

Cold Tapas

Imported Spanish Cheeses *Seasonal selection of Spanish Cheeses with Traditional Garnishes and Cider Reduction \$12.95*

Beef Carpaccio *topped with Spinach Chiffonade and Shallot Vinaigrette, Shaved Manchego Cheese and Manchego Caper Crostinis \$9.95*

Cured Spanish Meats *with shaved Manchego Cheese, Pipperra Peppers and Arbequino olives \$10.95*

Tomato Bread *Jamon Serrano, Manchego Cheese, Piquillo Peppers and Saffron Aioli \$4.25*

Marinated Spanish Olives *and Marcona Almonds \$4.95*

Spanish Deviled Eggs *Capers, Dulce and Picante Pimenton, Piquillo Peppers, and \$4.95*

Spanish White Anchovies *stuffed with Marcona Almond Pesto on Crostini with Garlic Aioli, Mixed Greens and Manchego cheese \$5.95*

Tuna Tartare *with Oven Dried Tomatoes, Capers, Gordal Olives and Garlic Parsley Oil \$10.95*

Hot Tapas

– Vegetales –

California Dates *wrapped in Jamon Serrano and Stuffed with Miticrema \$7.95*

Patatas Bravas *tossed in Brava oil, served with Sundried Tomato Aioli \$5.50*

Potato Croquettes *with Manchego Cheese, Herbs, and Served with Saffron Aioli \$4.25*

Spanish Tortilla *with Mushrooms, Piquillo Peppers, Onions and Potatoes served with Garlic Aioli \$4.95*

Stuffed Mushrooms *with Sundried Tomatoes, Jamon Serrano and Manchego cheese \$6.95*

Stuffed Piquillo Peppers *with Roasted Escalivada Vegetables over Couscous \$6.95*

– Pescado –

Calamari a La Plancha *with Herbs, and Jalapeno Aioli \$8.95*

Fried Calamari *with Icon Tomato Sauce and Jalapeno Aioli \$9.95*

Sea Scallops *wrapped in Jamon Serrano with Arugula and Pineapple Orange Vinaigrette \$14.95*

Jumbo Lump Crab Cake *topped with Mixed Greens and Marinated Vegetables, served with Piquillo Whole Grain Mustard Aioli \$12.95*

Baked Garlic Shrimp *with Toasted Garlic Bread \$10.95*

Steamed Mussels *with Herbs and Spinach and Manchego Cheese Bread \$8.95*

Steamed Mussels *with Chorizo Cream Sauce and Manchego Cheese Bread \$8.95*

– Carne –

Beef Empanada *with Sundried Tomato Aioli \$4.95/2 for \$8*

Chicken Empanada *with Garlic Aioli \$4.95/2 for \$8*

Lamb Meatballs *with House Tomato Sauce and Toasted Garlic Bread \$5.95*

Beef Tenderloin *with Blue Cheese Crust, with Charred Onion Mashed Potatoes and Grilled Asparagus \$15.95*

Braised Short Ribs *served with Manchego Mashed Potatoes and Rioja Reduction \$12.95*

Grilled Lamb *with Potato Gratin and Port Reduction \$14.95*

Roasted Duck Breast *with Roasted Garlic Sweet Potato Puree and Cherry Fig Sauce \$14.95*

**consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness. 18% gratuity will be added to parties of 6 or more.*

**Icon now takes reservations.
 Available for private parties of 25 or more on Mondays**

Dips and Spreads

- Baked Goat Cheese** with House Tomato Sauce and Toasted Garlic Bread \$7.95
Creamy Garlic Shrimp Dip with Piquillo Peppers, Manchego Cheese and Toasted Garlic Bread \$8.95
Espinaca Artichoke Dip with Crostinis \$7.95

Soups and Salads

- Arugula Salad** with Grapes, Strawberries, Candied Walnuts and Queso Tetilla tossed in Pineapple Orange Vinaigrette \$8.95
Icon Wedge Salad skewered with Romaine, Chorizo, Gordal Olives, Cherry Tomatoes and Pipperra Peppers with Sundried Tomato Dressing and Bleu Cheese crumbles \$7.95
Gazpacho served chilled, Traditional Spanish soup of Fresh Vegetables with House Made Crouton \$4.95
Icon's Wild Mushroom Soup with Bleu Cheese Toast \$6.95

Skewers

- Chicken grilled** and served over Pipperrade and Whole Grain Mustard Aioli \$7.95
Spanish Marinated Grilled Pork Tenderloin on a bed of Baby Spinach and Herb Aioli \$8.95
Mojo Marinated Salmon, served with Grilled Vegetables \$10.95

Cocas

- Asparagus, Artichokes, Oven Roasted Tomatoes and Manchego Cheese** \$9.95
Chorizo, Jamon Serrano, Onions, Tomatoes, House Tomato Sauce and Manchego Cheese \$11.95
Coca Margherita Cherry Tomatoes, Basil and Fresh Mozzarella \$9.95
Stuffed Flatbread with Spinach, Mushroom, Onion, Manchego and Goat Cheese, served with House Tomato Sauce \$11.95

Desserts

- Caramelized Banana** with Peanut Butter Ice Cream \$4.95
Suggested Pairing:
Renwood Viogner (6.5/28) - or - Rudolf Muller 'Shine' Riesling (6.5/28)
- Cinnamon Apple Empanada** with Caramel and Vanilla Ice Cream \$4.95
Suggested Pairing:
Clifford Bay Sauvignon Blanc (8.5/34)
- Traditional Spanish Flan** with Fresh Berries \$4.95
Suggested Pairing:
Lustau Amontillado Sherry (9) - or - Zonin Prosecco (8.50 split)
- Triple Chocolate Mousse** with Strawberries and Whipped Cream \$5.95
Suggested Pairing:
Churchill 10yr: Tawny Port (8.50) - or - Folonari Asti Imperatore (6.5/28)
- Traditonal Tres Leches** with Fresh Berries \$5.95
Suggested Pairing:
Irish Coffee (7) --- or --- I'm No Angel (8)