

# Costa Brava Bistro

## Dinner

### Soup

Gazpacho Andaluz with Cucumber Relish 6

Warm Potato-Leek Soup with Fried Leeks 7

White Bean & Chorizo Soup 7

### Salad

House: Baby Arugula & Belgian Endive with Goat Cheese & Piquillo Peppers 9  
with an Almond-Garlic Vinaigrette

Romaine Salad with 6-month Manchego & Marinated Boquerones 9

Tomato & Cabrales over Arugula and Frisée with an Orange Vinaigrette 11

Frisée, Asparagus & Jamon Serrano with Lemon Aioli & Charred Tomato 12

### Appetizer

Seared Foie Gras with Pain Perdu 17

Salpicon de Mariscos of Calamari, Jumbo Shrimp 15

Lump Crab & Snapper with Charred Roma, Capers & Green Olives

Jumbo Shrimp sautéed with Garlic in Olive Oil 14

Mussels Steamed in a Tomato, Garlic, Leek, Fresh Herb & White Wine Broth 16  
served with French Fries

Grilled Octopus, Galician-style, with Potatoes & Pimentón 16

House-Cured Scottish Salmon with Marinated Fresh Fennel-Caper Salad 13  
with Verjus Vinaigrette

Charcuterie: Pâte de Campagne with Pickled Shallots, Jamon Serrano 21  
Chorizo, Salchichón & French Bread

Additional Olive Tray Service 4      Warm Mini Baguette with Butter 1.50

Water Service available upon request

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11/2014 | In consideration of our guests, we request that all electronic devices be on mute and cell phone use limited to outside. Thank you.

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## Entrée

Angeles' Paella: Shrimp, Calamari, Mussels, Chicken, Pork & Beef 28

Sea Scallops & Jumbo Shrimp with Saffron Cream & Caviar Beurre Blanc 26  
over Lemon-Leek Risotto

Crispy Scottish Salmon with Tarragon Beurre Blanc 23  
Cauliflower Purée & Charred Tomato

Seared Gulf Red Snapper with Jumbo Lump Crab in Brown Butter 34  
Roasted Artichoke, Niçoise Olive & Grape Tomato Salad

Bone-In Chicken Breast with Tomato-Garlic Sauce 19  
over Lentil-Chorizo Stew & Wilted Spinach

Two Semi-boneless Texas Quail stuffed with Wild Mushrooms & Jamon Serrano 28  
over sautéed Haricots Verts with Tomatoes & Shallots

Braised Rabbit Leg with Hunter's Sauce 25  
over Fingerling Potatoes sautéed with Smoked Bacon & Onion

Roasted Duck Breast with Wild Mushrooms & Red Wine Gastrique 30  
over Cassoulet with Chistorra Sausage

Grilled Beef Filet with Roquefort Cream 32  
Manchego Mashed Potatoes & Crispy Onions

Bone-in Pork Loin Chop over Garbanzo Bean Stew 25  
with Fresh Moroccan Sausage, Spinach, Tomato & Bacon

Roasted Lamb Chops with Rich Lamb Jus, Sautéed Spinach 34  
& Goat Cheese Potato Cake

Linguini with Spinach, Wild Mushrooms, Fresh Tomato, 16  
Garlic & Basil in Extra Virgin Olive Oil with 6-month Manchego  
add (2) Jumbo Shrimp 7    add (4) oz sliced Chicken Breast 4

Warm Mini Baguette with Butter 1.50