15 enero 2017

desayuno tardio (brunch)

tortillas (3 egg spanish open faced omelette) with potatoes

shrimp, 17.75
ham & tettila cheese, 12.75
spinach & mushrooms, 11.75

add: white anchovy, jamón, smoked salmon, valdeon blue cheese, 1.50
add: tettila cheese, cheddar cheese, mushrooms, spinach, 1.00

huevos (2 eggs scrambled or sunny side up) with bacon & toasted baguette, 12.75

torrijas (french toasts) with honey or maple syrup, 11.75

vegetables & salads

butter beans & kale soup with tomatoes & thyme, 7.75

fried potatoes with herbs, sea salt & alioli, 9.75

patatas bravas, (fried potatoes 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

brussels sprouts a la plancha with parsley garlic oil, 9.75

shellfish & fish

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

*salt cod croquettes with alioli, 9.75

smoked salmon with caper herb oil, 12.75

meats

bistec a caballo (4 oz. nyc steak & fried eggs) with sautéed onion & bell pepper over rice, 19.75

migas with chorizo, peppers & fried eggs, 13.75

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

bacon wrapped dates, 8.75

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

*while available

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 mondday

césar rancho santa fe
16089 san dieguito road
rancho santa fe, ca. 92067
858.771.1313 www.cesartapas.com

happy hours 4-6pm

César

césar paella for two, 32.75

(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)

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

make a reservation for
cioppino dinner on thursday, 1/19/17
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weekend brunch
10am – 4pm saturday & sunday

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