

Costa Brava

grill tapas bebidas

Take a culinary journey of flavored dishes from around the Mediterranean. Be adventuresome – our servers will guide your experience. We recommend two to three plates per guest. Buen Provecho!

SANGRIA COCKTAIL 9 Glass / Pitcher 32

COSTA BRAVA Grand Reserva Malbec, Torres 10 Year Brandy, Blood Orange Juice, Grand Marnier

APPLE & PEAR Prosecco LaMarca, Grey Goose Pear, Apple Pucker, Lime Juice, Apple Juice

STRAWBERRY Benzinger Sauvignon Blanc, Bacardi Limon, Strawberry, Mint, Torres Orange Brandy

PLATOS PEQUENOS

(SMALL PLATES TO SHARE)

GRILLED OCTOPUS Crisp Potato, Balsamic Cipollini Onion, Roasted Tomato 12

ROASTED SHERRY SHRIMP Garlic Shrimp, Osborne Sherry, Chili Pepper, Olive Oil 9

LITTLE NECK CLAMS & CHORIZO Braised in Ancient City Golden Ale, Cilantro, Crostini, Saffron Rouille 12

SERRANO TORTA Tomato Sauce, Mozzarella, Aged Balsamic, Fresh Arugula on Flat Bread 11

HUMMUS Lemon, Marinated Chickpea, Grilled Pita, 9

PADRON PEPPERS Pan-Roasted Green Spanish Peppers, Maldon Sea Salt 6

PAPAS BRAVAS Traditional Spanish Style Crispy Potatoes, Salsa Verde 7

POLLO AL AJILLO Roasted Chicken Thighs, Spanish Oil, Torres Brandy, Garlic, Pine Nuts 8

ROASTED MUSHROOMS Smoked Paprika, Spanish Oil, Osborne Sherry, Garlic, Cumin, Shallots 7

BOHEMIAN CALAMARI Boston Squid, Jalapeno, Green Olives, Pequillo Peppers, Capote Capers, Meyer Lemon, Fresh Oregano, Moroccan Harissa Sauce 14

LAMB MEATBALLS Slow Roasted Lamb Meatballs, Pine Nuts, Feta, Traditional Red Sauce 9

SEAFOOD EMPANADA Shrimp, Salmon, Bay Scallops, Lobster Sauce 13

SERRANO HAM Shaved Manchego Cheese, Truffle Oil 9

TROTTER SALCHICHON Traditional Spanish Salami, Fresh Whole Grilled Artichokes 11

HUNTER'S BOARD Butcher's Special Cured Meats, Serrano, Camberzola & Tetilla Cheeses, Olives, Orange Chutney, Baguette & Whole Grain Mustard 24

SOPA Y ENSALADA

(SOUP, SALADS)

WHITE SEAFOOD CHOWDER Clams, Crab, Shrimp, Smoked Bacon, Light Cream Broth, Saffron

Rouille, Crostini 9

CHOPPED SALAD Traditional Preparation, Feta 11

ARUGULA SALAD Apple, Pine Nuts, Manchego Cheese, Crispy Serrano, Citrus Dressing 9

HEIRLOOM TOMATOES & BURRATA Aged Balsamic, Soft Mozzarella, Oregano, Extra Virgin Olive Oil 13

PARRILLA

(GRILL)

BLEU CHEESE BEEF TENDERLOIN Camberzola Cheese, Stuffed Peppers, Castelvetro Olives, Cipollini Onion, Demi Glace 34

GRILLED LAMB CHOPS Padron Pepper, Roasted Shallots, Orange Chutney 35

BRANDY FLAMED PEPPER STEAK 1855 NY Strip, Green & Black Peppercorn Sauce, Mushrooms 38

SHERRY BAKED SEABASS Artichoke, Tomato, Castelvetro Olives, Lemon, Oregano, Pequillo 36

WHOLE ROASTED BRANZINO Chorizo, Chickpea, Lemon, Fennel, Arugula 34

MEDITERRANEAN BAKED SALMON Olives, Tomato, Lemon, Feta, Jalapeno, Cilantro & Tzatziki 26

GALICIAN CHURRASCO Dry Aged Teres Major Beef, Chorizo, Lamb Chops, Salsa Verde 62

ACOMPANAMIENTO 7

(SIDES)

GRILLED ASPARAGUS

CREAMED SPINACH

ROASTED MUSHROOMS

ROASTED FINGERLING POTATOES

ROASTED ROOT VEGETABLES

PAPAS BRAVAS

CASAMONICA.COM . 95 CORDOVA STREET . ST.AUGUSTINE . 904.810.6810

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

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VINO (WINE)

LAMARCA, Prosecco, Italy, NV 40

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WHITE HAVEN, Sauvignon Blanc, Marlborough, NZ 12 | 46

MARQUES DE CACERES, Albarino, Spain 12 | 48

SCHLOSS VOLLRADS "ESTATE" Riesling, Rheingau, Germany 52

CA'DONNINI, Pinot Grigio, Veneto, Italy 10 | 40

MARKHAM, Chardonnay, Napa Valley, California 12 | 44

THE FOUR GRACES, Pinot Noir, Willamette Valley, Oregon 14 | 56

GRAN RESERVA, Malbec, Marchigüe, Chile 11 | 42

BURGESS TRIERE ESTATE VINEYARD, Merlot, Napa Valley, California 14 | 50

CRianza, **MARQUES DE CACERES**, Rioja, Spain 11 | 44

SEGHEsIO, Zinfandel, Sonoma County, California 13 | 48

FRANCISCAN ESTATE, Cabernet Sauvignon, Napa Valley, California 16 | 64

MINI BEBIDAS 6 (MINI DRINKS)

LIQUOR COCKTAILS

RED QUEEN Hendricks, St.Germain, Cranberry Juice

CREME BRULE MARTINI Stoli Vanil, Frangelico, Liquor 43

COBALT MARTINI St. Augustine Vodka, Blue Curacao, Lime juice

SPARKLING COCKTAILS

BEE'S KNEES Hendricks, Lemon Juice, Honey

ESPRESSO Godiva Vodka, Frangelico, Prosecco

ST. AUGUSTINE UNICORN St. Augustine Vodka, Ginger Beer, Cranberry Juice

BEER COCKTAILS

OLD FASHION BEER Woodford Rye, Old Barrel Bitters, Intuition IPA

CORONA FLOATER El Jimador Lime, Corona

ST. AUGUSTINE COCONUT PORTER Liquor 43, Castillo Coconut Porter

VUELOS TEQUILA (FLIGHTS)

SELECCION DE LA CASA 15

Cazadores Blanco

Ocho Reposado

Gran Centenario Anejo

MAXIMO 15

Partida Blanco

Avion Reposado

Chinaco Anejo

SUPREMA 35

Casa Dragones Joven

Casa Amigo Reposado

Don Julio 1924 Anejo

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