

TAPAS

CORKS

RESTAURANT

TAPAS

Cod Taco	\$5/pc
Fried tempura cod with a carrot, cabbage and red onion slaw, crema and tomatillo salsa	
Chorizo Taco	\$4/pc
In house made chorizo, caramelized pineapple, white onion, cilantro and salsa roja	
Black Angus Sliders	\$5/pc
Grilled beef rib chuck, with jamon, avocado, jalapeños, tomato and Cork's sauce	
Cork's Hand Cut Fries	\$7
Served with garlic aioli and bravas	
Mesclun Greens	\$14
Strawberries, blueberries, toasted almonds, Iberico cheese, summer melon vinaigrette	
Tomato Salad	\$13
Olives, cucumber, arugula, shaved manchego, migas, chervil and oregano vinaigrette	
Empanadas	\$12
Four deep fried pastries filled with oxtail and potato, served with natural jus	
Olives	\$10
House blend with tomato, basil, onion pico, garlic toasts	
Croquetas	\$13
Braised chicken, pepper and spinach deep fried croquettes with chilindron and salsa verde	
Escalivada	\$12
Herb, garlic marinated zucchini, eggplant, peppers, red onion, toasted pine nuts, smoked paprika oil	
Mushrooms	\$14
Herb, garlic mixed cremini, oyster mushrooms in a balsamic cream, poached egg and white truffle oil	

Piquillos	\$14
Four Spanish peppers filled with red wine goat cheese, mushroom mousse, and chimi churri	
Mussels	\$15
Fresh P.E.I mussels tossed in a herb tomato sofrito, summer squash, zucchini and garlic toasts	
Coca	\$16
Spanish grilled flatbread with tomato compote, mushrooms, peppers, jamon, mahón cheese	
Ceviche	\$12
Lime marinated tilapia with a cucumber, tomato and onion pico and tostadas	
Guacamole & Salsa	\$15
In house made guacamole, spicy salsa, served with smoked paprika corn chips	
Albondigas	\$14
Lamb meatballs in a minted tomato sauce, feta cheese and grilled bread	
Gambas Al Ajillo	\$16
Pan seared shrimp with garlic, chili, smoked paprika, brandy and fresh herbs	
Charcuterie and Cheese Board	\$20
Spanish ham, chorizo, manchego, mahón cheeses, membrillo, tomato compote, mixed olives and toasts	
Scallops	\$17
Four pan seared scallops with grilled melon, chorizo and arugula herb pesto	
Artichokes	\$11
Four panko crusted artichokes with anchovy romesco and arugula shallot salad	
Frito Mixto	\$15
Corn flour dusted cod, shrimp, and calamari served with herb lemon aioli	

PAELLAS Y CARNES

Paella 1	\$26
Saffron bomba rice, chorizo, chicken, shrimp, calamari, mussels, cooked in tomato, paprika sofrito, garnished with peas and herbs	
Paella 2	\$30
Bomba saffron rice with clams, scallops, shrimp, calamari, mussels, and herbs	
Paella 3	\$20

8oz Striploin	\$25
Grilled with asparagus, smoked paprika, papas fritas and chive white wine compound butter	
Chicken	\$23
Supreme marinated in lemon, herbs with roasted summer veg and chimi churri	