

14 enero 2017

## tapas (small plates)

### vegetables & salads

butter beans & kale soup with tomatoes & thyme, 7.75

fried potatoes with herbs, sea salt & alioli, 9.75

patatas bravas (fried potatoe wedges with spicy tomato sauce & alioli), 9.75

little gem lettuces with red wine vinaigrette & valdeon blue cheese, 9.75

endive, arugula & persimmon salad with césar dressing, 9.75

fried cauliflower in almond batter with chili yogurt & arugula alioli, 9.75

brussels sprouts a la plancha with parsley garlic oil, 9.75

### montaditos, baguette toasts (three per order)

portobello mushroom, piquillo pepper, basil, queso fresco & balsamic reduction, 9.75

matrimonio (olive oil cured & white anchovies) with alioli, 9.75

sobrassada (pork spread with pimiento) & honey, 9.75

assorted montaditos, (one of each) 9.75

### shellfish & fish

½ doz. oysters on the half shell  
with champagne mignonette & cocktail sauce, 16.50  
malpeque (willapa bay, british colombia, canada)

octopus salad with confit potatoes, herb oil  
& smoked paprika, 14.75

seared fluke with mojo verde sauce & green rice, 14.75

gambas al ajillo (prawns with garlic, ajillo peppers & olive oil), 14.75

salt cod croquettes with alioli, 9.75

smoked salmon with caper herb oil, 12.75

### meats

croque señor (warm ham & tetilla cheese sandwich), 11.75

bacon wrapped dates, 8.75

spare ribs with pomegranate sauce, 14.75

grilled lamb chops with romesco sauce & grilled scallions, 16.75

chicken breast with jamón serrano, tetilla cheese & sage, 12.75

bomba barceloneta, (fried potato stuffed with spicy beef & pork), 6.75

la hamburguesitas,  
two sliders with valdeon (blue cheese) & herb fries, 15.75  
one slider with valdeon (blue cheese) & herb fries, 9.75

beef filet mignon (7 oz.) with confit potatoes  
& red wine reduction, 27.75

tues-thur 4:00-9:00 pm dinner

fri 4:00-9:30 pm dinner

sat 10:00 am-4:00 pm brunch 4:00-9:30 pm dinner

sun 10:00 am-4:00 pm brunch 4:00-8:00 pm dinner

closed monday

\*1/16 we will be open 4-9:00 pm for restaurant week

**césar** rancho santa fe  
16089 san dieguito road  
rancho santa fe, ca. 92067  
858.771.1313

20% gratuity on party of 6 or more  
gift cards & baseball caps available

[www.cesartapas.com](http://www.cesartapas.com)



### césar paella for two, 35.75

(please allow 20 minutes)

prawns, manilla clams, chorizo, chicken in a spicy lobster broth with peas, piquillo peppers & alioli (if you'd like alioli on the side, please let us know)

### vegetable paella for two, 29.75

(please allow 20 minutes)

cauliflower, yellow squash, zucchini, mushrooms in a vegetable broth with peas, piquillo peppers & alioli  
(if you'd like alioli on the side, please let us know)

### charcuterie & cheese

marinated olives, 2.75

fried marcona almonds, 2.75

warm castelvetrano olives with orange  
& hot pepper, 6.75

membrillo (quince paste) & aged manchego, 7.75

### three spanish cheeses, 11.75

el valle (pasteurized goat)  
mont cerda (pasteurized cow)  
idaizábal (unpasteurized sheep)

### plate of cured meats & cheeses, 13.75

chorizo pamplona (cured pork & beef sausage from spain, slightly spicy)  
vic fuet (finest catalan style 'no paprika' cured pork loin from spain)  
spanish cheeses in olive oil with herbs

### jamón serrano with roasted grapes, 10.75

(20 month spanish cured ham)

### hand carved jamon Ibérico de bellota, cinco jota, 38

(ham from acorn fed 100% ibérico pigs "pata negra")

### desserts

bread pudding with orange-caramel sauce, 7.75

crema de chocolate, 5.75

churros with chocolate sauce from spain, 7.75

césar sundae (cinnamon-orange chocolate gelato, chocolate sauce, churros & almonds), 7.75

### gaia gelato, 5

vanilla with lemon, orange & cinnamon  
almond & dates

cinnamon-orange chocolate  
caramelized fig & almond

