

# CAFE BA·BA·REEBA!®

## TAPAS, PINTXOS & SANGRIA

**CATALAN-STYLE "CRYSTAL BREAD"** 4.5  
tomato puree, garlic, olive oil & shaved manchego cheese

## PINTXOS

Pintxos: [peen-chōs] – the bite sized tapas popular in the bars of Northern Spain.

01.	<b>chorizo-wrapped date</b> medjool date, cheese	2.5
02.	<b>bacalao croquette</b> sherry aioli	2.5
03.	<b>seared txistorra sausage</b> pickled mustard seeds	2.5
05.	<b>deviled egg</b> crispy jamón serrano	2.5
06.	<b>stuffed olive</b> white anchovy, piparra pepper	2.5

## SANGRIA!

The traditional drink of Spain made with wine, liqueurs & diced fresh fruit.



	GLASS	1/2 PTR.	PITCHER
<b>the classic</b> red or white	9	19	28
<b>white peach sangria</b> peach schnapps, absolut apeach	10	20	29
<b>black raspberry sangria</b> skyy infusion raspberry	10	20	29
<b>passion fruit sangria</b> smirnoff passion fruit	10	20	29
<b>cava sangria</b> sparkling spanish wine, licor 43, creme de cassis	11	22	31
<b>sangria del día</b> seasonal sangria, ask your server	11	22	31

## TAPAS

Tapas are the famous small dishes of Spain. Create a meal with a variety of tapas, or choose a selection as an appetizer and enjoy one of our paellas as your main course.

### VEGETABLES & CHEESE

20.	<b>burrata &amp; avocado toast, cilantro, fresno chilies &amp; gazpacho</b> tostada de queso burrata y aguacate, cilantro, chiles fresno y gazpacho	11
21.	<b>chilled gazpacho soup</b> gazpacho andaluz	5.5
22.	<b>brussels sprouts salad, marcona almonds, manchego</b> ensalada de brucas, almendras, queso manchego	7.5
26.	<b>house-marinated spanish olives</b> aceitunas aliñadas	6
27.	<b>garlic potato salad</b> ensalada de patatas con alioli	5
29.	<b>warm potato &amp; onion omelette</b> tortilla española	7.5
30.	<b>spicy potatoes with tomato aioli</b> patatas bravas	7.5
31.	<b>spinach &amp; manchego-stuffed mushrooms</b> champifones rellenos	8
32.	<b>goat cheese baked in tomato sauce</b> queso de cabra al horno	9
33.	<b>fried green peppers &amp; coarse salt</b> pimientos de padrón fritos	6.5
<b>BEEF</b>		
50.	<b>beef tenderloin &amp; blue cheese*</b> solomillo con cabrales	12
52.	<b>handmade beef empanada</b> empanada de carne	7
53.	<b>grilled hanger steak, mushrooms &amp; piquillo peppers*</b> filete de colgante con setas y pimientos piquillos	13
54.	<b>beef skewer, caramelized red onion &amp; horseradish cream</b> pincho de solomillo con cebollas caramelizadas	10.5

## PAELLA

Savor the flavors of Valencia, the province of Spain that gives us the classic rice dish paella.

paella of chicken thighs & market vegetables paella con pollo y verduras	26	SERVES 2-3
'paella mixta' with confit pork shoulder, salchichón & chicken thighs paella mixta con puerco confit, salchichón y pollo	30	SERVES 2-3
'paella de mariscos' with shrimp, squid, cod & fennel paella de mariscos con gambas, calamares, bacalao y hinojoo	34	SERVES 2-3
farmers market vegetable paella paella de verduras y legumbres	26	SERVES 2-3

### SEAFOOD

42.	<b>grilled squid with olive oil &amp; garlic</b> calamares a la plancha	11
43.	<b>spanish octopus, potatoes, 'nduja vinaigrette &amp; saffron aioli</b> pulpo a la plancha con patatas, vinagreta de 'nduja y aioli de azafrán	14.5
44.	<b>shrimp with garlic, olive oil, red pepper flakes</b> gambas al ajillo	10
45.	<b>fried calamari, tomato crudo, jalapeño aioli</b> calamares fritos con tomate crudo y jalapeño alioli	10.5
<b>CHICKEN &amp; PORK</b>		
58.	<b>meatballs with sherry tomato sauce</b> albondigas al jerez	7.5
59.	<b>grilled ibérico pork with red chimichurri*</b> presa de ibérico bellota a la parrilla con chimichurri rojo	14.5
61.	<b>spanish ibérico ham tasting with manchego cheese &amp; olives</b> jamón ibérico, lomo ibérico, queso manchego y aceitunas	16
62.	<b>roasted chicken empanada</b> empanada de pollo	6.5
63.	<b>ibérico ham croquetas with sherry aioli</b> croquetas de jamón ibérico con alioli de jerez	7
64.	<b>piri-piri fried chicken thighs</b> pollo frito con suero de leche y salsa piri-piri	8.5
65.	<b>chicken &amp; chorizo skewer, grilled piquillo peppers, herb oil</b> pincho de pollo y chorizo con piquillos	8.5
67.	<b>roast dates with bacon &amp; apple vinaigrette</b> dátiles con tocino	8

Executive Chef Eric Jorgensen supports the Green City Market and local farmers. We use only all-natural chicken. Our charcuterie, cheese, olive oil, rice and spices are imported directly from Spain.

☞ indicates a menu item is gluten-free.



Snapping photos? [f](#) [t](#) [i](#) @CafeBaBaReeba @chefepjorgensen

\*These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

A 3% processing fee is added to all guest checks. This fee may be removed upon your request.

**DRINKS** ➡➡➡