

Tapas Adela Restaurant Week Lunch Menu

Baltimore Restaurant Week: January 20-29, 2012

Two-Course Lunch at \$15.12

First Course (choice of one)

Pan Seared Lemonfish

Sautéed mushrooms, sofrito cream sauce, lemon butter emulsion

Garlic Shrimp

Green onions, mojo verde, garlic beurre blanc

Calamares Fritos

Padron peppers, citrus aioli

Chilled Mussels

Pimento, sherry, lemongrass verdejo broth

Albondigas de Calamari

Calamari & pork meatballs, squid ink paella, lemon aioli

Almejas

Lemongrass poached littleneck clams, baby spinach, Serrano ham

Pan Seared Diver Scallops

Pistachio & sage vinaigrette, roasted cauliflower, garlic baby spinach

Salmon a la Riberena

Saffron vinaigrette, capers, roasted chickpeas, baby spinach, pomegranate pearls

Grilled Shrimp Brochetas

Artichokes, pippara peppers, cilantro vinaigrette, sofrito emulsion

Pescado Frito

Cod dusted in rice flour, lemon pepper aioli

Maryland Jumbo Lump Crabcakes

Sage sofrito, citrus aioli

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24 Hour Braised Pork Cheeks

Pedro Ximenez sherry reduction, pearl onions, chorizo artesano

Grilled Steak a la Adela

Valdeón, pear compote, crostini

Chicken Chilindron

Seasonal vegetables sautéed with marinated chicken

Albondigas

Lamb & beef meatballs, roasted tomato & piquillo emulsion, shaved manchego, toasted almonds

Grilled Pork Belly

Rice beans, maple anise reduction lamb osso bucco black beluga lentils, wild mushrooms, roasted red peppers

Veal Shortrib

Cauliflower, pasta, arugula pesto

Second Course (choice of one)

Grilled Scallions

Romesco Sauce, Shaved Manchego ate, Sherry Reduction

Blistered Padron Peppers

Garlic aioli and sea salt

Grilled Asparagus

Roasted shallots, picada

Patatas Bravas

Spicy potatoes, pimento oil, spicy paprika aioli

Roasted Beets

Cana de Cabra, jicama, baby arugala, orange saffron vinaigrette

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Grilled Seasonal Vegetables

Marinated in anise & sherry reduction, Serrano ham

Sautéed Spinach

Golden raisins, Cana de Cabra

Piquillo Peppers

Stuffed with herbed Cana de Cabra

Chilled Haricot Verts

Shaved shallots, toasted almonds, smoked paprika, orange vinaigrette

Eggplant Fritas

Lightly dusted with semolina, Fleur de Sel, mint honey

Crispy Artichokes

Pomegranate pearls, tempranillo reduction

Croquetas de Queso

Manchego, potatoes, pear gastrique

Tortilla Espanola

Traditional Spanish egg tortilla, seasonal vegetables, lemon aioli

Grilled Wild Mushrooms

Cana de Cabra, baby arugala, mushroom citrus vinaigrette

Dessert

Chef's Selection