

- CORTEJAS -

3.95

Olivas

Acapernas Fritas

Tapanade de Olivas Verdes

Almendras Salados

Anchovas Boquerones

- CHARCUTERIA -

6.95

Chorizo Blanco

Jamon Serrano

Chorizo Artesano

Saucisson Sec

Cantimpalo

- QUESOS -

6.95

Cana de Cabra

Valdeon

Mahon Reserva

Tetilla

Cana de Oveja

Mixto: 12.95

PLATO DE COMENZAR

15

*A selection of Cured Meats, Cheeses,
and Savory Snacks
to start the table*

**- ENSALADAS Y
SOPAS -**

Sopa de Ajo 5.95

*Castilian Style Garlic Soup,
Poached Egg, Smoked Paprika*

Gazpacho a la Parilla 5.95

*Golden Tomatoes, Grilled Shrimp &
Scallops, Garlic Toast*

Ensalada con Frutas Secas

4.95

*Apricots, Toasted Hazelnuts,
Mesculin Greens*

Ensalada de Jamon 6.95

*Serrano Ham, Valdeon, Almonds,
Baby Arugula*

- ENTRATEL -

*Traditional Valencian Style
Paella*

Paella de Adela 20

Carne & Mariscos Mixto

Paella de Verduras 14

Cochinillo Asado

Market Price

*Whole Suckling Pig
prepared in traditional
style*

24 Hour Pre-Order Required

- VERDURAS -

Esparragos al la Parilla 6.95

Grilled Asparagus, Quail Egg, Roasted Shallots, Sherry Vinegar

Patatas Bravas 4.95

Spicy Potatoes, Pimenton Oil, Aioli

Higos Asados 7.95

*Figs Roasted with Valdeon, Arbequino Olive Oil,
Cocoa Dust, Strawberry-Rhubarb Compote*

Escalivada 6.95

Marinated Grilled Vegetables, Arbequina Olive Oil, Iberico Ham

Espinaca Salteado 4.95

Sautéed Spinach, Golden Raisins, Dried Apricots, Cana de Cabra

Pimientos de Piquillo Rellenos 4.95

Sweet Piquillo Peppers, Queso de Cabra, Basil Oil & Garlic Toast,

Habichuelas Verdes 4.95

*Green Beans, Shaved Shallots, Toasted Almonds,
Smoked Paprika – Orange Vinaigrette*

Berenjenas “Fritas” 4.95

*Fried Eggplant Lightly Dusted with Semolina, Fleur de Sel,
Lavender Flower Honey*

Alcochofa Salteado 5.95

Artichokes, Pedro Ximenez Sherry, Sun-dried Tomatoes, Roasted Garlic

Croquettes de Queso 4.95

Manchego Cheese, Arbequino Olive Oil, Sweet Paprika

Tortilla Espanola 4.95

Traditional Spanish Tortilla & Aioli

- MARISCOS -

Camarones y Ajo 10.95

Shrimp, Roasted Garlic, Green Onions, Mojo Verde

Mejillón Escabeche 7.95

Chilled Mussels, Arbequina Olive Oil, Pimenton, Spanish Sherry

Albondigas de Calamari 7.95

Calamari & Seasoned Pork Meatballs, Squid Ink Paella, Saffron Butter

Almejas 10.95

*Olive Oil Poached Littleneck Clams, Baby Spinach
Toasted Pine Nuts, Serrano Ham*

Vieiras con Vinagreta de Pistachos 8.95

Pan Seared Diver Scallops, Roasted Pistachio Vinaigrette, Corn Shoots

Salmon Ahumado 8.95

*Roasted Cherry Tomatoes, Slivered Almonds,
Arbequina Olive Oil, Mojo Verde*

Brochettes con Camarones y Alcachofas 7.95

Grilled, Marinated Shrimp and Artichokes, Arbequino Olive Oil

- CARNES -

Bistec a la Adela 9.95

Grilled Steak Adela, Baby Arugula, Valdeon, Strawberry Compote

Pollastre amb Samfaina 8.95

*Pan Roasted Chicken, Zucchini, Eggplant, Peppers,
Roasted Garlic & Fried Egg*

Albondigas 7.95

*Lamb & Beef Meatballs, Roasted Tomato Fennel Sauce,
Manchego, Toasted Almonds*

Hongos Rellenos 6.95

Stuffed Crimini Mushrooms, Chorizo, Manchego

Cordero a la Parilla 9.95

Grilled Lamb, Puqillo Pepper Marmalade, Petit Greens

Fabada Asturiana 8.95

Traditional Stew of Chorizo, Blood Sausage, Pancetta, White Beans

Cerdo a la Parilla 8.95

Grilled Pork Belly, Rice Beans, Brown Sugar Syrup

Tocino Estofado 9.95

*Stewed Pork, Pedro Ximenez Sherry, Pearl Onions,
Smoked Bacon, Rice Beans*

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“A MEAL IN THE SPIRIT OF SHARING”

EXECUTIVE CHEF: **RASHAD EDWARDS**

TAPAS ADELA - 814 S. BROADWAY - BALTIMORE, MD - 410.534.6262