

# **ALLERGY MENU**

**THE LETTERS BELOW SIGNIFY THAT THE FOOD CONTAINS THE ALLERGEN. PLEASE FEEL FREE TO ASK YOUR SERVER QUESTIONS ABOUT THE FOOD, AND WHAT YOU WOULD NEED.**

**G - GLUTEN ALLERGY (IE. SOY AND WHEAT)**

**D - DAIRY (DAIRIES INCLUDING CHEESE AND MILK)**

**N - NUT ALLERGY (THE ONLY ITEM THAT HAS PEANUTS IS THE MOLE NEGRO SAUCE ON OUR ENCHILADAS.) THE OTHER NUTS INCLUDED ARE HAZELNUTS, ALMONDS, PINE NUTS AND SESAME SEEDS.**

**\* - SIGNIFIES THAT THE FOOD ITEM MAY BE ADJUSTED TO POSSIBLY REMOVE ANY OF THE ABOVE ALLERGENS. (PLEASE ASK YOUR SERVER)**

**WE HOPE THAT HAVING THIS MENU WILL BE HELPFUL. OUR HOPE IS THAT ALL OF OUR GUESTS CAN ENJOY AND APPRECIATE THE WONDERFUL FOOD WE HAVE HERE. PLEASE ADVISE YOUR SERVER OF ANY EXTREME ALLERGIC REACTIONS. THANKS :)**

**WARM REGARDS,  
THE CASCAL CREW**

# GLUTTEN *free* / ALLERGY

## SOUP AND SALADS

**Cuban Black Bean Soup** – with Oloroso sherry 6

**Roasted Yellow Bell Pepper Soup** - Topped with shaved Manchego cheese and crisp fried Shitake mushrooms 7(G,D)

**Roasted Pear and Beet Salad**- with goat cheese, oranges, watercress, red onions and spicy pepitas (G,D,N)

in a sherry vinaigrette dressing 7.75

**Hearts of Palm** – Brazilian hearts of palm, roasted pineapple, jicama, watercress, lime-coconut

dressing 7.75 ...with grilled shrimp 16

**Ensalada Mixta** – Seasonal mixed greens with Spanish olive oil and aged sherry vinegar 7.5.. (G, \*)

.with Cabrales cheese and grilled Churrasco steak 18 (G,D, \*)

**Caesar Salad** – Shaved Manchego cheese, anchovy-tarragon dressing 8 (G,D)

**spanish tapas sampler- Serrano** ham, marinated shrimp, eggplant piquillo tapenade, stuffed dates, octopus salad Galacia, **Spanish** tortilla, marinated carrots and **Spanish** tuna escabeche, mussels vinaigrette, anchovy tapenade, chicken liver mousse, stuffed deviled egg, **Spanish** chorizo, **Manchego** cheese & quince **26**  
(G,D,N,\*)

## SEAFOOD

**Brazilian Shrimp & Rice Croquettes** - Green rice, rock shrimp, cilantro, green onions, jalapeno pepper, dende oil, jicama and green apple salad 9.5 (G)

**Octopus** – Warm salad of marinated octopus, potato, mint, Moroccan carrots, olives, cherry tomatoes, and lemon-chive olive oil dressing 10.5

**Ahi Tuna Escabeche** – Grilled fresh tuna loin, vegetable escabeche, capers and tuna aioli 12

**Fried Calamari** – Corn masa crusted with a side of chipotle chile aioli 10.5 (G,D)

**Roasted Sea Scallops** – Fresh sea scallops roasted with shiitake mushrooms, black pepper-soy butter sauce 12.5 (G,D)

**Crab & Shrimp Tostaditos** – Crisp tortillas topped with fresh crab, shrimp, chipotle aioli, guacamole and crema 13 (D,\*)

**Sizzling Shrimp** – “Mojo de Ajo”, EVOO, garlic, chile arbol, fresh lime 12.5

**Crisp Fried Rock Shrimp** – Spiced fresh rock shrimp, sweet ‘n’ sour chile sauce, marinated jicama 11 (G,D)

**Pescado Marbella** - Delicate white fish baked in brown butter with preserved lemon, capers, serrano ham, and gremolata 11.5 (D)

**Mussels**– Steamed with saffron, white wine, roasted fennel, garlic, chorizo, and a tomato sauce 13 (D)

**18% gratuity applied to parties of 6 or more**

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## VEGETARIAN

**Roasted Chile Relleno** – Roasted poblano chile, three cheese filling with piquillo pepper and goat cheese sauce 8.5 (D)

**Queso Fundido** – Oaxacan cheese and smoked mushroom fondue, grilled poblano chiles, warm corn tortillas 8.5 (D)

**Hummus** – House made hummus, oven roasted Roma tomatoes, EVOO with grilled olive bread 8.5 (G,\*)

**Wild Mushroom Empanadas (3)** – With manchego cheese and truffle oil 11.5 (G,D)

**Potato Gratin** – Layered potatoes, poblano chiles, spices, parmesan crust 7 (D)

**Eggplant Tian** – Layered grilled eggplant, piquillo peppers, Manchego cheese, smoked tomato-paprika sauce 9 (D)

## MEATS AND POULTRY

**Roasted Chorizo Cantipalitos** – Mini chorizo served with caramelized onions, red jalapeno relish served on a sliced grilled baguette 8 (G,D)

**Braised Pork Belly**– Slow roasted pork with an Oloroso sherry glaze served with a fresh corn salsa 12

**Spanish Flat Breads**– Hand made flat breads topped with Manchego cheese, Serrano Ham, Jalapeno-quince relish and strawberries 9 (G,D)

**Grilled Serrano Ham & Date Brochette** – Serrano ham wrapped dates filled with Cabrales cheese, frisee salad 9.5 (D)

**Albondigas** - Spicy Moroccan lamb meatballs in a piquillo pepper sauce topped with melted Manchego cheese 9 (G,D)

**Cuban Wrap** – Sliced, adobo marinated pork tenderloin, rolled in fresh house made tortilla with a cilantro mojo, watercress, Piquillo pepper salad 11 (G)

**Chicken Livers** – Roasted with Xeres vinegar, sherry wine, garlic, fresh herbs, and currants 9 (D)

**Beef Short rib Adobo** – Mexico City style braised beef short rib, red onion-cilantro salad, fresh corn arepa 14 (G,D,\*)

**Serrano Ham** –Thinly sliced “Inglesias”, olive oil drizzle, sliced baguette 17 (G,\*)

**Mexican Gorditas** – Duo of chicken picadillo and Cuban roast pork, with a side of cilantro salad and mole Verde 9.5 (D,N)

**Lamb Chops** – Marinated, grilled lamb chops, patatas bravas, chimichurri 17

**Lamb Enchiladas** – With 2 sauces, red Oaxacan mole, green pumpkin seed mole, red onion-jicama salad 10.5 (D,N)

**Banana Leaf Chicken** – Braised chicken in poblano chile, tomato, onion sauce, served in banana leaf, steamed rice 9.5

**Beef Taquitos** – Shredded flank steak, sautéed onion, chile arbol, guacamole and crema 10 (G,D)

**Beef Kabob** – Marinated in Rioja wine, smoked paprika, garlic with grilled vegetables 12.5 (G,\*)

**Pollo Andalucia**– Braised chicken with green olives, spices and preserved lemon topped with cous cous 9.5 (G)

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## SLOW ROASTED HOUSE SPECIALITIES

**Puerco Cubano en Mojo** – Marinated slow-roasted pork shoulder with Cuban black beans, steamed rice and sweet potato-plantain mash 22

**Moroccan Lamb & Cous Cous** – Slow braised lamb shoulder in Moroccan spices, served with cous cous and grilled vegetables 24.5 (G,\*)

**Asado** – Argentinean asado of marinated and grilled flat-iron steak, spiced pork tenderloin, lamb chops, patatas bravas and chimichurri sauce 29

**Salmon** – Pumpkin seed crusted wild salmon filet, topped with a tomato saffron sauce, served with fresh seasonal vegetables and rice 25 (N,D)

## CEVICHE

**Ahi Tuna Tartar** – Fresh diced ahi tuna tartar, wasabi powder, diced apple, green papaya slaw, daikon sprouts, curry- ginger aioli 12 (G)

**Peruvian Ceviche** – Fresh white fish marinated in fresh lime juice, red onion, fresh ginger, chili arbol, sea salt 12

**Brazilian Scallop Ceviche** – Scallops, lime juice, pineapple, chilies, red onion, cilantro 12

**Ceviche Sampler Trio** 26 (G)

## PAELLA

**Paella Cascal** – Saffron rice, chicken, pork, chorizo sausage, shrimp, mussels, clams, smoked paprika sofritto, peas, piquillo peppers sm 23 lg 41

**Paella a la Marinera** – Fresh fish, clams, mussels, shrimp, calamari, scallops, octopus, peas, piquillo peppers, saffron rice, garlic-tuna aioli sm 24 lg 46

**Paella Rustica** – Lamb, chorizo, chicken, string beans, carrot, piquillo peppers, artichokes, sofritto sm 23.5 lg 44

**Vegetable Paella** – Seasonal fresh vegetables and saffron rice, baked in a vegetable and herb stock, topped with a Romesco sauce sm 12.5 lg19.5 (G,N,\*)

## SIDE DISHES

Cuban black beans and white rice 5

Spanish fries with harissa aioli 5

Sweet potato-plantain mash 5

Sautéed spinach, currants, sherry 5 (D)

Fresh corn and goat cheese arepa with red onion-tomato chutney 5 (G,D) Fresh corn and poblano chili sauté 5 (D)

Spanish tortilla with garlic Aioli 6.5