

Café Gala

BUILD YOUR OWN CHARCUTERIE

QUESO - CHEESE

MANCHEGO sheep's milk, nutty, sweet, tangy, aged 6 months	6.5
MURCIA AL VINO goat cheese from Murcia, wine cured rind, sweet & smooth flavor	6.5
MAHON firm cow's milk, lemony, salty, tangy flavor	6.5
IDIAZABAL firm sheep's milk, lightly smoked from Basque Country	6.5
CANA DE OVEJA semi soft sheep's milk cheese with a bloomy rind, tangy & buttery flavor	6.5
VALDEON BLUE	6.5

EMBUTIDOS - CURED MEATS

JAMON SERRANO Serrano ham, aged 15 months	6.5
LOMO IBERICO cured Iberian pork loin	6.5
CHORIZO Cantimpolo style, mildly spicy pork sausage	6.5

CONSERVAS - SEAFOOD TINS

Sardines from Galicia, Spain	5
Mussels escabeche sauce	6

ACCOUNTMENT

Cava Poached Pear	3.5	Fig & Apricot Jam	3
Basque Peppers & Olives	5	Smoked Paprika Almonds	5
Arugula Almond Pesto	3.25	Long Stem Artichokes	4
Additional Grilled Bread	2.5	Piquillo Peppers	3

FAMILY STYLE TAPAS

ENSALADA JAMON (<i>feeds 4-6</i>)	36	TORTILLA ESPANOLA	18
baby greens, Serrano jamon, manchego cheese, spiced almonds, long stem artichokes, heirloom tomato, sherry vinaigrette		<i>8-10 servings</i> Spanish omelet, potato, onion, lemon aioli	
CALDO GALLEGO <i>quart</i>	13.25	FARM HOUSE TORTILLA	20
Spanish white bean & ham		<i>8-10 servings</i> sheep's milk, nutty, sweet, tangy, aged 6 months	
GAZPACHO <i>quart</i>	13	SERRANITA <i>feeds 4-6</i>	25
basque style chilled tomato cucumber		roast pork, Serrano jamon, manchego cheese, aioli	

PERFECT PAIRINGS

'Rose Brut Cava	32/bottle	House Red or White Wine	26/bottle
Kentia Albarino	32/bottle	Estrella Galicia (<i>6 pk</i>)	12
11 Pinos Bobal	32/bottle	Maleoc Blackberry Cider (<i>4 pk</i>)	12