

Costa Brava

grill tapas bebidas

Take a culinary journey of flavored dishes from around the Mediterranean. Be adventuresome – our servers will guide your experience. We recommend two to three plates per guest. Buen Provecho!

SANGRIA COCKTAIL 9 Glass / Pitcher 32

COSTA BRAVA Grand Reserva Malbec, Torres 10 Year Brandy, Blood Orange Juice, Grand Marnier

APPLE & PEAR Prosecco LaMarca, Grey Goose Pear, Apple Pucker, Lime Juice, Apple Juice

STRAWBERRY Benzinger Sauvignon Blanc, Bacardi Limon, Strawberry, Mint, Torres Orange Brandy

PLATOS PEQUENOS

(SMALL PLATES)

CATALAN PAN CON TOMATE Crusty Bread, Fresh Tomato, Garlic, Manchego, Olive Oil 7

ROASTED SHERRY SHRIMP Garlic Shrimp, Osborne Sherry, Chili Pepper, Olive Oil 9

SERRANO TORTA Tomato Sauce, Mozzarella, Aged Balsamic, Fresh Arugula On Flat Bread 11

SICILIAN OLIVES Marinated, Dried Orange, Rosemary, Spices 5

HUMMUS Lemon, Olive Tapenade, Grilled Pita 9

PADRON PEPPERS Pan-Roasted Green Spanish Peppers, Maldon Sea Salt 6

PAPAS BRAVAS Traditional Spanish Style Crispy Potatoes, Salsa Verde 7

POLLO AL AJILLO Roasted Chicken Thighs, Spanish Oil, Torres Brandy, Garlic, Pine Nuts 8

ROASTED MUSHROOMS Smoked Paprika, Spanish Oil, Osborne Sherry, Garlic, Cumin, Shallots 7

KESSLER CALAMARI Tomatoes, Kalamata, Green Olives, Asiago, Cilantro 14

LAMB MEATBALLS Slow Roasted Lamb Meatballs, Feta, Traditional Red Sauce 9

SEAFOOD EMPANADA Shrimp, Salmon, Bay Scallops, Lobster Sauce 13

SERRANO HAM Shaved Manchego Cheese, Truffle Oil 9

TROTTER SALCHICHON Traditional Spanish Salami, Fresh Whole Grilled Artichokes 11

HUNT BOARD Butcher's Special, Serrano, Blue Valdeon, Tetilla, Olives, Orange Chutney

Baguette and Whole Grain Mustard 24

SOPA Y ENSALADA

(SOUP, SALADS)

WHITE SEAFOOD CHOWDER Clams, Crab, Shrimp, Smoked Bacon, Light Cream Broth, Saffron

Rouille, Crostini 9

CHOPPED SALAD Traditional Preparation, Feta 11

ARUGULA SALAD Apple, Pine Nuts, Manchego Cheese, Crispy Serrano, Citrus Dressing 9

HEIRLOOM TOMATOES & BURRATA Aged Balsamic, Soft Mozzarella, Oregano, Extra Virgin Olive Oil 13

PARRILLA

(GRILL)

BLUE CHEESE BEEF TENDERLOIN Valdeon, Stuffed Peppers, Castelvetro Olives, Cipollini 34

GRILLED LAMB CHOPS Padron Pepper, Roasted Shallots, Orange Chutney 35

BRANDY FLAMED PEPPER STEAK 1855 NY Strip, Green Black Peppercorn Sauce, Mushrooms 38

SHERRY BAKED SEABASS Artichoke, Tomato, Castelvetro Olives, Lemon, Oregano, Pequillo 36

WHOLE ROASTED BRANZINO Chorizo, Chickpea, Lemon, Fennel, Arugula 34

MEDITERRANEAN BAKED SALMON Olives, Tomato, Lemon, Feta, Jalapeno, Cilantro & Tzatziki 26

GALICIAN CHURRASCO Dry Aged Teres Major Beef, Chorizo, Lamb Chops, Salsa Verde 62

ACOMPANAMIENTO 7

(SIDES)

GRILLED ASPARAGUS

CREAMED SPINACH

ROASTED MUSHROOMS

ROASTED FINGERLING POTATOES

HERB - BAKED TOMATOES

PAPAS BRAVAS

CASAMONICAHOTEL.COM . 95 CORDOVA STREET . ST.AUGUSTINE . 904.810.6810

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

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VINO (WINE)

- LAMARCA**, Prosecco, Italy, NV 12 | 32
- BENZIGER**, Sauvignon Blanc, North Coast, California 10 | 38
- KIM CRAWFORD**, Sauvignon Blanc, Marlborough, NZ 12 | 46
- MARQUES DE CACERES**, Albarino, Spain 12 | 43
- SCHLOSS VOLLRADS "ESTATE"** Riesling, Rheingau, Germany 12 | 46
- CA'DONNINI**, Pinot Grigio, Veneto, Italy 10 | 40
- VERMENTINO DI SARDEGNA**, "Villa Solais", Sardinia, Italy 11 | 44
- THE FOUR GRACES**, Pinot Noir, Willamette Valley, Oregon 14 | 56
- GRAN RESERVA**, Malbec, Marchigüe, Chile 11 | 42
- BURGESS TRIERE ESTATE VINEYARD**, Merlot, Napa Valley, California 14 | 50
- CRianza, MARQUES DE CACERES**, Rioja, Spain 11 | 44
- ZINFANDEL**, Cline Cellars, Live Oak Vineyard, Contra Costa County, California 11 | 44
- CABERNET SAUVIGNON**, Franciscan Estate, Napa Valley, California 16 | 64

MINI BEBIDAS 6 (MINI DRINKS)

LIQUOR COCKTAILS

- RED QUEEN** Hendricks, St.Germain, Cranberry Juice
- CREME BRULE MARTINI** Stoli Vanilla, Frangelico, Liquor 43
- COBALT MARTINI** St. Augustine Vodka, Blue Curacao, Lime juice

SPARKLING COCKTAILS

- BEE'S KNEES** Hendricks, Lemon Juice, Honey
- ESPRESSO** Godiva Vodka, Frangelico, Prosecco
- ST. AUGUSTINE UNICORN** St. Augustine Vodka, Ginger Beer, Cranberry Juice

BEER COCKTAILS

- OLD FASHION BEER** Woodford Rye, Old Barrel Bitters, Intuition IPA
- CORONA FLOATER** El Jimador Lime, Corona
- ST. AUGUSTINE COCONUT PORTER** Liquor 43, Castillo Coconut Porter

VUELOS TEQUILA (FLIGHTS)

SELECCION DE LA CASA 15

- Cazadores** Blanco
- Ocho** Reposado
- Gran Centenario** Anejo

MAXIMO 15

- Partida** Blanco
- Avion** Reposado
- Chinaco** Anejo

SUPREMA 35

- Casa Dragones** Joven
- Casa Amigo** Reposado
- Don Julio 1924** Anejo