
ENSALADAS

Flats Salad - fresh organic seasonal greens with honey-walnut dressing 5.95

Sabroso - arugula, goat cheese and toasted almonds, dressed with peppadew vinaigrette 7.95

Pasado - grilled eggplant, roasted tomatoes, asparagus, shaved manchego cheese with rosemary balsamic vinaigrette 8.95

QUESOS

Queso - selection of Spanish artisan cheeses, manchego cheese, quince paste, fruit of the season 18.95

La Seo - artisan breads, Pamplona chorizo, Serrano ham, mahon cheese, goat cheese, sundried tomato tapenade roasted garlic 18.95

Valdeon - an honorable Spanish blue cheese, arugula, Serrano, spiced honey, Marcona almonds, crostinni 16.95

DE LA TIERRA

Bravas - roasted yams 7.95 or roasted potatoes 6.95 in a blend of Spanish spices, served with romesco and allioli

Cartuja - a tapas bar classic omelet – potato, caramelized onion, and eggs, romesco sauce 7.95

Croquettas - saffron rice croquettes breaded, fried and filled with herbed taleggio cheese on tomato sauce 10.95

Esparragos - grilled asparagus, shitake mushrooms and balsamic glaze 9.95

Flatsbread - Apple, gorgonzola cheese, caramelized onion, Marcona almonds 12.95

Gnocchi - ricotta gnocchi in a gorgonzola cream sauce, oil cured olives, roasted tomato and fresh basil 10.95

Macarrones - rotini pasta, mascarpone & parmesan cheeses, white truffle oil 10.95

Tolesa - herbed polenta, shitake mushrooms, garlic, oil cured olives topped with leek fondue and balsamic reduction 10.95

FRUTA DEL MAR

Anchoa - sliced baguette garlic aioli, Spanish white anchovy, avocado, smoked paprika 11.95

Galicia - pan seared scallops, pureed cannellini beans, caramelized onion, allioli and hazelnut pesto 11.95

Malaga - prawns sautéed in Spanish spices, served with spinach al la catalana, garlic allioli, romesco sauce 12.95

Pulpo - octopus braised in red wine, tomato sauce, rosemary, smoked paprika Yukon gold potatoes 10.95

CARNES

Bayona - grilled coteghino sausage and rocinante cheese with balsamic glaze and aioli sandwiched between Italian peasant bread 11.95

Cartuja con Serrano - a tapas bar classic omelet – potato, caramelized onion, eggs, serrano ham, taleggio cheese, white truffle oil 9.95

Castilla - Spanish pork and turkey meatballs simmered in a saffron tomato sauce 11.95

El Greco - Spanish piquillo peppers stuffed with seasoned lamb and rice on a roasted pepper sauce topped with feta, garlic yogurt, balsamic and mint 11.95

Sitges - skewered chicken and chorizo Bilbao on a bed of grilled eggplant, roasted tomato, garlic yogurt sauce and mint 11.95

Flatsbread del Serrano - Spicy apricot chutney, serrano ham, chevre cheese 13.95

Dehesa - charbroiled beef brochette marinated in chermoula sauce, cipollini onions, and roasted vegetables 16.95

****Flats Steak** - an 8 oz. grilled flatiron steak, yukon gold potato, crisped shallots and Valdeon cheese butter 22.95

All items are handmade here in the Flats Kitchen using locally sourced organic items where possible. We are proud to use Avenue Bread, Twin Sisters Mushrooms, Taylor Shellfish Farms, coffee by Agri-Bay Roasting.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.





BEVERAGES

Our "Flats" Blend Coffee
By Agri Bay Roasting 2.00

Flats Whole Bean Coffee
12oz bag 9.95

Milk 1.50

Numi Organic Hot Tea 2.00
Ice Tea 2.00

Pellegrino Sparkling Water 3.50
Pellegrino Limonatta (lemon) 3.00
Pellegrino Aranciata (orange) 3.00

Pepsi 2.00
Diet Pepsi 2.00
Sierra Mist 2.00
Mountain Dew 2.00
Dr. Pepper 2.00

Beer

By the Bottle

Estrella Damm Lager 3.50
San Miguel Lager 3.50
Bitburger Drive 3.50
(non-alcoholic)

Beer On Tap

Pike Kilt Lifter 3.75
Anchor Steam 3.75
Manny's Pale Ale 3.75
New Belgium 1554 Black Ale 3.75

18% Gratuity for parties of six more



Tapas, meaning "cover," have their roots in Spain. Centuries ago, small offerings of dried meats and bread were used to cover the glasses of beer and wine, to keep them free of impurities. Over time, the food offerings became more and more elaborate in order to attract customers. Tapas have become a cuisine of their own and each region and city has its specialties.

Designed as gathering places to meet friends and colleagues, these Tapas Bars bustled with workers on morning and afternoon work breaks. The small plates of food allowed them to return to work refreshed, rather than slowed from a heavy meal. Today there are more than seven thousand Tapas Bars in Seville alone. This approach to dining has become a way of life in Spain, with an unparalleled expansion around the globe.





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Open seven days a week