

TAPAS FRIAS

BANDARILLAS	2
TRADITIONAL TAPAS SKEWERS WITH MANZANILLA OLIVES, MANCHEGO, DRY CURED CHORIZO, AND MISSION FIG	
CEVICHE	3
HALIBUT AND SCALLOP MARINATED IN LIME JUICE WITH SERRANO CHILIS, SHALLOTS, AND CILANTRO SERVED ON A SCALLOP HALF SHELL	
MARCONA ALMONDS	6
SEA SALT ROASTED MARCONA ALMONDS	
HOUSE OLIVES	7
ORANGE - SHERRY MARINATED MEDITERRANEAN OLIVES WITH FIRE ROASTED BELL PEPPERS AND CAPERS	
TORTILLA ESPANOLA	7
TRADITIONAL SPANISH OMELET WITH POTATO, ONION, CHEESE AND SPINACH	
ELEMENTS HOUSE SALAD	7
MESCLUN GREENS, PARMESAN CHEESE, AND HOUSE MADE CROUTONS TOSSED WITH YOUR CHOICE OF VINAIGRETTE:	
+ HONEY TARRAGON	7
+ SHERRY, ORANGE, AND ROSEMARY	7
+ POMEGRANATE-POPPY SEED	7
+ CREAMY DIJON BLUE	7
ELEMENTS HOUSE GRAPES	8
RED GRAPES ENCRUSTED WITH ROGUE CREAMERY SMOKY BLUE CHEESE AND CRUSHED PISTACHIO	
ROASTED BEET SALAD	8
HERB ROASTED RED BEETS, HUMBOLDT FOG CHEVRE, FRESH GRATED HORSERADISH, BALSAMIC REDUCTION AND OLIVE OIL	
JAMON IBERICO "LA PATA NEGRA"	9
36 MONTH AGED ACORN FED BLACK HOOF IBERIAN HAM	
MEAT AND CHEESE PLATTER	17
LOCAL AND IMPORTED CURED MEATS AND CHEESE, GARNISHED WITH PECAN BRITTLE, OLIVES, GRAPES, MISSION FIG, ROASTED RED PEPPER, AND ROASTED GARLIC	

TAPAS CALIENTES

SOPA DEL DIA CUP: 3 BOWL: 5

VEGETARIAN TAPAS

GREEN BEANS AND MARCONA ALMONDS	7
FRESH GREEN BEANS SAUTÉED WITH SEA SALT ROASTED MARCONA ALMONDS	
STUFFED MUSHROOMS	7
BROILED CRIMINI MUSHROOMS STUFFED WITH CREAM CHEESE, MANCHEGO, PARMESAN, AND SPINACH	
SAUTEED MUSHROOMS	7
SEASONAL MIX OF LOCAL WILD MUSHROOMS SAUTEED WITH ROASTED GARLIC, THYME, OLIVE OIL, AND WHITE WINE	
ASPARAGUS ROMESCO	9
GRILLED ASPARAGUS WITH WHITE TRUFFLE OIL, LEMON ZEST, AND ROMESCO SAUCE	
BAKED MANCHEGO	11
SEMI-FIRM CURED SHEEP'S MILK CHEESE WRAPPED IN PHYLLO WITH ROASTED GARLIC, AND SWEET RED PEPPER PUREE, SERVED WITH BREAD	

MEAT TAPAS

PATATAS A LA RIOJANA	8
BASQUE STYLE POTATOES WITH SPANISH CHORIZO, GARLIC, AND ONION WITH SMOKED PAPRIKA, ROMESCO SAUCE, AND AIOLI	
PORK EMPANADAS (3)	9
APRICOT BRAISED PORK SHOULDER AND PROVALONE CHEESE IN A FLAKY PASTRY ADDITIONAL EMPANADAS,,,,, 3 / EACH	
TRIO OF ALBONDIGAS (2 OF EACH)	10
HOUSE MADE STUFFED LAMB MEATBALLS: + BLUE CHEESE + SPANISH CHORIZO, WRAPPED IN SERRANO HAM + PEACH, WITH A SPICED PEACH GLAZE	
ELEMENTS HOUSE DATES (5)	10
BACON WRAPPED MEDJOL DATES STUFFED WITH DRY CURED SPANISH CHORIZO ADDITIONAL DATES..... 2 / EACH	
HANGER STEAK	13
SEARED HANGER STEAK SERVED WITH MOJO VERDE, AND SAUTEED SEASONAL MUSHROOMS, ROASTED GARLIC, AND CARAMELIZED ONION, WITH A SHERRY DEMIGLAZE	
CINNAMON CHERRY DUCK	14
PAN SEARED DUCK BREAST GLAZED WITH A CHERRY AND THYME PORT GASTRIQUE WITH BRAISED GREENS	
SEAFOOD TAPAS	
GREEN LIP MUSSELS (4)	8
NEW ZEALAND GREEN LIPS BROILED ON THE HALF SHELL WITH SMOKED PAPRIKA AIOLI ADDITIONAL MUSSELS..... 2 / EACH	
FRIED BOQUERONES	8
SPANISH WHITE ANCHOVIES, TEMPURA BATTERED AND FRIED WITH LEMON	
LEMON PEPPER CALAMARI	11
LIGHTLY DUSTED CALAMARI FLASH FRIED, SERVED WITH A SMOKED PAPRIKA AIOLI	
SHRIMP DIABLO	12
PRAWNS SAUTEED IN DE ARBOL AND NYORA CHILI INFUSED OLIVE OIL WITH CHIPOTLE, CITRUS ZEST, AND SHERRY VINEGAR	
PANKO HALIBUT	13
HALIBUT ENCRUSTED WITH PANKO BREAD CRUMBS AND PARMESAN CHEESE, SERVED WITH AIOLI	
STEAMED CLAMS	13
HARD SHELL CLAMS WITH BUTTER, WHITE WINE, PRESERVED LEMON, HOUSE MADE BACON LARDONS, AND THYME, SERVED WITH BREAD	
ELEMENTS CRAB CAKES (4)	14
SNOW CRAB CAKES SERVED WITH SMOKED PAPRIKA AIOLI	
SERRANO HAM WRAPPED PRAWNS (5)	15
PRAWNS SEARED IN FOURTEEN MONTH CURED SERRANO HAM WITH SAFFRON-VANILLA WHITE WINE BUTTER SAUCE ADDITIONAL PRAWNS..... 3 / EACH	

GOURMET FLATBREADS

VALENCIA	10
TOMATO, CHEESE, AND CARAMELIZED ONION	
SEVILLE	12
SEASONAL MUSHROOMS, HUMBOLDT FOG CHEVRE, ROASTED GARLIC, AND SPINACH	
BARCELONA	12
CARAMELIZED ONION, FIRE ROASTED RED PEPPER, CHEESE, AND BOQUERONES (SPANISH WHITE ANCHOVIES)	
ISLE OF IBIZA	14
SPICY SHRIMP, ROMESCO SAUCE, AND CHEESE	
CADIZ	14
LAMB SAUSAGE, ROGUE CREAMERY SMOKY BLUE CHEESE, AND MARINATED OLIVES	
MADRID	14
SERRANO HAM, MISSION FIG, CARAMELIZED ONION, AND CHEESE	
SAN SEBASTIAN	14
DUCK BREAST, HUMBOLDT FOG CHEVRE, CANDIED PECAN, RED GRAPE, AND SPINACH	

PAELLAS

A TRADITIONAL SPANISH STAPLE MADE WITH ARBORIO RICE COOKED IN A SAFFRON BROTH. OUR 11" PAELLA PANS ARE PORTIONED FOR TWO TO FOUR PEOPLE. PLEASE ALLOW 30 MINUTES FOR PAELLA, AS WE MAKE THEM FROM SCRATCH.

ELEMENTS HOUSE PAELLA 34

OUR TRADITIONAL "EVERYTHING IN" APPROACH, WITH CHICKEN DRUMETTES, DRY CURED SPANISH CHORIZO, SHRIMP, GREEN LIP MUSSELS, HALIBUT, AND CALAMARI

ANDALUCIAN PAELLA 30

THIS IS AN "INLAND PAELLA" WITH CHICKEN DRUMETTES, PORK LOIN, DRY CURED SPANISH CHORIZO, AND SERRANO HAM

CATALUNIAN PAELLA 32

OUR SEAFOOD PAELLA, WITH SHRIMP, GREEN LIP MUSSELS, HARD SHELL CLAMS, HALIBUT, AND CALAMARI

ADD BOQUERONES..... 2

VEGETARIAN PAELLA 25

TOMATO, ARTICHOKE HEART, GREEN BEANS, PEAS, ASPARAGUS, ROASTED RED BELL PEPPER, AND GARLIC

POSTRE DESSERT

SPANISH FLAN 7
SERVED IN A CARAMEL SAUCE WITH PECAN BRITTLE

POACHED PEAR 8
SHERRY POACHED PEAR BAKED IN PHYLLO, SERVED WITH A DARK CHOCOLATE GANACHE AND SHERRY REDUCTION

HOUSE MADE ICE CREAM 5
ASK ABOUT CURRENT SELECTION

TRIPLE CHOCOLATE TART 5
DARK CHOCOLATE TART, DARK CHOCOLATE GANACHE, AND HAZELNUT OREO CRUST, WITH VANILLA BEAN ICE CREAM

VELA DE SABOR 8
BREAD STICKS WRAPPED IN SERRANO HAM, WITH HONEY, ALMONDS, AND MANCHEGO CHEESE

BEVERAGES

GOOD BEAN COFFEE 2.5
“MARY’S MORNING” OR DECAF MOCHA JAVA

DRY SODA 3
LAVENDER OR LEMONGRASS

PEPSI PRODUCTS 2
PEPSI, DIET PEPSI, SIERRA MIST, LEMONADE, ICED TEA, OR TONIC WATER

SHIRLEY TEMPLE 2.5

THOMAS KEMPER SODA 3
ROOT BEER OR ORANGE CREAM

HOT TEA 2

JUICE 2.5
CRANBERRY, PINEAPPLE, TOMATO, OR PINEAPPLE STARFRUIT

FRESH SQUEEZED JUICE 3.5
ORANGE OR GRAPEFRUIT

VOSS SPARKLING WATER
+ SMALL 3
+ LARGE 6

SAN PELLEGRINO 3

THANK YOU FOR CHOOSING

ELEMENTS TAPAS BAR & LOUNGE

WE'LL SEE YOU NEXT TIME.

WHAT ARE TAPAS?

“TAPAS” IS A SPANISH WORD THAT IS A DERIVATION OF THE VERB “TAPAR” WHICH MEANS TO PUT A LID ON SOMETHING OR TO TOP SOMETHING. THE TAPAS TRADITION ORIGINALLY BEGAN IN SOUTHERN SPAIN ALONG THE MEDITERRANEAN COASTLINE WHERE PEOPLE WOULD RECEIVE A GLASS OF SHERRY OR WINE WITH SOMETHING OVER THE TOP OF THE GLASS – LIKE SERRANO HAM OR ANCHOVY BREAD – TO KEEP THE FLIES AND BUGS OUT OF THE WINE. EVERY DRINK WOULD COME WITH A TAPA.

SINCE THEN, THE PRACTICE OF EATING SOMETHING WITH YOUR DRINK HAS SPREAD THROUGHOUT SPAIN, AND EATING SMALL PLATES OF TAPAS HAS BECOME AN INTEGRAL PART OF THE SPANISH SOCIAL TRADITION. IT HAS BEEN SUGGESTED BY SOME THAT EATING TAPAS STYLE AND THE SOCIAL INTERACTION IS AS MUCH A PART OF SPANISH CUISINE AS THE FOOD AND FLAVORS THEMSELVES. AS THIS STYLE OF EATING PERMEATED THE REST OF EUROPE AND EVENTUALLY THE WORLD, IT HAS OFTEN BEEN CALLED “SMALL PLATE DINING.”

WHY TAPAS?

FOR US AT ELEMENTS, EATING TAPAS STYLE REPRESENTS A MORE CASUAL, LESS FORMAL DINING EXPERIENCE WHILE STILL MAINTAINING A HIGH QUALITY OF FOOD. TAPAS ARE MEANT TO BE SHARED, AND EATING SMALL PLATES IS A LESS RIGID WAY OF GOING ABOUT DINNER OR SNACKS THAN A TRADITIONALLY COURSED OUT MEAL. YOUR FOOD WILL COME OUT AT DIFFERENT TIMES. WHEN IT'S DONE WE RUN IT TO YOUR TABLE, SO NOTHING SITS IN THE WINDOW.

TAPAS STYLE EATING ALSO REDUCES THE AMOUNT OF FOOD WASTE BECAUSE PEOPLE EAT UNTIL THEY'RE FULL, AND THEY CAN CHOOSE EXACTLY WHAT THEY WANT. YOU DON'T HAVE TO TAKE POTATOES AND VEGETABLES WITH EVERY PLATE OF FOOD. YOU CAN ORDER WHAT YOU WANT, WHEN YOU WANT IT. IF YOU REALLY LIKED A PARTICULAR DISH, GET ANOTHER ONE.

FINALLY, EATING SHOULD BE FUN. IT SHOULD BE AS MUCH ABOUT THE SETTING AND THE COMPANY YOU KEEP AS THE FOOD YOU EAT. AT ELEMENTS WE HAVE BROKEN THIS DOWN TO THREE SIMPLE STATEMENTS THAT WE THINK ENCAPSULATE THE TAPAS EXPERIENCE:

CALL YOUR FRIENDS. HAVE A DRINK. SHARE YOUR FOOD.