

## TAPAS

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 Esteban 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.



ESTÉBAN  
Sip. Savor. Share.

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

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

### three dollars

**roast chicken leg**  
achiote spice

**olive + cucumber**  
feta

**watermelon + lomo**  
house cured pork loin

### five dollars

**marinated olives**  
garlic, chili

**babaghanoush**  
pita crisps

**orange salad**  
black olives, parmesan sherry  
vinaigrette

**poached pear**  
goat cheese, sweet sherry vinaigrette

**patatas bravas**  
spanish pimento, garlic aioli

**golden beets**  
lemon-cumin relish, fennel

**macaroni and cheese**  
house-made béchamel

### seven dollars

**fresh anchovy**  
lemon-parsley persiade

**oysters**  
red wine, shallot mignonette

**cauliflower & apple**  
curry butter, cilantro

**garbanzo bean salad**  
rock shrimp, egg, lemon vinaigrette

**piquillo peppers**  
golden raisins, garlic chips

**'samfaina'**  
eggplant, squash, tomato ragout

**artichoke + serrano ham**  
cherry tomato salsa

**garlic soup**  
grape salad

**octopus confit**  
cherry tomatoes, garlic, fingerling  
potatoes

**spanish tortilla**  
potatoes, peppers, and onions

### nine dollars

**monterey bay seafood stew**  
grilled toast

**mussels**  
chorizo, garlic

**butter lettuce salad**  
point Reyes blue cheese, grapes,  
walnuts

**thai snapper ceviche**  
pear, taro chip

**serrano ham + manchego  
cheese**  
green tomato chutney

**grilled spanish sausage**  
garlic mashed potato, sweet + hot  
peppers

**halibut cheeks**  
tomato, green olive, potato stew

### thirteen dollars

**ahi tuna 'ensalada'**  
potato, cucumber, caper-mustard  
vinaigrette

**scallops**  
fennel, olive and apple salad

**'albondigas'**  
spanish meatballs, red pepper  
sauce

**crab cakes**  
green tomatillo salsa

**baby back ribs**  
sherry-orange glaze

**chicken leg marsala**  
braised cabbage

**prawns 'a la plancha'**  
harissa romesco, almond, mint

**lamb chops**  
white bean puree, oregano-shallot  
vinaigrette

**hanger steak**  
chili-coffee rub, caramelized  
shallots

**'especial del dia'**  
\$25

**monday** rabbit; red wine,  
mushrooms

**tuesday** halibut; clams, caper-  
raisin jus

**wednesday** duck confit; green  
lentils, balsamic

**thursday** sweetbreads in sherry

**friday** paella from the sea