

SANGRIA

Red, White or Champagne Pitcher prepared with your provided BYO bottle of wine. In house recipe of fresh fruit and juices. GF 18

SOUP AND SALAD

Ensalada Mixta - Mixed greens, piquillo pepper, tetilla cheese, house made sherry vinaigrette. GF. 18

Ensalada de Col e Remolacha - Kale, beets, apple cider vinegar, evoo, agave nectar. GF. 18

Ensalada de Maza e Remolacha - Mixed greens, beets, apples, candied walnuts, Blue Cheese, house made citrus dressing. GF. 20

Caldo Gallego Soup - Broccoli Rabe, Bean, potato, chorizo, serrano ham. GF 16

CURED MEATS AND CHEESE

Chorizo Seco Picante - Dry cured spicy Spanish Chorizo. Tapa 16, Ración 31

Chorizo Cantimpalo - Dry cured Spanish cantimpalo chorizo. Tapa 16, Ración 31

Xamon de Montanes - Spanish Serrano Ham aged 18 months. Tapa 20, Ración 39

Taboa de Embutidos - Meat board with all the above selections. Tapa 22, Ración 43

Queixo de Teta - Imported Galician Cow's Milk Cheese, Quince. GF Tapa 14, Ración 27

Queixo de Cabra ao Viño - Imported Murcia Goat Cheese, Quince. GF Tapa 18, Ración 35

Queixo Manchego - Imported Sheep's Milk cheese, Quince GF Tapa 18, Ración 35

Taboa de Queixos - Cheese board of above cheese selections. GF. Tapa 22, Ración 43

VEGETABLES

Aceitunas Mixtas - Mixed Spanish Olives GF. Tapa 12, Ración 23

Tortilla Española - Spanish Omelet, Potato, egg, green and red pepper, onion, mixed greens, EVOO, aioli. GF. Tapa 14, Ración 27

Champiños Bevedos - Mushrooms, onion, wine. GF. Tapa 14, Ración 27

Patacas Bravas - Potato, Spicy and smokey aioli. GF. Tapa 16, Ración 31

Xudias ao Allo - String Beans, EVOO, garlic. GF. Tapa 12, Ración 23

Espiñaca ao Allo con Jarabanzos - Spinach, chickpeas, garlic, EVOO. GF. Tapa 12, Ración 23

Pementos Piquillo Recheos de Queixo de Teta - Sweet Piquillo peppers, tetilla cheese, brandy pepper sauce, onion & green pepper puree. Tapa 18, Ración 35



MEAT AND CHICKEN

Pan con Tomate, Queixo e Xamon - Grilled Bread, EVOO, Tomato, tetilla cheese, serrano ham. Tapa 20, Ración 39

Croquetas - Serrano ham, tetilla cheese, béchamel, sweet smoked aioli. Tapa 16, Ración 31

Chorizo con Cebola ao Viño - Spanish chorizo, onion, bell pepper, Rioja wine reduction. GF Tapa16, Ración 31

Chorizo a Prancha - Grilled Spanish Chorizo, caramelized onions. GF. Tapa 14, Ración 27

Costelas Refogadas con Arros - Braised boneless beef short ribs, asparagus, cilantro rice. GF Ración 38

Raxo con Patacas - Pork tenderloin, potato, red bell pepper, onion, Ribeiro wine, Spanish paprika. GF. Tapa 18, Ración. 35

Faldra a Prancha con Espiñaca - Grilled Marinated Skirt steak, chimichurri, garlic spinach GF. Tapa 22, Ración 43

Guicho de Polo Picante - Grilled marinated breast of chicken brochette, paprika sauce, cilantro rice. Gf. Tapa 20, Ración 39

Empanada Galega de Polo - Puff pastry, chicken breast meat, piquillo peppers, onion, paprika. Tapa16, Ración 31

Morcilla con Cebola - Blood sausage, onion. GF. Tapa 16, Ración 31

Datiles con Touciño - Dates stuffed with blue cheese, smoked bacon, agave, balsamic glaze. GF. Tapa 16, Ración 31

FISH AND SEAFOOD

Vieiras - Sea Scallops, mixed greens, balsamic reduction. GF. Tapa 30, Ración 59

Polbo Romesco - Grilled Octopus, mixed greens, almond pepper romesco. GF. Tapa 28, Ración 55

Gambas au Allo - Prawns, garlic, paprika, EVOO, Ribeiro wine, parsley. GF. Tapa 20, Ración 39

Sardiñas Asadas - Grilled Whole Iberian Sardines, sea salt GF. Tapa18, Ración 35

Mexillons do Pobo - Prince Edward Island mussels, Ribeiro wine, onion, garlic, EVOO, lemon, parsley. GF. Tapa 20, Ración 39



AT XUNTA WE BELIEVE EVERY GUEST DESERVES TO ENJOY FRESH MADE TO ORDER DISHES.

if you or any guest has an allergy or diet restriction, please inform your server and we will do our best to accommodate your needs

20% GRATUITY WILL AUTOMATICALLY BE ADDED TO TABLES OF 6 OR MORE.

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