

TAPAS MENU

SANGRIA

Red, White or Champagne Pitcher with your provided BYO bottle. In house recipe of fruit juices and fresh fruit. GF 16

SALADS & SOUP

ENSALADA MIXTA - Mixed greens, piquillo peppers, tetilla cheese, sherry vinaigrette. GF. 16

ENSALADA de COL e REMOLACHA - Kale, beets, apple cider vinegar, evoo, agave nectar. GF. 16

ENSALADA de MAZA e REMOLACHA - Mixed greens, beets, apples, candied walnuts, blue cheese, citrus dressing. GF. 18

CALDO GALLEGO SOUP - Broccoli rabe, bean, potato, chorizo, serrano ham. GF. 14

CURED MEATS & CHEESES

CHOURIZO SECO PICANTE - Dry cured spicy Spanish chorizo. Tapa 14, Ración 27

CHOURIZO CANTIMPALO - Dry cured cantimpalo Spanish chorizo. Tapa 14, Ración 27

XAMON de MONTAÑES - Cured Spanish serrano ham, aged 18 months. GF Tapa 17, Ración 33

TABOA de EMBUTIDOS - Meat board with all of the above 3 selections. Tapa 18, Ración 35

QUEIXO de TETA - Imported Galician cow's milk cheese, quince. GF Tapa 12, Ración 23

QUEIXO de CABRA ao VIÑO - Imported Murcia goat cheese, quince. GF Tapa 16, Ración 31

QUEIXO MANCHEGO - Imported sheep's milk cheese, quince. GF Tapa 16, Ración 31

TABOA de QUEIXOS - Cheese board with all of the above 3 selections. GF Tapa 20, Ración 39

VEGETABLES

ACEITUNAS MIXTAS - Mixed Spanish olives. GF Tapa 10, Ración 19

TORTILLA ESPAÑOLA - Potato egg omelet, green and red pepper, onion, mixed greens, aioli. GF Tapa 12, Ración 23

CHAMPIÑOS BEVEDOS - Mushroom, onion, wine. GF Tapa 12, Ración 23

PATACAS BRAVAS - Potato, smokey spicy aioli. GF Tapa 15, Ración 29

XUDIAS ao ALLO - String beans, evoo, garlic. GF Tapa 10, Ración 19

ESPIÑACA ao ALLO con JARABANZOS - Spinach, chickpeas, garlic, evoo. GF Tapa 10, Ración 19

PEMENTOS PIQUILLO RECHEOS de QUEIXO de TETA - Sweet piquillo pepper, tetilla cheese, brandy pepper sauce, onion & green pepper puree. Tapa 15, Ración 29

Xunta TAPAS

MEAT & CHICKEN

PAN CON TOMATE, QUEIXO e XAMON – Grilled bread, evoo, tomato, tetilla cheese, serrano ham. Tapa 18, Ración 35

CROQUETAS – Serrano ham, tetilla cheese, béchamel, sweet smoked paprika aioli. Tapa 14, Ración 27

CHOURIZO con CEBOLA ao VIÑO – Spanish chorizo, onion, bell pepper, Rioja Wine reduction. GF Tapa 14, Ración 27

CHOURIZO a PRANCHA – Grilled Spanish chorizo, caramelized onions, GF. Tapa 12, Ración 23

COSTELAS REFOGADAS con ARROS – Braised boneless beef short ribs, asparagus, cilantro rice. GF. Ración 36

RAXO con PATACAS – Pork tenderloin, potato, red bell pepper, onion, Ribeiro wine, Spanish paprika. GF Tapa 17, Ración 33

FALDRA a PRANCHA con ESPINACA – Grilled Skirt Steak, Chimichurri, garlic spinach. GF Tapa 20, Ración 39

GUICHO de POLO PICANTE – Grilled breast of chicken brochette, paprika sauce, cilantro rice. GF Tapa 18, Ración 36

EMPANADA GALEGA de POLO – Puff pastry, chicken breast, piquillo pepper, onion, paprika. Tapa 14, Ración 27

MORCILLA con CEBOLA – Blood sausage, onion. GF Tapa 13, Ración 25

DATILES con TOUCIÑO – Dates stuffed with blue cheese, smoked bacon, agave, balsamic glaze. GF Tapa 14, Ración 27

FISH & SEAFOOD

VIEIRAS – Sea Scallops, arugula, balsamic reduction. GF Tapa 28, Ración 55

POLBO ROMESCO – Grilled octopus, greens, almond pepper romesco. GF Tapa 28, Ración 55

GAMBAS au ALLO – Prawns, garlic, paprika, evoo, Ribeiro wine, parsley. GF. Tapa 18, Ración 35

SARDIÑAS ASADAS – Grilled whole sardines, sea salt. GF Tapa 16, Ración 31

LULAS na sua TINTA con ARROS BRANCO – Squid, squid ink, onion, tomato, garlic, cilantro rice. GF Tapa 16, Ración 31

MEXILLONS do POBO – PEI mussels, Ribeiro wine, onion, garlic, lemon, parsley. GF Tapa 17, Ración 33



AT XUNTA, WE BELIEVE EVERY GUEST DESERVES TO ENJOY FRESH MADE TO ORDER DISHES. IF YOU OR ANY OF YOUR GUESTS HAVE AN ALLERGY OR DIET RESTRICTION, PLEASE INFORM YOUR SERVER AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

20% GRATUITY WILL AUTOMATICALLY BE ADDED TO TABLES OF 6 OR MORE

Xunta
TAPAS - ESPAÑA