

Sangria

MEDITERRANEAN
TAPAS AND BAR

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

Tapas for the Table

House-Made Flatbread ♦ 2.25

Pan Con Tomate

♦ With Garlic, Roma Tomato, Olive Oil and Mediterranean Sea Salt 3.25

♦ With Serrano Ham and Manchego Cheese 6.50

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

Citral and Herb Marinated Greek Olives ♦ 3.75

Toasted Marcona Almonds ♦ with Fleur de Sel 3.75

Trio of Dips ♦ Fava Bean Hummus, Babaganoush, Labneh with Sumac and Flatbread 10.75

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

Cheese Plate ♦ A selection of Cabrales, Mahon, French Feta and Manchego. Served with Membrillo, Marcona Almonds, Pedro Jimenez Mission Figs, Flat Bread and Local Honey Comb 14.50

Tapas from the Garden

Blistered Shishito Peppers ♦ 5.95

Spanikopita in Country Filo ♦ with Spinach, Feta and Tzatziki Sauce 6.95

Spanish Omelet ♦ with Potatoes and Onions 6.75

Crispy Potatoes ♦ Served with Local Organic "SSU" Egg, Onions and Chorizo 6.25

Patatas Bravas ♦ with Lemon Aioli & Bravas Sauce 4.75

Pencil Asparagus and Wild Mushrooms ♦ ala plancha with Piquillos, sea salt and E.V.O.O. 6.75

Forest Mushroom Gratin ♦ with House Cured Berkshire Lardon and Black Truffle Butter 6.75

Piquillo Peppers ♦ Stuffed with Eggplant and Deep Ellum Goat Cheese 6.50

Tiropita ♦ Mediterranean Cheese stuffed Phyllo served with Sangria Tabouleh and Pure Acacia Honey 7.50

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

Goat Cheese Croquettes ♦ over onions and Muscatel Marmalade and Pure Acacia Honey 6.50

Soups + Salads

Tomato Gazpacho ♦ with Avocado Relish, Basil and Croutons 6.95

Mediterranean Salad ♦ Romaine, Cucumber, Heirloom Tomatoes, Red Bell Peppers, Red Onion, Mint, Feta Cheese, Pita Croutons and a Lemon Extra Virgin Olive Oil Vinaigrette 7.50

Sangria Salad ♦ Organic Greens, Endive, Strawberries, Goat Cheese, Spiced Walnuts and Sherry Vinaigrette 7.50

Mediterranean Caprese ♦ Heirloom Tomato, Baby Wild Arugula, Fresh Mozzarella, Olives and Basil Tapenade 9.75

SANGRIA PAELLA | 17.95 per person

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

House-Made Pastas

Tagliolini ♦ Black Truffle Butter and Parmigiano 7.95

Butternut Squash Ravioli ♦ topped with Parmesan, Brown Butter and Sage 8.50

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 7.25

Garlic Shrimp ♦ Olive Oil, Chili Flakes, Roasted Bell Pepper and Peasant Bread 8.95

Clams and Mussels ♦ with Parsley oil, Garlic, Shallots, Chorizo, Fingerling Potato, Cava and Parsley 8.95

Seared Scallops ♦ with Parsnip Mash Potatoes and Veracruzana sauce 12.00

Escargot Pot Pie ♦ with Garlic, Shallots, Jamon Serrano, Thyme, Béchamel Cream sauce topped with Puff Pastry 8.95

Tuna Tartare ♦ Ahi Tuna, sliced Pears, crushed Hazelnuts, Tonnato Sauce, Micro Arugula and Sherry Vinaigrette 10.75

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 6.95

Duck Confit ♦ with French Lentils, Black Mission Figs, Pedro Jimenez sauce and crispy Jamon Serrano 10.95

Gnocchi "Parisian" ♦ with Mediterranean Cheeses and Pistachio-Walnut Pistou 7.95

Traditional Greek Pasticcio Pasta, Meat Sauce and Yogurt Béchamel Sauce 8.95

Chicken Pintxo ♦ Marinated Chicken, Red and Green Bell Peppers. Served with Spiced Apricot Sauce and Parsnip Purée 8.95

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

Coriander Cured Beef Tenderloin ♦ Parsnip Mash Potatoes, Cipolotto Sauce 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. 11-2-10

