

Casa Iberica **MENU**

APPETIZERS

Tapas de Atun - 8.50

Tuna Tapas with Aioli Sauce

Tapas Serrano y Manchego - 9

Spanish famous Cheese and Ham Tapa

Tapas de Chorizo y Queso - 8.50

Spanish Sausage and Cheese Tapa

Tapas De Tocineta y Queso - 8.50

Bacon and Spanish Cheese Tapa

Tapas De Piquillo y Feta - 8.50

Piquillo Pepper and Feta Cheese Tapa

Tapas De Tomate - 6

Tomatoes Classic Spanish Tapa

Papas Bravas -11

Roasted Potatoes with Brava Sauce

Tostones Rellenos -13.50

*Stuffed Green Plantain(Beef, Tuna,
Chicken or our famous Ground Beef)
add Shrimp for \$2.00*

Croquetas Bechamel (4 units) - 7.50

(Serrano, Bacalao, Chorizo o Hongos)

Homemade Croquettes (4 units)

*(Serrano Ham, Spanish Sausage, Cod
or Mushrooms)*

Empanadas (1 unit) - 4.50

(Picadillo, Pollo o Guayaba y Queso)

(Beef, Chicken, Guava and Cheese)

Cuban Picada - 15

(Carnitas, Chorizo, Papas Criollas)

SANDWICH

**Disco Volador (Guayaba, Atun,
Picadillo o Queso) - 8.50**

*Flying Disc(Cuban classic Round
bread filled with guava, beef, tuna or
cheese)*

Sandwich Cubano - 16

*Cuban Sandwich(Roasted Pork, Ham,
Swiss Cheese ,Mustard , Pickles)*

Pan con Lechon - 15

*Roasted Pork Sandwich (Lettuce,
Tomatoes, Onions, Cilantro sauce)*

Hamburguesa Española - 17.50

Homemade Spanish Burger

SOUPS AND SALADS

Gazpacho Andaluz - 9

Classic Andalusian Cold Soup

Sopa del Dia - 11

Soup of the Day

Ensalada de la Casa - 12

*House salad (lettuce, Tomatoes,
Carrots, Cucumber, Walnuts,
Almonds, Feta and Balsamic Glaze)*

Ensalada Iberica - 15

*Iberic Salad(Spring Mix, Serrano
ham, Manchego cheese, Strawberries,
Blueberries and Balsamic Glaze)*

Cazuela de Mariscos - 30

Seafood Operetta Soup

"Allergy Warning: Menu items may contain or come into contact with seafood, wheat, eggs, nuts and milk, "Before placing your order, please inform your server if a person in your party has a food allergy"

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Casa Iberica

HOME SPECIAL

Pulpo a la Gallega - 29.50

Galician Style Octopus(serves with Veggie Kabob and Mashed potatoes)

Salmon con salsa de Naranja - 24

Grilled Salmon with our homemade orange sauce, serves with Mashed potatoes and Grilled Asparagus)

Paella - 27

Traditional Seafood Paella

Add extra seafood \$10

(please allow us at least 20 minutes

BRUNCH

Toast with Butter - 7

Tortilla Española - 10

Raymond's Breakfast - 13

(two fried eggs, bacon, ham , toast and salad)

SIDES

Yuca con Mojo/ Cassava with Mojo - 5

Platanos Maduros/Sweet plantains - 3

Papas Asadas/ Roasted Potatoes - 4

Arroz Amarillo/ Yellow Rice - 3

Arroz Blanco/ White Rice - 3

Arroz Moro/ Moro Rice - 3

Yuca Frita/ Cassava Fries - 4

Papas Fritas/ French fries - 3

Frijoles Negros/ Black Beans - 4

Pincho de Vegetales/ Veggie Kabob - 4

Esparragos/ Grilled Asparagus - 3

Tostones/ Fried Green Plantains - 4

Papas Criollas/ Yellow Potatoes - 4

Ensalada Mixta/ Mix Salad - 3

MAIN

Albondigas Españolas - 15

Spanish Meatballs

Chicken Fricassee - 14

Cuban Classic Style Chicken

Pollo al Ajillo - 18

Spanish Garlic Chicken

Pincho de Pollo en Salsa De

Hongos - 18

Chicken Skewers with our Mushroom Sauce

Carnitas de Cerdo Fritas - 19

Fried Pork Carnitas

Cerdo Asado - 20

Cuban Roasted Pork

Garbanzos Fritos - 18

Chickpeas cooked with bacon, spanish sausage and ham)

Crema San German - 16

Green pea Cream with Pork , Bacon and Chorizo

Camaron al Ajillo - 22

Garlic Shrimp

Pimientos Piquillo Rellenos- 16

Staffed Piquillo Peppers(ground beef or Tuna and Mozzarella Cheese)

Picadillo a la Habanera - 17

Cuban Style Ground Beef, cooked with olives, raisins and potatoes

Ropa Vieja - 22

Cuban Classic Shredded Beef

Vaca Frita - 19

Cuban Classic Shredded Beef sauteed with onion and lemon juice

Bistec a Caballo - 21

Beef Steak with Onion and fried eggs