



The Space:

For groups larger than 10 people we have a quaint private covered courtyard outfitted with heaters, where you will be able to dine under our beautiful grape vines (36 Person Capacity). We recommend the pre-selected per person option for groups up to 12, and require it for groups over 12.

Or:

You can also rent out the entire restaurant or the dining room...no room fees, just a fair food & beverage minimum...

Family Style Dining:

In our effort to bring you the Cuisine and Culture of Spain our special events are served family style with no menus, no orders and no individual dishes. All the food is brought to the table and served by one guest to another. We do this because we truly believe that food and wine are at their best as a shared experience. Dining out for us is not simply about the eating but rather about enjoying the company we are with. Family style dining creates a greater human interaction; making the food itself, just a side dish to a great conversation and better relationships. It also allows people to try many different dishes rather than having to commit to just one or two. Ultimately, our goal is to recreate the comfort and sensation of a great home cooked meal but at the gourmet level. While we stand behind our food as some of the best around, dining with us can't solely be about the food, so if you are looking for a truly wonderful dining and cultural experience, Costa Brava is most definitely the place for you...

We have several menu styles and price points, per person...

The \$30 and \$35 Tapas menus, allows you to choose 7 different tapas, to serve your guests family style...

The \$45 menu allows you to choose 5 tapas, Paella and dessert...also family style...

The \$55 and \$65 menus, allow you to choose 5 tapas, 3 entrees, and 1 dessert, to serve your guests family style...

For those of you looking for more traditional a la carte dining, our \$90 menu will give you a choice of 3 Tapas, 3 entrees and 3 desserts, paired with wine, off of our current dinner menu.

Lastly, for those of you truly looking for a dining experience, our talented culinary team will tailor a custom menu for you and your guests...

For more information, please call us at (858) 273-1218, or email us at eltio@costabravasd.com or simply stop by...



TAPAS MENU 1

choose any 7

Tapas Fritas

cold tapas

Pan Tomaca con Jamón

Toasted bread, tomatoes, garlic and ham

Anchoas con pimientos

Spanish anchovies & Piquillo peppers

Tortilla de Chorizo

Spanish potato omelet with chorizo

Ensalada verde

Green salad

Sobrasada

Cured pork sausage

Chorizo y Butifarra

chorizo from La Rioja & grilled Butifarra

Queso Manchego

Manchego cheese

Queso Cabrales

Spanish blue cheese from Asturias

Aceitunas Aliñadas

Marinated olives

Aceitunas con anchoa

Anchovy stuffed olives

Salpicón de Mariscos

Marinated seafood salad

Pulpo a la vinagreta

Marinated octopus

Champiñones a la vinagreta

Marinated mushrooms

Tapas Calientes

Hot Tapas

Tortilla Española

Spanish potato omelet with onion and egg

Gambas al Ajillo

Shrimp in garlic

Rabas

Fried calamaries

Chorícito Frito

Sautéed chorizo sausage

Pinchitos Morunos

Grilled lamb on skewers

Champiñones al Ajillo

Sautéed mushrooms in garlic & sherry wine

Pollo al Ajillo

Sautéed chicken in a garlic & wine sauce

Dátiles con Tocino

Dates wrapped in bacon

Croquetas de Jamón

Jamón serrano croquettes

Empanadillas de Atún

Tuna in pastry

Patatas Alioli

Potatoes with Alioli

Patatas a la Brava

Spicy potatoes

Caracoles al Alioli

Escargot in a Parsley Alioli sauce

House bread and Ali-Oli

\$30 per person (excluding tax and gratuity)



TAPAS MENU 2

choose any 7

TAPAS FRÍAS

Cold tapas

Pan Tomaca con jamón

Toasted bread, tomatoes, garlic and ham

Anchoas con pimientos

Spanish anchovies & Piquillo peppers

Tortilla de Chorizo

Spanish potato omelet with chorizo

Ensalada verde

Green salad

Boquerones

Fresh anchovies in olive oil

Sobrasada

Cured pork sausage

Chorizo y Butifarra

Chorizo from La Rioja & grilled Butifarra

Aceitunas con anchoa

Anchovy stuffed olives

Jamón Serrano

Imported dry cured serrano ham

Salpicón de Mariscos

Marinated seafood salad

Pulpo a la vinagreta

Marinated octopus

Champiñones a la vinagreta

Marinated mushrooms

Tablas de Quesos Españoles

Selection of five Spanish cheeses

Tabla de Embutidos Ibéricos

A platter of various cold cuts & cheese

TAPAS CALIENTES

Hot Tapas

Tortilla Española

Spanish potato omelet with onion and egg

Gambas a la plancha

Grilled whole shrimp

Gambas al Ajillo

Shrimp in garlic

Rabas

Fried calamaries

Chorícito Frito

Sautéed chorizo sausage

Pinchitos de Solomillo

Filet mignon skewers grilled with Pimientos a la Riojana.

Champiñones al Ajillo

Sautéed mushrooms in garlic & sherry wine

Pulpo a la Gallega

Octopus with olive oil & spicy paprika

Dátiles con Tocino

Dates wrapped in bacon

Croquetas de Bacalao

Dry cod fish croquettes

Patatas Alioli

Potatoes with Alioli

Patatas a la Brava

Spicy potatoes

Caracoles al Alioli

Escargot in a Parsley Alioli sauce

Morcilla frita con cebolla

Pork sausage sautéed with onions

House bread and Ali-Oli

\$35 per person (excluding tax and gratuity)



Paella Menu

Choose any 5

Tapas Fritas

Cold tapas

Pan Tomaca con jamón

Toasted bread, tomatoes, garlic and ham

Anchoas con pimientos

Spanish anchovies & Piquillo peppers

Tortilla de Chorizo

Spanish potato omelet with chorizo

Ensalada verde

Green salad

Boquerones

Fresh anchovies in olive oil

Sobrasada

cured pork sausage

Chorizo y Butifarra

chorizo from La Rioja & grilled Butifarra

Aceitunas con anchoa

Anchovy stuffed olives

Jamón Serrano

Imported dry cured serrano ham

Salpicón de Mariscos

Marinated seafood salad

Pulpo a la vinagreta

Marinated octopus

Champiñones a la vinagreta

Marinated mushrooms

Tablas de quesos Españoles

Selection of five Spanish cheeses

Tapas Calientes

Hot Tapas

Tortilla Española

Spanish potato omelet with onion and egg

Gambas a la plancha

Grilled whole shrimp

Gambas al Ajillo

Shrimp in garlic

Rabas

Fried calamaries

Chorícito Frito

Sautéed chorizo sausage

Champiñones al Ajillo

Sautéed mushrooms in garlic & sherry wine

Pulpo a la Gallega

Octopus with olive oil & spicy paprika

Dátiles con Tocino

Dates wrapped in bacon

Croquetas de Bacalao

Dry cod fish croquettes

Patatas Alioli

Potatoes with Alioli

Patatas a la Brava

Spicy potatoes

Caracoles al Alioli

Escargot in a Parsley Alioli sauce

Morcilla frita con cebolla

Pork sausage sautéed with onions

Entrée

Paella Mixta

Traditional saffron rice dish with chorizo, chicken, shrimp, mussels, clams, and calamari.

Dessert

House bread and Ali-Oli

\$45 per person (excluding tax and gratuity)



Tapas and Entrees Menu I

Choose any 5 Tapas
From Tapas Menu I

Choose 3 Entrees

Paella Mixta

Traditional saffron rice dish with chorizo, chicken, shrimp, mussels, clams, and calamari.

Paella de Mariscos

Traditional saffron rice dish with, shrimp, mussels, clams, and calamari.

Arroz negro con sepia

Rice with calamaries cooked in a Paella pan in a squid-ink based, saffron broth.

Pollo Romesco

Chicken breast in Romesco sauce, with rice and vegetables.

Solomillo al queso cabrales

Filet Mignon served with cabrales cheese and green pepper corn cream.

Rabo de Toro

Ox tail slowly braised in Rioja wine sauce.

Zarzuela de Mariscos

A seafood medley of prawns, fish, scallops, clams and mussels in marinera sauce.

Salmon Relleno

Fresh Salmon, stuffed with seafood in a lobster bisque sauce.

Choose 1 Dessert

Flan

Egg custard pudding

Tarta de chocolate

Chocolate cheese cake

Crema catalana

Spanish style crème-brûlée

Capricho helado

Vanilla ice-cream over fresh strawberries

House bread and Ali-Ollí

\$55 per person (excluding tax and gratuity)



Tapas and Entrees Menu 2

Choose any 5 Tapas
From Tapas Menu 2

Choose 3 Entrees

Paella Mixta o de Mariscos

Traditional saffron rice dish with chorizo, chicken, shrimp, mussels, clams, and calamari.

Arroz negro con sepia

Rice with calamaries cooked in a Paella pan in a squid-ink based, saffron broth.

Conejo a la Cazadora

Braised Rabbit with herbs, tomato, onion, potatoes, carrots and white wine. Tender and succulent.

Solomillo al Queso Cabrales

Filet Mignon served with Cabrales cheese and Green pepper corn cream.

Rabo de Toro

Ox tail slowly braised in Rioja wine sauce.

Chuletilas de Cordero

Rack of lamb served with Rioja wine sauce.

Lubina al CAVA

Fresh Sea bass cooked in cava with dates and figs, served on a bed of spinach sautéed with Bacon.

Zarzuela de Mariscos

A seafood medley of prawns, fish, scallops, clams and mussels in Marinera sauce.

Salmon Relleno

Fresh Salmon, stuffed with seafood in a lobster bisque sauce.

Choose 1 Dessert

Flan

Egg custard pudding

Tarta de chocolate

Chocolate cheese cake

Crema catalana

Spanish style crème-brûlée

Capricho helado

Vanilla ice-cream over fresh strawberries

House bread and Ali-Ollí

\$65 per person (excluding tax and gratuity)