

Cafe Marbella Tapas

5527 N Milwaukee Ave It's in the JEFFERSON PARK neighborhood. 60630-1226 · +17738530128 ·

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TAPAS FRIAS / COLD TAPAS 16

Gazpacho Andaluz	\$7.00
Andalucian gazpacho soup	
Aceitunas Alinadas	\$7.00
Marinated Spanish olives	
Ensalada De Aguacate	\$9.00
Sliced avocado salad	
Patatas Ali Oli	\$6.00
Garlic potato salad	
Pipirrana Andaluza Con Gambas	\$10.00
Sautéed shrimp over tomato, green peppers, and cucumber salad	
Alcachofas Con Vinagreta	\$8.00
Artichoke hearts with Marbella's own vinaigrette	
Ensalada Templada	\$7.00
Warm spinach salad	
Piquillos Con Queso de Cabra	\$9.00
Spanish roasted red peppers stuffed with goat cheese	
Tortilla Espanola	\$7.00
Traditional Spanish potato and onion omelette	
Plato De Embutidos	\$12.00
Chorizo, ham and salchichon platter	
Plato De Queso Manchego	\$11.00
Manchego cheese platter	
Ensalada Marbella	\$10.00
Mixed greens with shrimp and Marbella's vinaigrette	
Vegetales a la Plantxa	\$8.00
Griddled vegetables Marbella style	
Ensalada De Pollo	\$8.00
Mixed greens with sautéed chicken breast	

Aguacate Relleno	\$10.00
Stuffed avocado with shrimp and brandy mayonnaise	
Ensalada Riojana	\$10.00
Sliced ham, chorizo and Manchego cheese served over shredded potatoes with an olive oil infusion	

TAPAS CALIENTES / HOT TAPAS 16

Sopa De Ajo	\$6.00
Castilian garlic soup	
Espinacas A La Catalana	\$7.00
Sautéed baby spinach with onions, apples and raisins	
Setas Al Ajillo	\$7.00
Sautéed portobello mushroom with garlic, thyme, paprika and white wine	
Patatas A La Riojana	\$9.00
Potatoes rioja style with chorizo riojano	
Patatas Bravas	\$6.00
Deep fried potatoes with spicy tomato sauce	
Gambas Al Ajillo	\$9.00
Sautéed shrimps with garlic; cayenne, parsley and white wine	
Calamares A La Plancha	\$10.00
Griddle squid seasoned with garlic, parsley and fresh lemon juice	
Mejillones En Salsa Verde	\$9.00
Sautéed mussels with shallots, garlic, parsley and white wine cream sauce	
Queso De Cabra Al Horno	\$8.00
Baked goat cheese with tomato basil sauce	
Higos Con Tocino	\$8.00
Stuffed figs with bacon, served with brandy cream sauce	
Pollo A La Navarra	\$8.00
Chicken strips with red wine sauce	
Escalopes De Cerdo	\$7.00
Sautéed pork scaloppini served with sherry cream sauce	
Rossejat De Gambas	\$10.00
Crispy "pan-fried" angel hair pasta with shrimp	
Calamares Al Ajillo	\$11.00
Sautéed squid rings with garlic, cayenne, paprika, cilantro and lime juice	
Albondigas Al Vino Tinto	\$8.00
Spanish meatballs in a red wine sauce	

Champinones Al Ajillo **\$7.00**
Sautéed mushrooms with garlic, cayenne, parsley and white wine

COCAS / CATALONIAN FLATBREADS ²

Coca de Cebolla y Pimientos **\$9.00**
Catalonian flatbread with caramelized onions, Spanish red peppers and cheese

Cocas **\$10.00**
Catalonian flatbread your choice from the following ingredients (select one please) Shrimp, portobello mushrooms, chicken or chorizo riojano

PLATOS PRINCIPALES - ENTREES ⁶

Suprema De Pollo Marbella **\$18.00**
Stuffed chicken breast with spinach and topped with manchego cheese

Cote De Bouef A La Parrilla **\$25.00**
Grilled New York strip, served with pomme frites

Parrillada De Carnes **\$24.00**
Grilled meat combination seasoned with romesco sauce

Fritura De Mariscos **\$26.00**
Marbella's deep-fried seafood combination with ali oli sauce

Parrillada De Mariscos **\$24.00**
Grilled seafood combination with Marbella's seasoning

Filete San Sebastian **\$18.00**
Sautéed tilapia filet with garlic, cayenne, parsley, paprika and white wine

PAELLAS ⁵

Paella Marinera **\$20.00**
saffron rice with fish and seafood

Paella Valenciana **\$18.00**
saffron rice with pork, chicken, chorizo, squid and mussels

Paella De Gambas **\$17.00**
saffron rice with shrimp

Paella De Pollo **\$15.00**
saffron rice with chicken

Paella Vegetarian **\$15.00**
saffron rice with vegetables