

# Café Gala

## BUILD YOUR OWN CHARCUTERIE

### QUESO - CHEESE

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

### EMBUTIDOS - CURED MEATS

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

### CONSERVAS - SEAFOOD TINS

<b>Sardines</b> from Galicia, Spain	5
<b>Mussels</b> escabeche sauce	6

### ACCOUNTMENT

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

### FAMILY STYLE TAPAS

<b>ENSALADA JAMON</b> ( <i>feeds 4-6</i> )	36	<b>TORTILLA ESPANOLA</b>	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	
<b>CALDO GALLEGO</b> <i>quart</i>	13.25	<b>FARM HOUSE TORTILLA</b>	20
Spanish white bean & ham		<i>8-10 servings</i> sheep's milk, nutty, sweet, tangy, aged 6 months	
<b>GAZPACHO</b> <i>quart</i>	13	<b>SERRANITA</b> <i>feeds 4-6</i>	25
basque style chilled tomato cucumber		roast pork, Serrano jamon, manchego cheese, aioli	

### PERFECT PAIRINGS

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