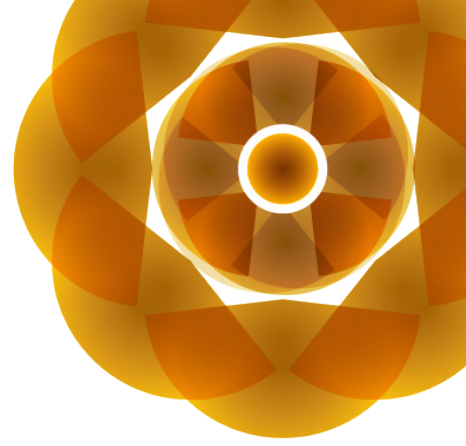


CASA RUBIA

• Fundada 2013.



CHEESES

MANCHEGO // 8
TETILLA // 8
VINO DE CABRA // 8
SAN SIMON // 8
CANA DE CABRA // 8
VALDEON // 8
TASTING CHEESE PLATE // 25

CHARCUTERIA

MARCOS SALAMANCA JAMON IBERICO // 18
LOMO EMBUCHADO // 9
CHORIZO PICANTE // 8
LARDO IBERICO DE BELLOTA // 8
JAMON SERRANO // 9
CHICKEN LIVER MOUSSE, PRUNE CONDIMENT // 9
SALCHICHON DE VIC // 8
TASTING CHARCUTERIA // 34

TAPAS

MARCONA ALMONDS // 7
MIXED SPANISH OLIVES // 7
BEEFSTEAK TOMATO RUBBED BREAD // 7
grilled ciabatta, beefsteak tomato pulp, olive oil, flake salt
GREEK YOGURT // 10
marcona almond, coconut granola, seasonal berries, orange blossom honey
SPANISH CHORIZO FRITTERS // 9
gulf shrimp, piri piri, charred oregano aioli
AMISH CHICKEN CROQUETTES // 8
jamon serrano, smoked paprika, valdeon crema
LITTLE GEM LETTUCE SALAD // 9
shaved heirloom carrot, toasted pine nuts, lemon, radish, creamy tahini garlic dressing
BACON WRAPPED DATES // 8
valdeon, sofrito, crushed marcona almonds
CRISPY POTATOES // 11
salsa brava, garlic aioli, spicy pimenton, fried duck egg
GARLIC GULF SHRIMP // 13
olive oil, sofrito, chile de arbol, lemon, sherry
SPANISH TORTILLA // 9
roasted potato, caramelized onion, asparagus, sobrasada sausage, smoked tomato aioli, farm eggs
LITTLE NECK CLAMS // 13
vino verde, garlic, guindilla pepper, ramps, lemon butter

MEDIA RACIONES SMALL SHARED PLATES

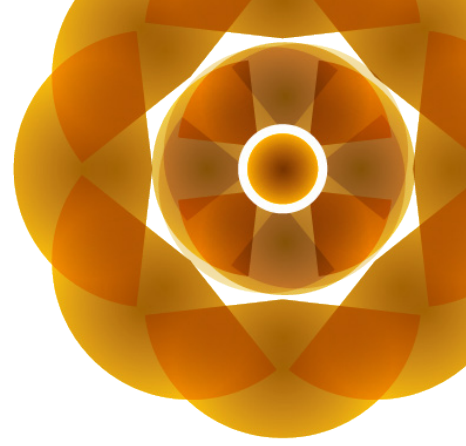
BISTEC BOCADILLO // 16
adobo spiced hanger steak, caramelized shallot, fried farm egg, harrisa aioli, arugula
JAMON BOCADILLO // 14
butter croissant, tetilla cheese, jamon serrano, blackberry jam
TORRIJAS // 14
spanish french toast, coffee ice cream, dulce de leche
CHORIZO CHICKPEA STEW // 15
roasted tomato pulp, chillies, poached eggs, soft herbs, fresh cheese
JAMON BENEDICT // 17
rustic toast, jamon serrano, poached farm eggs, pimenton hollandaise, grilled asparagus
CHAR-GRILLED SPANISH OCTOPUS // 17
olive oil crushed fingerling potatoes, asparagus, mojo de cilantro
TOASTED FIDEOS // 16
chistora, crispy calamari, gulf shrimp, lemon condiment, crispy leeks, ember roasted onion aioli
BACON FOR 2 // 32
crispy pork belly, sherry-black pepper maple glaze, grilled spring onion, leaf broccoli, soft scrambled eggs, rustic toast
PAELLA OF THE DAY // MARKET PRICE

CONCLUDE

WHITE CHOCOLATE-BANANA BREAD PUDDING // 8.5
dark chocolate flan, px ice cream, sea salt caramel
MANCHEGO CHEESECAKE // 8.5
strawberry-rhubarb preserves, almond crumble

OMAR FLORES chef/owner // JESSICA KATE MARTINEZ general manager/owner // BRUNCH 4.16.17 // CASARUBIADFW.COM

There may be small bones in some fresh fish. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. The consumption of raw or undercooked seafood, meats, or eggs may increase your risk of food-borne illness, especially if you have a medical condition or weakened immune system. We use peanut oil. Please limit cell phone use for emergencies only.



COCKTAILS

COCKTAILS

- MADUIXA G&T // 11**
botanist, strawberry shrub, rhubarb, tonic
- TEIXETA // 13**
priorat vermouth, ford's gin, st. germain
- CAVALLER // 12**
templeton rye, campari, vermut
- CLASSIC SANGRIA // 10**
tempranillo, brandy, macerated citrus
- SPARKLING SANGRIA // 10**
cava, licor 43, brandy, mixed fruit, vanilla bean
- MARE DE DRACS // 15**
casa dragones, campari, grapefruit, vanilla
- KALIMOTXO // 6**
spanish red wine, cola, fresh lemon juice

BEER

- ESTRELLA DAMM "INEDIT" // 8**
witbier by ferran adria & el bulli crew - barcelona, spain
- ER BOQUERON // 7**
blonde ale brewed with mediterranean sea water - valencia, spain
- ESTRELLA DAMM // 5**
pilsner, crisp & light - barcelona, spain
- LA SOCARRADA DRAFT // 9**
winter ale brewed with rosemary & honey - xativa, spain
- BERE ARAN SIDRA NATURAL // 8/16**
natural hard cider - basque, spain (750ml)

SHERRY

- FINO, LUSTAU ALMACENISTA:GONZALEZ OBREGON // 6**
pale yellow in color, dough & almonds on the nose, dry, polished finish
- MANZANILLA, HIDALGO "LA GITANA" // 5**
bread & almonds on the nose, tangy & dry on the palate, elegant finish
- AURORA AMONTILLADO // 6**
salinity, nuttiness on the nose, bright & acidity on the palate, toasted pecan on the finish
- AMONTILLADO, TIO DIEGO, SINGLE VINEYARD // 7**
Orange caramel aroma; Bright & crisp acidity on the palate; Toasted nuts on the finish
- PALO CORTADO, LUSTAU ALMACENISTA "VIDES" // 7**
walnut, maple & saline on the nose, light caramel & toasted walnuts, balanced by acidity on finish
- OLOROSO-CREAM-PEDRO XIMENEZ, GONZALEZ VORS, "MATAUSALEM" // 14**
toasted molasses & subtle citrus aroma, bright acidity on the palate, soft walnut finish
- CREAM, HIDALGO "ALAMEDA" // 7**
moderately sweet with nutty richness on the palate
- PEDRO XIMENEZ, BODEGAS TORO ALBALA GRAN RESERVA 1983 // 12**
dark mahogany, expressive notes of balsamic, fruit & caramel on the palate

BRANDY/ PORTS/SIPS

- LUSTAU RESERVA BRANDY // 9**
caramelized honey, toffee aromas, intense on the palate, lingering finish
- LUSTAU GRAN RESERVA BRANDY // 12**
honey & golden raisin aromas, smooth, rich on the palate, warm finish
- WARRE'S 1998 QUINTA DA CAVADINHNA // 15**
candied red fruit & caramel aromas, candied fruit & caramelized sugar on the palate
- JORGE, ORDONEZ & CO. #2 MALAGA 2013 // 12**
gorgeous honeysuckle & orange blossom, lovely weight & velvety texture
- CASTA DIVA "COSECHA MIEL" // 12**
roasted pear aromas, membrillo & honey on the palate, floral finish
- BELLUM "EL REMATE" // 12**
soft, raisin & caramel aromas, caramel coated cherry on the palate, subtle acid & bitter almond finish
- RON NAVAZOS PALAZZI CASK STRENGTH RUM // 34**
5 yr old caribbean rum aged 10yrs in oloroso casks with hints of orange, hazelnut & cloves