

BLUES BAR

NATIONAL HOTEL

TAPAS MENU

CEVICHE

CHEF FELIX RECIPE, CHOOSE ONE FLAVOR- ORIGINAL, MOJITO,
CINNAMON OR STRAWBERRY \$10

MUSSELS

NEW ZELAND GREEN MUSSELS ON THE HALF SHELL WITH
MAITRE'D BUTTER AU GRATIN \$12

MEDITERRANEAN

HUMMUS, BABAGANOUSH AND RAITA, SERVED
WITH CRISPY PITA BREAD \$13

BACALAITOS

SUN DRIED COD FISH, POTATO AND PARSLEY FRITTERS
SERVED WITH ROUILLE SAUCE \$12

OLIVES

HOME MARINATED GREEK OLIVES WITH
TOASTED MARCONA ALMONDS \$8

CROQUETTE

DEEP FRIED MELTING CHEESE CROQUETTE SERVED
WITH TRUFFLE AIOLI \$11

CHARCUTERIE

CACCIATORE SALAMI, SERRANO HAM, CHORIZO, BRESAOLA, WITH
CONDIMENTS AND SLICED BREAD \$15

FROMAGE

IMPORTED AND DOMESTIC CHEESES, SERVED WITH
FIG SPREAD AND SLICED BREAD \$14

SCALLOPS

PROSCIUTTO WRAPPED SEA SCALLOPS SEARED WITH
MANGO SALSA AND BALSAMIC GLAZE \$14

CONSUMER ADVISORY: RAW OR UNDERCOOKED EGGS, MEAT,
OR SEAFOOD MAY INCREASE RISK OF FOODBORNE ILLNESSES
PRICES ARE SUBJECT TO A 18% SERVICE CHARGE AND 9% SALES TAX