

The

SPANIARD

LOCAL
FLAVORS

TRUE TO
TAMPA

EN MANO

SERVED WITH CHOICE OF FRIES,
YUCCA FRIES, OR PLANTAIN CHIPS

APERITIVOS

PAN CON QUESO 7

Pressed cuban bread, melted cheese

GINGER GARLIC MUSSELS 15

coconut milk reduction & toasted Cuban bread

QUESADILLA 13

grilled chicken, cheddar blend, flour tortilla,
sour cream & pico de gallo

TOSTONES (GF) 14

bourbon bbq pulled pork or braised chicken salsa
criolla, pico de gallo & lime crema

FISH TACOS 13

blackened, cilantro slaw, pico de gallo, pickled
cucumber & onions, cotija cheese; lime crema

CHIPS AND QUESO 8

PLEASE BE ADVISED THAT CONSUMING RAW OR
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
THANKS FOR YOUR PATRONAGE! — Management

BLACKENED MAHI BLT 18

toasted wheatberry, avocado, applewood smoked
bacon, greens, tomato; sriracha aioli

CLASSIC BURGER 15

all beef patty, LTO and cheddar cheese

TAMPA CUBAN 15

ham, salami, roast pork, swiss cheese, pickles;
mustard

CABANA CLUB 14

toasted sourdough, turkey, pepper jack cheese,
arugula, avocado spread; tomato bacon jam

GRILLED CHEESE (VEG) 13

toasted sourdough, turkey, pepper jack cheese,
arugula, avocado spread; tomato bacon jam

THE SPANIARD BURGER 17

black Angus, chorizo, pepper jack cheese, cilantro
slaw & plantains

MEDIA NOCHE 13

brioche bun, grilled sweet honey ham, roast pork,
sweet cheese; roasted garlic gioli

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ENSALADAS y TAZONS

ADD AVOCADO 2 | CHICKEN 5 | SALMON 8 | OE EGG 2

CAESAR 12

greens, peppered almonds, blueberries, cotija cheese, sliced apple; citrus vinaigrette

SUPERFOODS (GF) 14

greens, peppered almonds, blueberries, cotija cheese, sliced apple; citrus vinaigrette

SIZZLING PULLED PORK (GF) 15

garlic jasmine fried rice, caramelized onions; roasted garlic aioli

BLACKENED SALMON (GF) 18

napa cabbage & edamame sautee; roasted corn puree

DULCES

(SERVED WITH 2 SPOONS)

FRENCH TOAST STYLE

BANANA BREAD PUDDING 9

cinna-sugar churro & whipped cream

CINNA-SUGAR CHURROS 10

sauce trio of chocolate, caramel & hazelnut

FLOURLESS CHOCOLATE TORTE (GF) ... 10

mixed berries & sweetened whipped cream

ESPECIALIDADES

BLACKENED RED SNAPPER (GF) 32

edamame & sweet corn succotash; pickled cucumber & onion; citrus vinaigrette

SOY GLAZED HEN (GF) 28

ginger arugula risotto with crimini mushrooms

CHILI GLAZED DUCK BREAST (GF) 30

spinach, white bean & chorizo sautee; red eye jus

SEARED MAHI (GF) 30

creamed greens, yuca fries; tomato bacon balsamic reduction

STRIP SIRLOIN 42

chorizo risotto with shrimp hollandaise

SPANIARD'S PAELLA (SERVES 2) 40

shrimp, mussels, chicken, chorizo, piquillo pepper & pimento olives

