

ESTACIÓN CENTRAL

CASA DE TAPAS · DOWNTOWN MIAMI

Servicio de pan / Bread service \$ 1.90

Servicio de arroz / Rice service \$ 4.90

Servicio de pan con tomate / Bread with tomato service \$ 2.90

Signature

PRIMERA PARADA

- Jamón ibérico \$ 39.90
Iberian Spanish ham
- Jamón ibérico y pan con tomate \$ 15.90
Toasted slices of crispy bread brushed with iberian Spanish ham and fresh tomato
- Ensalada de brotes verdes, hortalizas, frutos secos, naranja, chips de queso con pimentón ahumado de La Vera y vinagreta de miel y mostaza \$ 20.90
Green salad sprouts, vegetables, nuts, orange, cheese chips with smoked paprika de La Vera and honey mustard vinaigrette
- Tosta de escalivada ahumada con queso español \$ 14.90
Roasted vegetables served with olive oil and Spanish cheese in a toasted slice of crispy bread
- Tartar de atún, tomate casero confitado, guacamole, chile y sésamo \$ 21.90
Tuna tartare with confit tomatoes, guacamole, chile and sesame
- Pulpo a la gallega \$ 24.90
Galician style octopus. Steamed with potatoes, olive oil, and paprika
- Chistorra frita \$ 14.90
Fried chistorra Spanish sausage

ESTACIÓN DE FRITURAS

- Anillas de calamar fritas, ali-oli, limón y patacón \$ 16.90
Calamari with garlic style mayonnaise and patacón
- Pescadito frito, mayonesa de perejil, limón y arepitas fritas \$ 20.90
Fried fish, parsley mayonnaise, lemon and fried arepitas
- Croquetas de jamón ibérico (5 und.) \$ 12.90
Iberian ham croquettes (5 units)
- Patatas bravas \$ 9.90
Patatas bravas: Fried potatoes with spicy sauce
- Huevos estrellados con jamón ibérico \$ 24.90
Crispy fried potatoes, eggs and Iberian Spanish ham
- Huevos estrellados con chistorra \$ 19.90
Crispy fried potatoes, eggs and chistorra Spanish sausage

ESTACIÓN A LA PLANCHA

- Banderilla de mar, pico de gallo y salsa kimchee \$ 15.90
Seafood brochette with pico de gallo and kimchee sauce
- Parrilla de verduras con salsa romesco \$ 19.90
Grilled seasonal vegetables with romesco sauce
- Solomillo de vaca madurada con su jugo, patatas Pont-Neuf y verduras \$ 31.90
Matured beef tenderloin with its juices, Pont-Neuf potatoes and vegetables

PARADA DE GUIOS

- Preguntemos por el guiso de la semana \$ 14.90
Ask us for the stew of the week

PARADA DE CAZUELAS

- Gambas al ajillo \$ 15.90
The classic Spanish tapa of shrimp sautéed with garlic
- Bacalao a la vizcaína \$ 24.90
Salted cod fish filet with biscaïne sauce
- Chorizo a la sidra \$ 14.90
Stewed Spanish chorizo sausage in hard apple cider

ENCUENTROS TRADICIONALES

- Pescado de la lonja con pisto manchego \$ 26.90
Seared capture of the day with Spanish ratatouille
- Carrilleras de ternera guisadas en tempranillo con puré cremoso de patata \$ 24.90
Veal cheeks stew with "Tempranillo" red wine and mashed potatoes
- Rabo de res guisado con setas y puré de boniato \$ 24.90
Oxtail stew with mushrooms and mashed sweet potatoes

TRASBORDO DE ARROCES

- Paella marinera (min. 2 pax) \$ 44.00
Paella-style seafood (min. 2 people)
- Arroz del señorito (min. 2 pax) \$ 48.00
Paella-style seafood peeled (min. 2 people)

EXPRESS

- Ensalada Kale, pasas, vinagre balsámico y miel, con queso de cabra \$ 20.90
Kale salad, raisins, balsamic vinegar, honey and goat cheese
- Finger con patatas fritas y salsa barbacoa \$ 14.90
Chicken fingers with French fries and barbecue sauce
- Canelón hecho en casa con farsa de pollo, bechamel y mozzarella gratinada al horno \$ 14.90
Homemade cannelloni with ground meat chicken, bechamel sauce and grilled mozzarella
- Burger de pan brioche, carne de vaca madurada, bacon, cheddar, lechuga, tomate, pepinillo y mayo de wasabi, con patata fritas \$ 15.90
Brioche bun, matured beef, bacon, cheddar, lettuce, tomato, pickle and wasabi mayonnaise served with French fries

ÚLTIMA PARADA

- Tarta de queso artesanal \$ 10.90
Basque-style goat's milk cheesecake with creamy center
- Crema catalana \$ 6.90
Catalan-style caramelized custard cream
- Torrija con helado y dulce de leche \$ 10.90
Spanish French toast with milk based caramel ice cream
- Pan con chocolate \$ 6.90
Chocolate custard with caramelized bread, olive oil and brioche ice cream
- Piña asada flameada al ron con helado de coco \$ 10.90
Pineapple compressed with dark rum and coco ice cream

For your convenience 18 % gratuity will be added to your bill.

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against possible cross-contamination.

ESTACIÓN CENTRAL

CASA DE TAPAS · DOWNTOWN MIAMI

Vinos / Wines

ESPUMOSOS / SPARKLING

D.O. Cava

El Xamfra Brut Nature	\$ 34.65
El Xamfra Brut	\$ 34.65
El Xamfra Semisec	\$ 34.65

D.O. Champagne

Moët & Chandon	\$ 188.65
Moët & Chandon Ice	\$ 188.65
Shopie Baron	\$ 115.15
Veuve Clicquot	\$ 70.50

Espumoso / Sparkling

Rosé	\$ 22.05
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BLANCOS / WHITE

D.O. Rías Baixas

Valdemonxes	\$ 38.15
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Castilla y León

Verdejo Carrasviñas	\$ 34.65
Conde de Altava	\$ 22

USA

Chardonnay La Crema	\$ 65.80
Sauvignon Blanc St -Francis	\$ 24.50

France

Sauvignon Blanc	\$ 20.30
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Italy

Pinot Grigio	\$ 50
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ROSADOS / ROSÉ

Spain

Yllera	\$ 22.90
Conde de Altava	\$ 25

TINTOS / RED

D.O. Ca. Rioja

Conde de Altava Crianza	\$ 25.55
Conde de Altava Reserva	\$ 44
Casado Morales Crianza	\$ 37
Gran Reserva Casado	\$ 101

D.O. Ribera del Duero

Roa Roble 100%	\$ 28.90
Roa Reserva	\$ 73.50
Matarromera	\$ 178.50

D.O. Pago Finca Elez

Nuestra Selección 2009	\$ 69.65
Escena 2012	\$ 120.75

D.O. Pago Calzadilla

Opta 2017	\$ 50.75
Classic Calzadilla 2013	\$ 112

Castilla

Embrujo Cabernet Semidulce	\$ 19.90
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USA, California & Oregon

Chloe	\$ 24.90
Pinot Noir Decoy	\$ 80.85

France

Syrah Granache David Petite	\$ 63.70
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Argentina

Callejón	\$ 58.50
Bodega Privada	\$ 19.90

POR COPAS / BY THE GLASS

Vino blanco, tinto o rosado	\$ 11
White wine, rosé wine or red wine	

CERVEZAS / BEERS

Barril / Draft

Estrella Damm	33 cl \$ 6 / 45 cl \$ 8
Estrella Damm Inedit	33 cl \$ 8

Botella / Bottle

Estrella Damm	\$ 7
1906 Reserva especial	\$ 8

REFRESCOS / SOFT DRINKS

Agua / Water

Agua Solán de Cabras	0.50 cl \$ 3
Agua Solán de Cabras	1 L \$ 5
Agua con gas	0.75 cl \$ 5
Sparkling water	

Refrescos / Sodas

Refrescos de lata	\$ 3
Canned sodas	

SANGRÍAS

Vino tinto	Copa / Glass \$ 10
Red wine	Jarra / Pitcher \$ 30

Vino blanco	Copa / Glass \$ 10
White wine	Jarra / Pitcher \$ 30

Cava	Jarra / Pitcher \$ 35
Sparkling wine	

Tenemos una maravillosa selección especial de vinos a fuera de carta. No dude en consultar a su camarero.
We have an amazing special selection of wines out of the menú. Feel free to ask your waiter about it.