

tapas: [/toep.əs/]  
Various small,  
savory dishes  
served as a snack  
or a meal with  
beer, wine and  
sangria @ firefly\*

# FIREFLY KITCHEN & BAR

TAPAS\* [The FIREFLY\* signature collection of finger food & small plates]

## CHILLED TAPAS\*

Gazpacho [avocado garnish]	3.5
Artichoke toasts [hearts, aioli, basil, pepper]	3.5
Garden variety salad [romaine, orange, feta, dried cherries, pine nuts, sherry vin]	4.5
Chicken salad [romaine, grapes, smoked almonds, creamy apple cider dressing]	6
Smoked salmon toasts [brioche toast, sour cream, pickled ginger, capers]	7
Sausage plate [4 imported Spanish sausages, cornichons, capers, mustard]	7.5
Ceviche of shrimp [tiger shrimp, avocado, crispy corn tortilla]	8.5
Plate of Serrano ham and Manchego cheese [grilled bread & garnishes]	9

## HOT TAPAS\*

Tomato-basil soup [mini grilled brie sandwich]	4
Veggie empanada [wild mushrooms, spinach, potato, herbed cheese in red pepper sauce]	4
Tortilla a la espanola [egg, potato, onion, garlic, bell pepper vinaigrette]	3.5
Stuffed dates [bacon-wrapped, smoked almond, red wine reduction, blue cheese]	4
Veggies [julienned, sautéed veggies and French lentils]	4.5
Warm spinach salad [artichoke, red pepper, pine nuts, feta]	5
Spicy potatoes [roasted red potatoes in spicy aioli]	5
Firefly*fries [parmesan, herbs, aioli]	5.5
Roasted eggplant cannelloni [goat cheese, tomato sauce]	5
Thai beef salad [seared beef, thai dressing, romaine, tomato, cucumber, ginger]	5.5
Stuffed Peppers [Spanish piquillo red peppers, cheeses, tomato sauce]	7.5
Mushroom tart [puff pastry, boursin cheese]	7.5
Baked cheese [Spanish cheese fondue with chorizo and roast tomato]	7
Mac `n` cheese [manchego cheese baked w/baby shells]	8
Surf and turf skewers [grilled shrimp, filet mignon, chorizo sausage, salsa verde]	10

### SEAFOOD TAPAS\*

Firefly* fish sticks [fillets of tilapia, Japanese breadcrumbs, spicy tartar sauce]	6
Baked fillets of tilapia [marinated with herbs, lemon, garlic]	6.5
Fried shrimp [beer-battered, ponzu dipping sauce]	8
Crispy calamari [spicy tartar sauce]	7.5
Chorizo clams [peppers, 2 kinds of sausage, white wine, parmesan toasts]	9.5
Ahi tuna skewer [mango, basil, mustard-ginger glaze]	10
Camarones a la diablo [shrimp, spicy chile sauce, grilled bread]	10
Camarones al ajillo [shrimp in lemon-garlic butter sauce]	10

### MEAT & POULTRY TAPAS\*

Albondigas [meatballs in sherry tomato sauce, parmesan]	4.5
Empanada [pastry stuffed w/roast pork, red pepper, w/salad, aioli]	5.5
Ham & cheese croquetas [Serrano ham, Manchego cheese]	5
Chicken and chorizo stuffed mushrooms [yum]	5
Steak and mushroom skewers [grilled filet, roast garlic cream, red wine reduction]	7.5
Chicken skewers [marinated chicken, tomato, mushroom, roast garlic cream]	7
Filet mignon sliders [mini burgers w/Serrano ham, cabrales cheese, caramelized onions]	7.5
Babyback ribs [steamed then glazed with mango BBQ sauce]	8.5
Lamb chops [2 chops, red wine reduction, sautéed lentils and julienne vegetables]	9.5
Petite filet [mini filet mignon, herb cheese, roast potato, mushrooms, red wine sauce]	10

### ENTREES\*

Big Bowl – Salad [greens, sherry vin, red pepper, tomato, artichoke, pine nuts, blue chz]	11
Big Bowl – Pasta [veggies and tomato-pepper sauce]	15
*Add to Big Bowl grilled chicken breast \$5 or grilled shrimp 7	
Herb-Roasted Chicken [Firefly*fries, aioli, lemon jus]	14
Paella [saffron rice, clams, mussels, shrimp, calamari, chicken, Spanish chorizo sausage]	15
Ribeye [14 oz. Ribeye, Firefly*fries, red wine sauce, Cabrales cheese]	20

### DESSERTS\*

Caramel Flan	4
Trio of Gelato [fresh-made pistachio, chocolate, vanilla ice creams]	5
Banana-Nutella Sandwiches [w/Nutella cream dipping sauce]	5
Lemon-Berry Tarts [4 bite-sized lemon pies with fresh berries]	5
Chocolate and cherry bread pudding [warm w/ vanilla ice cream]	5.5
Passion Fruit Mini-Cheesecakes	6
Chocolate "Tres Leches" Cake	5.5
Fruit & cheese plate [3 cheeses, grapes, apples, figs, grilled bread]	10
Dessert platter [flan, cheesecake, tres leches, lemon-berry tart]	12

## FF\*DRINKS

### WINES BY THE GLASS\*

#### SPARKLING

Cristalino, Brut Cava, Spain 8

#### WHITE

Sauvignon Blanc, Terra Andina, D.O. Valle Central, Chile \*07 6  
Pinot Grigio, Caposaldo, Veneto, Italy \*07 7  
Vinho Verde, Twin Vines, Portugal \*07 6.5  
Albariño, Martin Codax, Rias Baixas, Spain \*07 7.5  
Chardonnay, Finca Roja, Neuquen, Argentina \*07 5  
Chardonnay, Four Vines, Santa Barbara CA \*07 7.5  
Riesling, Mönchhof Estate, Mosel, Germany \*07 9

#### RED

Pinot Noir, Moobuzz, Napa Valley, CA \*07 10  
Tempranillo, Bodegas Fontana "Mesta", Castilla, Spain \*06 7  
Tempranillo, Alabanza Reserva, Rioja, Spain \*01 12  
Merlot, Ardilla, Utiel-Requena, Spain \*05 6  
Cabernet Sauvignon, Wisteria, Santa Clara County, CA \*05 5  
Cabernet Sauvignon, Ring Bolt, Margaret River, Australia \*05 8.5  
Malbec, Finca Roja, Neuquen, Argentina \*06 7  
Zinfandel, Plungerhead, Lodi, CA \*07 10

### BEERS\*

Bud Light, Michelob Ultra, Bud 4  
Corona, Pacífico, Fat Tire, Newcastle, Guinness, Estrella Galicia,  
Heineken, Amstel Light, Stella Artois, St. Pauli Non-Alc 5

### SANGRIA\* [marinated 3 days for maximum enjoyment]

RED WHITE OR SPARKLING

Glass 6, Pitcher 24

### MOJITOS\* [lime, fresh mint and rum cocktail]

Regular Glass 7, Pitcher 28

Flavored Glass 7.5, Pitcher 30

Raspberry, Watermelon, Passion Fruit, Pomegranate, Paradise, Blueberry

### MARTINIS\*

Fly\*Hi Cosmo, Caramel Apple, Banana-Coconut, Stoli with Blue-Cheese Olives, Espresso Chocolate 8

[An automatic gratuity of 18% applies to parties of 8 or more.]

**FIREFLY\***  
**KITCHEN  
& BAR**