clams in parsley, wine, garlic and extra virgin olive oil)	Mejillones Rias Baixas \$14.95 (Prince Edward Island mussels in garlic, Verdejo wine and virgin olive oil)	Tortilla Vegetariana \$10.95 (Onions, potatoes & eggs mixed into appetizing omelet)
Almejas Diablo \$14.95 (East Coast clams cooked in Tapas de Espana special spicy creole sauce)	Zamburiñas al Horno con Jamon \$14.95 (Baked Bay Scallops with chopped Jamon Serrano, shallots and Japanese Panko)	Esparragos Navarros \$11.95 (Imported white asparagus with minced onions & peppers vinaigrette)
Almejas marinera \$14.95 (East Coast clams in our house marinara sauce)	Muelas de Cangrejo al Ajillo** \$M.P (Snow crab claws sauteed in garlic and virgin olive oil)	Revuelto de Champiñones y Setas \$13.95 (Sauteed Mixed Seasonal Mushrooms with garlic, Balsamic & extra virgin olive oil)
Almejas casino \$14.95 (East Coast clams stuffed and baked)	Pimientos del Piquillo Rellenos \$14.95 (Sweet peppers from Lodosa-Spain stuffed with sauteed Cod)	Champiñones portobello salteados \$13.95 (Portobello mushrooms sautéed)
Almejas al Natural \$13.95 (East Coast raw clams on the half shell)	Chorizos a la plancha \$14.95 (Grilled spanish sausages)	Champiñones rellenos \$13.95 (Stuffed mushrooms with crab meat)
Pulpo a la Gallega \$18.95 (Atlantic octopus in extra virgin olive oil, sprinkled with Pimenton de la Vera)	Albondiguillas Estofadas \$13.95 (Stewed beef meatballs in brandy sauce)	Patatas Bravas \$9.95 (Spicy potato cubes gently coated with tomatoes, hot paprika & wine)
Pulpo Vinagreta \$18.95 (Atlantic octopus in vinaigrette made with Garcia de la Cruz Olive oil)	Chorizo Salteado con Cebolla y Rioja \$14.95 (Cured Spanish sausage with onions and Rioja)	Patatas Alioli \$9.95 (Potato cubes, basted in a creamy garlic alioli sauce)
Ostras al Natural \$15.95 (East Coast Oysters on the half shell)	Croquetas de Pollo \$9.95 (Traditional chicken croquettes)	Maduros o Tostones \$5.95 (Fried ripe or green plantains. Fresh chopped garlic with virgin olive oil on the side)
Calamar a la romana \$16.95 (Fried Point Judith Calamari)	Croquetas de Bacalao \$11.95 (Salted Atlantic Cod Croquettes)	
Calamar a la Plancha \$14.95 (Grilled seasoned Point Judith Calamari)		

Quesos y Embutidos (Cheeses & Cold Cuts)

Manchego \$12.95 (Made from the Manchega Sheep's milk, semi-hard and aged to perfection.)	Queso Idiazabal \$13.95 (Firm sheep's milk cheese, slightly smoked with a rich nutty flavor)	Tabla de Quesos \$18.95 (Assorted cheese platter)
Cabrales \$14.95 (Strong semi-cured and piquant, made from cow's milk with deep blue veining from the region of Asturias)	Jamon Serrano \$14.95 (Imported from Spain. This Serrano has been aged for 15 months)	Tabla de Quesos y Embutidos \$18.95 (Charcuterie board with our cheeses from Spain)
Tetilla \$13.95 (Soft and creamy cheese from Galicia made of cow's milk.)	Jamon Serrano con Queso Manchego \$16.95 (Combination of imported serrano ham & manchego cheese)	

**Seasonal item

Please let us know of any food allergies or dietary restrictions

 Vegetarian Option