

TAPAS

BARRA DE PAN GALLEGA Y ACEITE CON AJO Gallega bread, garlic infused extra virgen olive oil	1.5
PAN TUMACA toasted bread, garlic, fresh grated tomato, evoo	5.5
PAN TUMACA Y JAMÓN SERRANO tumaca bread and cured serrano ham	11
MANCHEGO mild and nutty sheeps milk cheese	11
SERRANO Spanish dry cured mountain ham.	15
TABLA SURTIDA (2) assortment of cold cuts and cheese	25
ACEITUNAS Mediterranean olives	5
BOQUERONES DE SANTOÑA marinated white anchovies	11
PATATAS BRAVAS spicy potatoes	7
YUCA FRITA CON ALIOLI fried homemade yucca sticks with alioli sauce	7
CROQUETAS ham, spinach or cod	7
GARBANZOS CON CHORIZO re-fried garbanzos with mild sausages and serrano	11
CHORIZO AL VINO mild Spanish sausage cooked in red wine	13
PIQUILLOS A LA CATALANA stuffed peppers, spinach, cheese, almonds, raisins	15
GAMBAS AL AJILLO garlic shrimps	15
CAMARONES CON TOSTONES sweet & spicy creole shrimps - fried green plantains	15
ALMEJAS AL VINO BLANCO steamed clams in garlic, crushed pepper and wine	15
MEJILLONES EN SALSA MARINERA mussels in spicy light tomato sauce and wine	15

PAELLAS Y ARROCES

PAELLA MIXTA (2) / calasparra rice and saffron broth chicken, sausage, calamari, shrimps, clams, mussels and vegetables	50
PAELLA DE MAR / calasparra rice & saffron broth calamari, shrimps, clams, mussels and vegetables	25
PAELLA NEGRA / calasparra rice & squid ink broth calamari, shrimps, clams, mussels and vegetables	27
PAELLA DE CAMPO / calasparra rice & saffron broth chicken, sausage, garbanzo, artichokes & vegetables	25
PAELLA DE CORDERO Y ALCACHOFAS / calasparra rice, braised lamb, artichokes, garbanzos, green beans and piquillo peppers. Braising juices.	25
PAELLA DE LA HUERTA / calasparra rice & saffron broth, garbanzos, artichokes, cauliflower and broccoli	25
ASOPADO DE MAR / brothy rice with calamari, shrimps, clams, mussels and vegetables. Alioli	19
ASOPADO DE CAMPO / brothy rice with chicken, sausage, garbanzo, artichokes and vegetables. Alioli	19

HOUSE SPECIALS

CHURRASCO CON PIMIENTOS DE PIQUILLOS Grilled skirt steak served with piquillo peppers confit in extra virgin olive oil and garlic. Mojo verde	25
CHULETAS DE CERDO A LA SEGOVIANA Grilled pork chops topped with aioli, piquillo peppers, Chorizo, serrano ham and Swiss cheese. Green Salad	23
CAZUELA CASTELLANA Chicken casserole, pork sausage, garbanzo, dates, artichokes, piquillos, olives, potatoes & saffron broth	19
LASAÑA DE CARNE CON PAPAS FRITAS Beef ragout & bechamel sauce lasagna. French fries	19
FILETE DE LUBINA Y GAMBAS Branzino filet and shrimps cooked in garlic, fresh grated tomato, wine and parsley. Roasted potatoes	25
CALDERETA DE LUBINA Y MARISCOS Branzino filet, calamari, shrimps, clams, mussels and artichokes cooked with sofrito, tomato & saffron broth	35

MEAT AND SEAFOOD

LUNCH 11AM TO 4PM • DINNER 4PM TO 10PM	L	D
PECHUGA A LA PLANCHA / grilled chicken breast	10	15
LECHON ASADO / roasted pulled pork with mojo	10	15
CHULETA DE CERDO / marinated pork chop	10	15
BISTEC DE PALOMILLA / marinated beef thin steak	11	15
"ROPA VIEJA" / shredded beef stew, olives, raisins	12	15
"VACA FRITA" / pan fried shredded beef	12	15
PICADILLO A LA HABANERA / ground beef stew	10	15
JARRETE DE CORDERO / braised lamb shank	15	19
FILETE DE LUBINA / oven roasted branzino filet	15	19
ENCHILADO DE CAMARONES / shrimps creole	15	19
served with the choice of two sides		

SIDES

WHITE RICE / 3	SWEET PLANTAINS / 3
BLACK BEANS / 3	HAWAIIAN TOSTONES / 3
MORO RICE / 3.5	FRENCH FRIES / 3
GREEN SALAD / 3.5	SWEET POTATO FRIES / 3.5

SALADS

RUSTICA: roasted beets, arugula, goat cheese, almonds, balsamic glaze, rosemary olive oil	9
HUERTA: lettuce, tomatoes, onions, garbanzos, peppers, olives, fresh gazpacho house dressing	7
CHICKEN FILET 8 / SHRIMPS 10 / FISH FILET 12	

CANDELA
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