

GASOLINA

CAFE | MERCADO | VINO

PAELLA NIGHTS

FRI MAY 24TH & SAT MAY 25TH

CHILLED HERBED PEA SOUP

CITRUS & ARUGULA SALAD

SALANOVA LETTUCE | RADISH | CUCUMBER | FENNEL

CHOICE OF PAELLA:

PAELLA DE MARISCOS

SHRIMP | SQUID | BAY SCALLOPS | MUSSELS | CLAMS
PIQUILLO PEPPERS

PAELLA TIERRAY MAR

CHICKEN | CHORIZO | SHRIMP | OLIVES

PAELLA PRIMAVERA (VG)

SEASONAL FARMERS MARKET VEGETABLES

DESSERT:

WHITE CHOCOLATE MOUSSE

FRESH BERRIES

OR

CREMA CATALANA

ORANGE CUSTARD | BURNT SUGAR

TAPITAS

CROQUETAS DE JAMON 12

SPANISH CHARCUTERIE 18

JAMON WRAPPED DATES 7

SPANISH CHEESE 16

PATATAS BRAVAS 9

TABLA VEGETARIANO 16

SHRIMP SKEWERS 12

CONSERVA PLATE MP

SEÑOR SCOTT'S WINE PAIRING 29

VINO

GASOLINA WINE PAIRING

tonight's pairing features three unique & refreshing vinos!

clos dels Guarans "Les Someres" Catalunya 2021
garnacha Ca N' Estruc BI Catalunya 2022
daterra " Camino de la Frontera" Galicia 2018

WINE PAIRING 29

BY THE GLASS

SPARKLING

AT ROCA 13 / 44

ROSÉ

MONASTRELL
GARCIA PEREZ 13 / 44

ORANGE

GRANACHA GARCIA PEREZ 13 / 44

WHITE

ALBARINO SOTELO 13 / 44

RED

TEMPRANILLO
TORREMILANOS 13 / 44

COCKTAILS

PERRO SALADO 13

grapefruit | thyme | soju

CAVA COCKTAIL 12

BLOODY MARTA 13

SANGRIA ROJO 12 / 39

CERVEZA

lager ESTRELLA GALICIA 9

helles bock ESTRELLA "1906" 9

white ale OGOPOGO "boeman" 12

