

# ESTÉBAN

Tapas originated in Spain, when King Alfonso XII stayed at a hotel in the city of Cadiz. In order to protect the King's sherry from being contaminated with beach sand, the waiter placed bread and ham atop his glass. King Alfonso reordered a sherry with the same topping, and tapas were born. At Estéban, we celebrate modern-day Spanish tapas with Northern California flair and encourage you to sip, savor, and share these small plates with everyone at your table.

## 'PINTXOS'

	each
watermelon goat cheese & black pepper	2
olive & cucumber feta cheese & mint	2
roasted chicken leg achiocte spice	2
dates blue cheese & bacon	3
huevos diablo roch shrimp & peppercini	3

## VEGETARIAN

golden beets lemon-cumin relish, fennel	5
grilled peach goat cheese, sweet sherry vinaigrette	5
marinated olives garlic, chili	5
patatas bravas spanish pimento, garlic aioli	5
babaghanoush pita crisps	5
macaroni and cheese house-made béchamel	5
bean salad grande white, yellow wax, romano & tarragon	6
piquillo peppers golden raisins, garlic chips	7
'samafina' eggplant, squash & tomato stew	7
cantalope & squash basil, green onions	7
spring pea and fava bean medley lobster butter sauce and mint	7
butter lettuce salad point Reyes blue cheese, grapes, walnuts	9
spanish tortilla potatoes, peppers, and onions	7

We gladly offer the first basket of fresh grilled pitas, hummus, & olive tapenade with your meal. All subsequent baskets ordered come for \$2

# TAPAS

## FISH

fresh anchovy house made potato chips & green olives	7
oysters red wine, shallot mignonette	6
garbanzo bean salad rock shrimp, egg, lemon vinaigrette	7
'pulpa' confit octopus, cherry tomatoes, garlic, potatoes	8
monterey bay seafood stew grilled toast	9
mussels chorizo, garlic	9
thai snapper ceviche pear, taro chip	9
scallops fennel, olive and apple salad	13
halibut cheeks tomato, green olive, potato stew	13
crab salad watermelon, avocado, micro greens	14
prawns 'a la plancha' harissa romesco, almond, mint	14

## MEAT AND POULTRY

chicken leg marsala braised cabbage	12
serrano ham & manchego cheese green tomato chutney	10
chorizo 'torta' walnut butter & arugula	7
grilled spanish sausage garlic mashed potatoes, sweet & hot peppers	9
'albondigas' spanish meatballs, red pepper sauce	13
baby back ribs tomato chilli glaze	14
hanger steak chili-coffee rub, caramelized shallots	13
lamb burger roast tomato, manchego cheese	14
lamb chops white bean puree, oregano-shallot vinaigrette	14

## PAELLA'S

paella del mar chorizo, prawns, mussels, clams	23
paella de tierra sausage, lamb, chicken	22
paella negra monterey calamari, squid ink, serrano ham	21
paella de semana ask your server for this week's special paella	A.Q.

Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk and during pregnancy can cause birth defects. Consuming raw or under cooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness.

20% gratuity will be added to parties of 6 or more