

GASOLINA

CAFE | MERCADO | VINO

PAELLA NIGHTS

FRI APRIL 19TH & SAT APRIL 20TH

FENNEL & STRAWBERRY GAZPACHO

BIKINI DE JAMON, MOZZARELLA Y TRUFA

ENSALADA SALANOVA CON HONGOS
LETTUCES WITH MUSHROOM CONSERVA

CHOICE OF PAELLA:

PAELLA DE MARISCOS

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

PAELLA DE POLLO

MOORISH CHICKEN | FARMER'S MARKET VEGETABLES

SPRING GREEN PAELLA (VG)

ARTICHOCKES | SNAP PEAS | ASPARAGUS | MAITAKE MUSHROOM | TENDRILS

DESSERT:

ESPRESSO FLAN

CHOCOLATE ESPRESSO BEANS | COCOA CREAM

OR

STRAWBERRY SHORTCAKE

LEMON CAKE | STRAWBERRY | ROSE CREAM

TAPITAS

CROQUETAS DE JAMON 12

PATATAS BRAVAS 9

JAMON WRAPPED DATES 7

SHRIMP SKEWERS 12

MEAT & CHEESE BOARD 32

TABLA DE PLANTAS 26

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

