



COLD TAPAS

Organic Vegetable Salsa

eggplant, squash, zucchini, tomato, peppers, onion, assorted chips (V)

Meat and Cheese

serrano ham, chorizo, manchego, fresh mozzarella, sweet red wine reduction

Sangre Bruschetta

goat cheese, roasted garlic, fresh tomatoes, capers, smoked paprika (V)

Ceviche Roll

shrimp, tomato, cucumber, lemon vinaigrette, tortilla, avocado, chipotle sauce

Artichoke Mezcla

arugula, artichoke hearts, chickpeas, bell peppers, honey-caramel dijon (V)

Ensalada de Cabra

mixed greens, fried goat cheese, apples, crasins, toasted almonds, guava vinaigrette (V)

Porto Azul

spinach, portobello, tomatoes, crumbled blue cheese, balsamic vinaigrette (V)

HOT TAPAS

Spanish Tortilla

slow cooked egg, potato, onion omelette, seasoned w/ salt, pepper, extra virgin oil

Empanadas

perfectly seasoned beef and chicken empanadas, sour cream & salsa

Cubano

pulled pork, ham, pickles, manchego cheese on pressed panini

Papa Rellena

seasoned meat and potato croquette, with sweet tomato aioli and cilantro slaw

Mofongo de Pollo

slow roasted chicken, mashed plantains, portobello puree

Pollo Hierba Fresca

fresh herb marinated chicken breast, grilled with cilantro aioli

Albondigas

beef and pork, seasoned meatballs in garlic, onion, goat cheese sauce

Chorizo

sautéed chorizo, caramel – chipotle sauce, parmesan baguettes

HOT TAPAS (continued)

Churrasco

grilled skirt steak, caramelized onion, wine infused goat cheese crostini

Ropa Vieja

shredded flank, peppers, onions, Cuban spices over fried plantains

Camarones Iberico

authentic Spanish shrimp in garlic, green or chipotle cream sauce

Camarones Pancetta

bacon wrapped, jumbo shrimp with a spicy-citrus mozambique sauce

Pulpo Galicia

sliced grilled octopus, extra virgin olive oil, lemon zest, smoked paprika

Mussels and Clams

sautéed in garlic, oil, cilantro and white wine

Paella Valenciana

timely prepared shrimp, mussels, clams, squid, chicken, chorizo, peas, peppers, garlic, onions and saffron rice

SIDES (V)

Yucca Frita (Cassava Fries)

Casamientos (Rice and Beans)

Maduros (Sweet Plantains)

Batatas Bravas (Roasted Potatoes)

Sauteed Fresh Vegetables

Chips w/ Guacamole and Salsa

DESSERT

Flan

classic Spanish custard, caramel sauce, cinnamon, orange slice

Tres Leche

3 milks pound cake, chocolate sauce, candied mango

Guava y Queso

sliced guava, manchego cheese, maple syrup, granola, fresh apple

Black & Blanco

mexican chocolate brownie, vanilla bean mousse, fresh berries

SANGRE SPECIALS

Join us Tuesday through Sunday for daily specials!

WEDNESDAY:

“Wine Down Wednesday” Any & all bottled wine is \$25 all night.

FRIDAY & SATURDAY

Happy Hour! ½ Priced drinks from 4 – 7 p.m.
(Saturday Happy Hour – bar only)

SUNDAY:

Join us for brunch \$10 Bottomless Cava Mimosas.

SOME ITEMS ARE SEASONAL

Prices subject to change without notice. Please check out our menu online for updates.

65 N. Village Avenue | Rockville Centre

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www.sangredeuva.com

OPEN TUESDAY - SUNDAY • OPEN FOR LUNCH TUESDAY - FRIDAY!