

TAPAS

SMALL APPETIZERS

HUEVOS ALANGOSTADOS 7 **Gf Df**
LOBSTER ROE DEVILED EGGS

MEZCLADO DE MARCONAS 6 **Gf VEGAN**
SALTED SPANISH ALMONDS, CRISPY CORN AND PEAS

ACEITUNAS 5 **Gf**
CHOICE OF MARINATED MIXED OR CRISPY GARLIC
CHEESE STUFFED OLIVES

TABLA DE CHARCUTERÍA 17
ASSORTED SPANISH MEATS, CHEESES, CROSTINIS

HUMMUS DE ORO 7 **Gf VEGAN**
SAFFRON, GARBANZO, GOLD, RED CORN TOSTADA

CANNOLI DE PATO 12
SMOKED DUCK, MANCHEGO, APPLE



PAN CON ON BREAD

PAN CON ATÚN CATALAN 10 **Df**
TUNA, OLIVE, EGG, TOMATO, POTATO STICKS

PAN CON GARBANZO 8 **V**
CHICKPEAS, ROASTED PEPPERS, FETA

S.L.T 12 **Df**
SERRANO "BACON", ROMAINE, SUN DRIED TOMATOES,
GARLIC AIOLI, CIABATTA

BOCADILLO DE QUESO CON TRUFA 11 **V**
TRUFFLED GRILLED SPANISH CHEESE, SPICED HONEY

COCA CON PUERCO 13
BRAISED PORK FLATBREAD, ROASTED GARLIC, PICKLED
PEPPERS, MANCHEGO, CORN PURÉE



VERDURAS VEGETABLES

COLIFLOR CONFITADA 12 **Gf VEGAN**
SWEET CURRY CAULIFLOWER, GOLDEN RAISINS, CASHEW
CREAM

BROTES DE BRUSELAS A LA CAESAR 13 **Gf**
BRUSSELS SPROUTS CAESAR SALAD, TWO WAYS

TACOS DE BERENJENAS 12 **Gf VEGAN**
FLASH FRIED EGGPLANTS, PICKLED FRESNO CHILIES,
CASHEW CREAM, CORN TORTILLAS, LETTUCE, DICED
TOMATOES, MINT, LEMON

SETAS AL AJILLO 10 **Gf VEGAN**
GARLIC ROASTED CRIMINI MUSHROOMS

ALCACHOFA EN FALAFEL 9 **Gf**
FALAFEL FRIED ARTICHOKE HEARTS, LEMON, TZATZIKI

CARNE

MEAT

ALBÓNDIGAS DE CORDERO 15 **Gf**
SPICY LAMB MEATBALLS, GARLIC YOGURT, MINT SAUCE

FILETE IBÉRICO CON FRIJOLAS 16 **Gf**
IBÉRICO PORK SKIRT STEAK, LIMA BEANS, ARTICHOKE

COCIDO 12 **Gf**
COUNTRY HARVEST STEW, CHORIZO, BEEF, POTATO

RES Y JUDÍAS VERDES 18 **Gf**
FLAT IRON STEAK, GREEN BEANS, GARLIC, ALMONDS

ALAS DE PATO 15
CRISPY DUCK WINGS, PIMENTÓN RANCH

MEJILLAS DE CERDO CON AREPAS 15 **Gf**
FENNEL BRAISED PORK CHEEKS, GREEN CHILI AREPAS,
PICKLED TOMATILLO, RADISH



MAR SEAFOOD

VIEIRAS SELLADAS 18 **Gf**
SEARED SEA SCALLOPS, FENNEL-APPLE SALAD, CRISPY
SERRANO HAM, BROWN BUTTER

PULPO A LA GALLEGA 15 **Df**
BRAISED OCTOPUS, POTATOES, GARLIC OIL, SEA SALT,
SAFFRON AIOLI

GAMBAS AL AJILLO 15 **Gf**
TIGER SHRIMP, GARLIC, PIMENTÓN OIL, PICKLED PEPPERS

CEVICHE DE ATÚN ARCOIRIS 15 **Gf Df**
SMOKED TUNA, PICKLED CARROTS, CRISPY NOODLES, PEA
FLOWER DASHI, BASIL

PIES DE VIEIRAS 15 **Gf Df**
SCALLOPS SALAD, BLUE CORN TORTILLA CHIPS

PAELLA VASO PARA DOS 25 **Gf Df**
SEAFOOD PAELLA FOR TWO, TIGER SHRIMP, MUSSELS,
CLAMS, SQUID, SAFFRON RICE



FRITURA FRIED

CALAMAR FRITO 16 **Gf**
CRISPY CALAMARI, BANANA PEPPERS, SWEET CHILI
SAUCE

EMPANADAS DE PICADILLO 12
BEEF, OLIVE, EGG, RAISIN, PIQUILLO AIOLI

PATATAS BRAVAS 8 **Gf V**
SEASONED YUKON POTATOES, SWEET PIMENTÓN
KETCHUP, GARLIC YOGURT

LUMPIA DE CHAMPIÑONES 9 **V**
CRISPY MUSHROOM & CHEESE ROLLS, SOY MINT DUNK

EXECUTIVE CHEF DAVID M. BELKNAP
GF=GLUTEN FREE V=VEGETARIAN DF=DAIRY FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergies or dietary restrictions.

All parties of 8 or more must be on one check, with a 20% gratuity included.

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