

Sangria

MEDITERRANEAN
TAPAS AND BAR

4524 Cole Avenue (214) 520-4863 sangriatapasbar.com

Tapas for the Table

House-Made Flatbread ♦ 2.00

Pan Con Tomate

♦ with Garlic, Roma Tomato, Olive Oil and Mediterranean Sea Salt 3.00

♦ With Serrano Ham and Manchego Cheese 5.95

Mediterranean Flat Bread ♦ Mascarpone Cheese, Black Mission Figs, Serrano Jamon and local honey 6.95

Citral and Herb Marinated Greek Olives ♦ 3.50

Toasted Marcona Almonds ♦ with Fleur de Sel 3.75

Trio of Dips ♦ Fava Bean Hummus, Babaganoush, Labneh with Sumac and Flatbread 10.00

Mediterranean Cured Meats ♦ A sampling of Serrano Jamón, Mortadella, Lomo, Morcilla, Catalonian Dry Salami, Citral Olives and Manchego Cheese 12.95

Cheese Plate ♦ A selection of Cabrales, Herbed Goat Cheese, Idiazabal & Halloumi. Served with Membrillo, Marcona Almonds, Pedro Jimenez Mission Figs, Flat Flat Bread and Local Honey Comb 12.95

Tapas from the Garden

Blistered Shishito Peppers ♦ 5.95

Spanikopita in Country Filo ♦ with Spinach, Feta and Tzatziki Sauce 6.50

Spanish Omelet ♦ with Potatoes and Onions 5.95

Crispy Potatoes ♦ Served with Local Organic "SSU" Egg, Onions and Chorizo 5.95

Patatas Bravas ♦ with Lemon Aioli & Bravas Sauce 4.50

Warm Pencil Thin Asparagus and Fresh Hearts of Palm Slaw ♦ with Oregano in Greek Olive Oil 5.95

Forest Mushroom Gratin ♦ with House Cured Berkshire Lardon and Black Truffle Butter 6.50

Piquillo Peppers ♦ Stuffed with Eggplant and Deep Ellum Goat Cheese 5.95

Croquettes

Ham & Chicken Croquettes ♦ with Riojana Sauce 5.95

Shrimp and Crab Croquettes ♦ with Mojo Verde 6.75

Cheese Croquettes ♦ with Tomato Marmalade 5.95

Soups + Salads

Jefe's Sopa del Dia ♦ Market Price

Tomato Gazpacho ♦ with Avocado Relish, Basil and Croutons 6.95

Syrian Salad ♦ Cucumbers, Grape Tomatoes, Halloumi, Parsley, Mint, Crisp Pita, Red Onions and Meyer Lemon Vinaigrette 5.95

Sangria Salad ♦ Organic Greens, Endive, Grilled Pear, Pomegranate Seeds, Goat Cheese, Spiced Walnuts and Pomegranate Vinaigrette 6.95

Warm Spinach Salad ♦ Pickled Red Onion, Tomato, Feta Cheese and Bacon Sherry Vinaigrette 6.95

SANGRIA PAELLA | 17.95 per person

Shrimp, Mussels, Calamari Steak, Clams and Chicken served on a bed of Chorizo-Saffron Rice

House-Made Pastas

Tagliolini ♦ Black Truffle Butter and Parmigiano 7.95

Ravioli with Chicken and Foie Gras ♦ with Lemon Butter Sauce 7.95

Toasted Ravioli ♦ Forest Mushrooms, Deep Ellum Goat Cheese and Honey Truffle Glaze 7.95

Tapas from the Sea

Fried Calamari ♦ with Harissa Aioli 6.95

Calamari a la Plancha ♦ with Fresh Lemon Juice, Extra Virgin Olive Oil and Sea Salt 6.95

Garlic Shrimp ♦ Olive Oil, Chili Flakes, Elephant Garlic Chips and Peasant Bread 8.95

Clams and Mussels ♦ with Heirloom Fingerling Potatoes, Cava Broth and Grilled Peasant Bread 8.95

Seared Scallops ♦ with Whipped Potatoes and Veracruzana sauce 11.00

Chili Cured Scottish Salmon Tar Tare ♦ with Fried Quail Egg, Garden Herb Salad and Toasted Brioche 10.95

Shrimp Tagine ♦ with Tri-colored cous cous, Garlic, Cilantro and Paprika 11.50

Escargot ♦ with Garlic, White Wine and Herbs. Served with Grilled Peasant Bread 8.95

Tapas from the Land

Bacon Wrapped Dates ♦ Stuffed with Almonds and Cabrales Cheese 4.95

Spanish Meatballs ♦ with Sherry Tomato Sauce and Parsley Crumble 4.95

Marinated Ground Lamb Skewer ♦ with Catalan Spinach, Cumin and Labneh 6.50

Gnocchi "Parisian" ♦ with Mediterranean Cheeses and Pistachio-Walnut Pistou 6.50

Traditional Greek Mousaka of Eggplant, Potatoes, Lamb, Ground Angus Beef and Yogurt Béchamel Sauce 8.95

Moroccan Chicken Tagine ♦ with Tri-colored Cous Cous, Medjool Dates and Almonds 10.95

Coriander Cured Beef Tenderloin ♦ Potato Gratin, Red Wine Demi Glace 14.00

*There is a risk associated with consuming any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at the greatest risk of illness from raw protein and should eat it fully cooked. If unsure of your risk, please consult your physician. 3-25-10

