

PICAZO

7 SEVENTEEN

Local Fare with a Spanish Flair

Summer 2010

Tapas

Tosta Con Sardinas Encebollodas

Delicate sardine fillets, red onion, tomatoes, extra virgin olive oil & shaved Manchego cheese. 9
2009 Airfield Thunerbolt 27

Spanish Cheese Plate

Three Spanish cheeses accompanied with Marconí almonds and imported olives. 14
2006 Girl Next Door Chardonnay 27

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

Camaron con Chorizo

Prawns stuffed with Spanish sausage, wrapped in Serrano ham. 10
2006 Maison Bleue Viognier 40

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

Soupa del Día

Soup of the day. 4

Ensalada

Market Fresh Salad

Local field greens, market fresh vegetables, toasted walnuts and stone fruit vinaigrette. 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

20% service charge for parties of 8 or more

We accept all major credit cards & Picazo gift certificates

NO PERSONAL CHECKS

Entrada

Chipotle Dungeness Crab Cakes

Pan-Seared crab cakes served with chili-lime aioli. 28
2008 Alexandria Nicole Viognier 36

Picazo Grill

Chef's catch of the day, Chorizo prawns and a Chipotle Dungeness Crab Cake. 24
2009 Willow Crest Pinot Gris 25

Firecracker Prawn Fettuccini

Prawns sautéed with garlic and Harissa chili paste, finished with cream. 19
2008 Kiona Dry Riesling 27

Seafood Pasta Paella

Fresh squid ink pasta sautéed with clams, mussels, fresh fish, scallops, prawns, bell pepper, onion, garlic and saffron wine. 20
2007 Mercer Estates Merlot 50

Grilled Pork Chop*

Smoked paprika-rubbed grilled pork chop served with chili apricot compote. 23
2006 Martinez & Martinez Cesar 42

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