

la diosa  
CELLARS  
spring & summer menu

## tapas

### OLIVES FIESTA

**"THE SALTY OLIVE"** Assorted olives marinated with herbs, bay leaf, and citrus zest. **9**

*Bella Rioja, Bella Blanca*

### OLIVES ONTARIO

**"THE BUTTERY OLIVE"** Ripe, melt-in-your-mouth gourmet olives compliment our seasoned spicy toasted almonds. **8**

*Viognier*

**ISABELLA** Trio of Hummus. Basil mint, lemon garlic, and cranberry beet chickpea bean spreads served with Naan flat bread. **11**

*Viognier*

**RENATA** Moroccan piquant salad featuring cubed curry chicken, sweet onion, celery and black grapes. Served chilled with crostini. **10**

**BESITOS Y JALAPEÑOS** Fire-roasted jalapeño halves stuffed with large shrimp smothered in a combination of cheeses with bacon and broiled. **12**

*Bella Blanca, Sangria*

**MARIA JULIA** Stuffed Spanish Pequillo peppers- flame-seared bright sweet pepper and herbed goat cheese drizzled with maple-infused dressing and toasted almonds. **12**

*Viognier*

### OLGA PILAR - PASTEL DE CANGREJO

Petite lemon thyme crab cakes garnished with Champagne grape tomato relish. **14**

**ALBÓNDIGAS DE MADRID** La Diosa's signature meatballs: blended with freshly diced red onion, garlic, and jalapeño bathed in our very own Marsala wine sauce. **12**

*Sangria, Bella Rioja*

### REBECCA

Hot French brie topped with red jalapeño preserve and toasted slivered almonds, served with crostini. **13**

*Chardonnay, Sparkling*

**SANTO BURILLO** Solomillo al Whiskey is a tapa indigenous to Seville. Delicately flavored tender slices of braised pork tenderloin in a garlic whiskey and brandy sauce. **13**

*Sangiovese, Trebbiano*

**TORTILLA ESPAÑOLA** Inspired by my travels to Alsace, a tortilla creation layered with sweet and nutty Gruyere cheese, potato, onions and herbs. **9**

*Trebbiano, Dry Rosé*

**MEZZALUNA ESCARGOT** Basque-style snails bathed in wine, aromatic herbs, garlic, and French butter then broiled and served with sliced baguette. **13**

*Sparkling, Viognier*

**ANGELINA** Small baguette toasts beneath a savory fresh goat cheese spread topped with a Spanish style onion marmalade, broiled and finished with prosciutto crisps. **10**

*Viognier*

**SARDINAS** Broiled Spanish petite sardines floating in roasted garlic butter, lemon, parsley, and dill with a delicate splash of sherry. Served with sliced baguette. **12**

*Sangria, Trebbiano*

**GRAVLAX** Salt-cured salmon with capers, red onion, cherry tomatoes, and horseradish sauce served with crostini. **16**

*Trebbiano*

**MARINA** Lime marinated large tailed shrimp, bursting with aromas of smoked paprika, saffron, parsley, and butter and broiled with a splash of Sherry. **11**

*Bella Rosa, Sparkling*

**BELLA CORINA** La Diosa's Argentinian condiment of mixed fresh herbs, onions, garden peppers and citrus marinated shrimp. **10**

*Dry Rosé*

*Chimichurri roasted sliced chicken by request. 11*

# *sylvana's specialities*

**DIEGO'S TORTA** Baguette baked and spread with spicy tomato sauce then filled with sliced ham, salami, pepperoni, meatballs, provolone cheese, mozzarella, red peppered olives, and red onion, finished with baby Arugula. **14**

*Sangiovese*

**RISOTTO MI LALITA** Creamy arborio rice mixed with roasted garlic, minced wild mushrooms, French buttered artichoke hearts and a splash of Sherry. **13**

*Bella Rose, Trebbiano*

**DOS TACOS PAPASITO** Seared pork belly glazed in a cocktail of mango, tequila, and jalapeño, served with homemade cabbage slaw over warm white corn tortillas. **13**

*La Herencia, Sangria*

## *ensalada*

**DIOSITA** Spring greens, arugula, peppered olive oil and balsamic vinaigrette, with fresh Feta cheese. **6**

**JACQUELINE** Arugula and pears with blackberry Zinfandel vinaigrette with Buffalo Mozzarella and peppered with pistachio crumbs. **8**

**CLASSICO CAPRESE** Layered fresh Buffalo Mozzarella, sliced tomato, fresh basil, and a drizzle of aged Balsamic over baby arugula greens. **7**

**MEDITERRANEAN SALAD** Spanish chef salad with mixed baby greens, cucumber, tomato, sweet bell peppers, red onion, mixed olives and fresh Feta cheese, served with crostini. **10**  
*Add spice rubbed chicken 3*

## *sopa*

**TOMATO BASIL BISQUE**  
*Cup 5, Bowl 8*

**AL'S GAZPACHO** Medley of softly pureed vegetables and Spanish spices mingle to complete this chilled bright soup topped with whole Lump Crab, with a side of traditional saltines. **10**

*Trebbiano*

**CHEF'S FEATURE, AQ**

**SYLVANA'S QUESO** A blend of swiss, jack, and parmesan cheeses with artichoke hearts, onion, jalapeños, and tomato baked to a golden brown and topped with a light serving of our fresh pico de gallo. Served with house baked corn tortillas. **12**

*Bella Blanca*

## **YUCATECAN SHRIMP COCKTAIL**

A shrimp cocktail of fresh citrus and tomato juice paired with cucumber, cilantro, onion and a splash of tabasco sided with an avocado wedge and celery stick. Served with classic saltines. **13**

*Bella Blanca*

**FRUITATA** An assortment of imported cheeses, pear slices, seasonal grapes, dried fruit, salami, pepperoni, and toasted almonds served with gourmet flat bread. **12/20**

*Sangiovese, Pinot Noir, Viognier*

## *pan*

**BASKET OF BREAD 5**

**BOAT OF CROSTINI 3**

## *pizetta*

**MARGHERITA** Fresh and aged mozzarella, chopped roma tomato and garden cut basil. **10**

**BARCELONA** Sun dried tomato and garlic spread topped with spice-rubbed chicken, sweet red onion, and a medley of fine cheeses. **12**

**CATALINA** Artichoke hearts, caramelized onions, and spinach over Brie, topped with feta. **12**

**FRESCA** Dried mango, plums, apricots, and red onion over brie, topped with crushed walnuts and sprinkle of red pepper. **11**

**NUEVA FRESCA** Sliced anjou pear, caramelized onions, blue cheese, and drizzled honey. **11**

## **CHEF'S FEATURE "PIZZADILLA"**

La Diosa's take on crossing a pizza and a quesadilla. Feature changes weekly, ask your server for details. **10/16**