

Tapas Tradicionales Frías (Cold Traditional Tapas)

Charcutería Española Assortment of cured meats, including Serrano ham, cantimpalo chorizo, butifarra, sobrosada and chorizón	\$ 8.75
Ensaladilla Rusa “Russian” potato and vegetable salad, Spanish-style	\$ 4.00
Filete en Tosta Roasted rib-eye over toast, tomato concassé and San Simón smoked Galician cheese	\$ 8.75
Aceitunas & Almendras Marcona Marinated Spanish olives and Marcona almonds	\$ 4.00
Gazpacho Chilled vegetable soup of cucumber, onion, bell pepper, organic tomato, ground pignolis, extra virgin olive oil and sherry vinegar	\$ 5.50
Pimientos de Padrón Padrón peppers sautéed in extra virgin olive oil, with Maldon sea salt	\$ 7.00
Setas a la Plancha con Salsa de Ajo Grilled oyster mushrooms, lemon, garlic, parsley and extra virgin olive oil	\$ 7.00
Tortilla Española Spanish potato and onion omelet served with aioli	\$ 6.75
Mejillones al Albariño Prince Edward Island mussels steamed in Albariño wine with garlic, parsley and shallot	\$ 6.75
Quesos Españoles Assortment of Spanish cheeses with quince paste and fruit	\$ 8.75
Salmón Ahumado House-smoked salmon over crispy toast with capers, onion, chives, chopped egg and extra virgin olive oil	\$ 7.75
Salpicón de Mariscos Galician seafood salad of shrimp, squid, mussels and scallops with bell pepper, parsley, onion, tomato and mango in an Albariño vinaigrette	\$ 8.75

Tapas Tradicionales Calientas (Hot Traditional Tapas)

Gambas al Ajillo Sautéed shrimp in garlic sauce	\$ 8.75
Gambas a la Plancha Grilled head-on shrimp, lemon, Maldon sea salt and extra virgin olive oil	\$ 8.75
Calamares a la Madrileña Fried calamari with a roasted onion aioli	\$ 7.75
Calamares a la Plancha Grilled baby squid, lemon, shallot, parsley and mango in a sherry vinaigrette	\$ 7.75
Croquetas de Bacalao Codfish croquettes served with aioli foam	\$ 6.00
Pan Catalán Catalán tomato bread, served country-style	\$ 4.00

Chorizo Grilled Spanish chorizo with lentils	\$ 6.75
Pintxo de Pollo y Chorizo Chicken and chorizo brochette with cumin aioli	\$ 7.75
Lomo Embuchado Marinated and grilled pork loin, Tetilla cheese, black olive, scallion, tomato and paprika oil over Galician toast	\$ 8.75

Tapas Modernas Frías (Cold Modern Tapas)

Boquerones Marinated fresh anchovies on crispy olive oil toast with black olive tapenade and salmon roe	\$ 7.75
Ensalada de Rúcula Arugula salad with Manchego cheese in a ginger vinaigrette	\$ 6.00
Espárragos Grilled asparagus salad in a piquillo pepper vinaigrette	\$ 7.00
Ensalada de Aguacate Avocado salad with roasted red and golden beets	\$ 7.00
Ensalada Ibiza Ibiza salad of grilled watermelon, tomato, orange and walnut in an aged-sherry-and-balsamic vinaigrette	\$ 6.00
Lomo de Cerdo Sesame seed-encrusted roasted pork loin, mustard and black olive over crispy toast	\$ 7.75
Ternera Carpaccio of roasted veal, sun-dried tomato, scallion, capers and extra virgin olive oil	\$ 8.00
Nevat en Tostada Nevat goat cheese on toast with fig, walnut and truffle oil	\$ 7.75
Atún Marinado con Helado de Aceite de Oliva Marinated bluefin tuna, tomato, scallion, sesame oil, lemon, black olive, olive oil ice cream and Maldon sea salt served over a crispy wonton	\$ 8.75
Ceviche Shrimp and scallops cured in a citrus-and-tomato marinade	\$ 8.75

Tapas Modernas Calientas (Hot Modern Tapas)

Queso de Cabra Baked goat cheese, plum tomato sauce and fresh herbs with olive-oil-and-parsley bread	\$ 8.00
Croquetas de Queso Fresh Requesón cheese croquettes served with an apple aioli	\$ 6.00
Ensalada de Alubias y Tirabeques Warm Granja and white bean salad, snow peas and scallion in a Moscatel vinaigrette	\$ 5.75
Pulpo a Feira Steamed Galician octopus, smoked paprika, extra virgin olive oil, Maldon sea salt and potato foam	\$ 8.75
Vieiras con Crema de Arroz Bomba Grilled scallops with creamless Bomba rice	\$ 8.75

Raciones (Large Tapas)

Arroz Bomba con Gambas y Vieiras Bomba rice with shrimp and scallops, white wine, garlic, shallot and parsley	\$ 9.75
Noki con Rabo de Buey Gnocchi with braised oxtail, vegetables and crispy chickpeas	\$ 9.75
Fideuá Catalán crispy noodles with mixed seafood and lobster aioli	\$ 9.75
Pollo al Ajillo Organic chicken sautéed in garlic sauce	\$ 9.75
Pescado del Día Fish of the day	\$ 9.75
Chipirones en su Tinta Braised baby squid in its own ink and Basque-style rice with garlic	\$ 9.75
Solomillo a la Riojana Sautéed beef tenderloin tips in a Rioja red wine sauce with onion, potato and vegetables	\$ 9.75
Costilla de Cerdo Baby back ribs, sherry-honey marinade, barbecue aioli and potatoes with bacon	\$ 9.75

Postres (Desserts)

Tarta de Santiago Flourless Marcona almond tart and vanilla ice cream	\$ 6.00
Arroz con Leche Rice pudding, passion fruit ice cream and lemon foam	\$ 6.00
Tarta de Peras al Caramelo Caramelized pear tart in puff pastry	\$ 6.00
Fruta Fresca de Temporada Seasonal fresh fruit	\$ 6.00
Croquetas de Chocolate Almond-encrusted chocolate croquettes with lemon gelatin and coconut foam	\$ 6.50

For years, **Ibiza Restaurant** in New Haven has been recognized as perhaps the premier Spanish eatery in the United States. Now Ignacio Blanco brings **Ibiza Tapas & Wine Bar** to Hamden, serving the traditional and contemporary small plates popular all across Spain. Tapas originated as bite-sized bar foods that could be balanced atop glasses, but now describe a meal built around a variety of small, intensely flavored treats.



Ibiza Tapas & Wine Bar
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