



Happy Hour!

MON TO FRI
3 PM - 7 PM

Follow us for specials and events
[patiotapasandbeer.com](https://www.patiotapasandbeer.com)

Montaditos

Pork Belly

Crispy Duroc pork belly on toasted baguette, pickled shallots and aioli
3.9

Solomillo

All natural NON-GMO Pork tenderloin marinated in garlic and extra virgin olive oil, roasted cipollini onion over toasted baguette
3.9

Churrasco

Skirt steak on a toasted baguette with mojo verde, arugula and marble potatoes
3.9

Cordero Estofado

Tomato and red wine based lamb braised
3.9

Duck Breast

Seared duck breast., wild marmalade with white truffle oil
3.9

Gamba

Toasted baguette, wild caught gulf shrimp on a garlic sauce
3.9

Pulpo

Toasted baguette, octopus, potato, fresh tomato and tomato water vinaigrette
3.9

Salmon

Smoked New Zealand style salmon, dill cream cheese over toasted baguette
3.9

Boqueron

Fresh anchovies in vinegar and fresh tomatoes over toasted baguette
3.9

Anchoa

Toasted baguette, anchovies, olive oil and pasley
3.9

Jamon Iberico

Toasted baguette and iberico ham
3.9

Jamon Iberico y Manchego

Toasted bread jamon and manchego
3.9

Lomo Iberico de Bellota

Toasted baguette with fresh tomato and lomo iberico de bellota
3.9

Chorizo Iberico Curado

Toasted baguette and chorizo iberico
3.9

Tortilla

Toasted baguette and traditional tortilla
3.9

Pan con Tomate

Marinated fresh grated tomato with garlic, thyme, bay leaf and extra virgin olive oil on a toasted baguette
3.9

Croqueta y Tomate

Toasted baguette, fresh tomato and Chicken fritter
3.9

Taponade

Kalamata olives, anchovies, sun dried tomatoes, capers, lemon zest and garlic over a toasted baguette
3.9

Manchego

Six month aged manchego cheese and membrillo
3.9

Mahon

Six month aged caws milk cheese and wild fig marmalade
4.9

Piquillo Relleno

Stuffed piquillo pepper with goat cheese and PX reduction
3.9

Croquetas de pollo

Chicken béchamel fritters
1.9

Tortilla

Spanish style eggs omelet with potatoes and onions poached in extra virgin olive oil
4.9

Patatas Patio

Crispy potatoes, traditional brava sauce
5.9

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Cervezas

4.9

- | | |
|--|--|
| Estrella Galicia
(Lager 5.5%) | Corona Mexico
(Pale Lager) 4.6% |
| Alahambra Granada
(Lager) 6.4% | Modelo Especial Mexico
(Pale lager) 4.5% |
| Mahou Madrid
(Pale Lager) 5.5% | Modelo Negra Mexico
(Munish dunkel) 5.4% |
| Estrella Barcelona
(Damm) 5.4% | Peroni Italy
(Pale lager) 5.1% |
| 1906 Gran Reserva
(Lager 6.5%) | Michellot ultra USA
(Light lager) 4.2% |
| Daura Barcelona
(Damm) 5.4% | Heineken Dutch
(Pale lager) 5% |
| | Guinness Irish
(Dry stout) 4.2% |

Sangria

5.9



Vinos

5.9



Patio
TAPAS & BEER

Follow us for specials and events
[patiotapasandbeer.com](https://www.patiotapasandbeer.com)

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS