

Tapas Adela Restaurant

Baltimore Restaurant Week: 'til February 5, 2012

Three-course dinner including dessert at \$20.12

First Course (choice of one)

Charcuterie

Jamón Serrano
Chorizo Artesano
Cantimpalo
Salchichon
Lomo Sobrasada

Snacks

Olivas Tapanade de Olivas
Almendras Salados
Anchovas Boquerones

Pinxtos

“Little Bites”
Chef’s Daily Offering

Cheese

Cana de Cabra
Valdeon
Tetilla
Cantu
Drunken Goat
Manchego
Monte Enebro
Idiazabal

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Ensaladas y Sopas (Salad and Soup)

Gazpacho a la Parilla

Golden tomatoes, grilled shrimp, scallops, garlic toast

Mixed Greens

Dried apricots, toasted hazelnuts, mesclun greens

Steak Salad

Cocas (Flatbreads)

Beef Short Rib

Horseradish aioli, bacon bits, mahon reserva

Duck Confit

Caramelized onions, roasted garlic, pinot noir reduction

Vegetarian

Grilled artichokes, wild mushrooms, sundried tomatoes, lemon infused olive oil

Serrano Ham

Canas de Cabra, caramelized onions, bourbon green apples, baby arugula

Second 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

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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

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

Vegetable (choice of one)

Grilled Scallions

Romesco Sauce, Shaved Manchego ate, Sherry Reduction

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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

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

Third Course (Chef's Choice of Dessert)