

PICAZO

7 SEVENTEEN

Local Fare with a Spanish Flair

Harvest 2010

Tapas

Tosta Con Sardinas Encebollodas

Delicate sardine fillets, red onion, tomatoes, extra virgin olive oil & shaved Manchego cheese. 9
2008 Apex Cellars Pinot Gris 25

Spanish Cheese Plate

Three Spanish cheeses accompanied with Marconí almonds and imported olives. 14
2008 Mercer Estates Chardonnay 35

Calamari a la Romana

Fried calamari dusted with Merlot seed flour served with black bean salsa and Habanero aioli. 9
2008 Picazo 7Seventeen Vino Blanco 30

Firecracker Prawns

Prawns sautéed with garlic and harissa chili paste finished with cream. 10
2009 Thurston Wolfe PGV 21

Cidillo Crujiente

Braised chico pork shans glazed with Chukar Cherries' Cherry Chipotle BBQ Sauce. 9
2008 Kestrel Falcon Series Viognier 36

Chimichurri Beef Skewers

With salsa criolla. 3 for 10
2007 Picazo 7Seventeen Vino Rojo 42

Seasonal Flat Bread

Fresh from the market. 9

Sopa del Día

Soup of the day. 4

Ensalada

Roasted Fall Salad

Mixed field greens with roasted peppers, red onions and squash with golden balsamic tomato dressing. 7

Caesar Salad

Chopped romaine hearts with house made dressing, croutons and fresh grated Parmesan cheese. 5

Split entrée charge 4.5

No split checks for parties of 8 or more

Entrada

Picazo Grill Surf & Turf

Chef's catch of the day, Chorizo prawns and a chimichurri beef skewer. 26
2009 Willow Crest Pinot Gris 25

Picazo's Black Tiger Prawns

Prawns stuffed with chorizo and wrapped in serrano. 24
2008 Kiona Dry Riesling 27

Seafood Pasta Puttanesca

Clams, mussels, prawns and fresh fish sautéed with a savory puttanesca sauce. 20
2007 Gamache Vintners Riesling 24

Grilled Pork Chop*

French cut pork chop with chorizo rice & tomatillo salsa. 25
2008 Fidelitas Semillon 37

10oz Grilled Hanger Steak*

Prepared medium rare, served with green chimichurri sauce and salsa criolla. 20
2008 DavenLore Malbec 45

Paella Serves 2
(preparation time 40 minutes)

Seafood Paella

Saffron rice with clams, mussels, shrimp, fish & calamari. 36
2008 Gamache Vinters Estate Viognier 38

Meat Paella

Saffron rice with clams, mussels, chicken, chorizo & beef. 34
2005 Kana Tempranillo 34

Vegetarian Paella

Saffron rice with mushrooms, tomatoes, green beans, peppers & pinto beans. 24
2005 Hogue Sangiovese 45

*according to our good friends at the health department raw or under cooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions

Chef Frank Magaña
Chef Darren Dewalt