

Corks Restaurant

Lunch Menu

TAPAS

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Tacos **\$3/piece**

Rockfish tempura fried with fresh shaved cabbage, cilantro, radish, scallion and lime chipotle sauce

Tacos **\$4/piece**

Mexican marinated braised goat with a red onion, radish, cucumber and cilantro pico, tomatillo spicy salsa

Grilled Bison Sliders **\$5/piece**

With mushroom, bacon jam, lettuce, tomato and mojo verde

Mesclun Greens **\$12**

With orange segments, shaved fennel, toasted pumpkin seeds, pickled red onions and blood orange champagne vinaigrette

Roasted Beets with French Lentils **\$14**

Red and yellow beets, greens, valdeon blue cheese and Px Sherry vinaigrette

Empanadas **\$13**

Moroccan spiced braised beef Spanish pastries served with natural pan jus

Olive Medley **\$10**

Marinated with orange zest, ginger, fennel seed's and Spanish paprika oil

Roasted Medley of Root Vegetables **\$14**

Winter squash, yams, rutabaga, parsnips, turnip, broccolini, frizzed with rosemary, thyme honey

Croquettes **\$13**

Four deep-fried croquettes, filled with chorizo, jamon, sweet peas and served with arugula cilantro pesto

Cork's Hand Cut Fries **\$7**
Garlic aioli and bravas

Piquillos **\$13**

Spanish peppers filled with a broccoli, roasted cauliflower and manchego mousse on top of a saffron leek sofrito

Mixed Mushrooms **\$14**

Garlic herbs, demi cream, grilled bread and a fried quail egg

P.E.I Mussels **\$15**

Swiss chard, cherry tomatoes, garlic and sambuca cream with grilled bread

Coca **\$15**

Spanish grilled flatbread with crispy cauliflower, swiss chard, kale, roasted herb tomato sauce

Sopa De Marisco **\$16**

Clams, mussels, calamari, shrimp, fresh herbs, garlic, white wine butter sauce and grilled bread

Four Pan Seared Scallops **\$19**

With Italian sausage, crispy brussel sprouts, cauliflower puree and mojo picon

Gambas Al Ajillo **\$16**

Pan seared shrimp with garlic, chili, herbs, smoked paprika and flambéed with brandy

Albondigas **\$14**

Four lamb meatballs in a minted tomato sauce, feta cheese and grilled bread

Charcuterie and Cheese Board **\$20**

Spanish ham, chorizo, Spanish cheeses, membrillo, tomato compote, mixed olives and toasts

LUNCH ENTREES

Chicken Leg and Thigh **\$16**

Fried on top of mahón cheese and chive biscuit, yam puree and house gravy

Smoked Salmon and Potato Frittata **\$13**

Served with choice of mesclun greens or fries

Spinach, Mushroom and Ricotta Crespelle **\$14**

On top of a basil tomato compote and arugula salad

Classic Paella **\$19**

Saffron bomba rice, chorizo, chicken, shrimp, calamari, mussels. cooked in tomato. paprika sofrito. garnished

Veal Cutlet **\$13**

Mushrooms, brussel sprouts, caramelized onions, dijon mustard, garlic aioli on crispy house bread, choice of mesclun greens or fries

Quinoa and Yam Burger **\$15**

Avocado spread, tomato, bibb lettuce, manchego cheese, chipotle aioli, served with choice of fries or mesclun greens or fries

Grilled Chicken Breast **\$19**

Jamon, tomato, arugula, pickled red onion, grainy mustard aioli. served with a choice of mesclun greens