

# Tapas Teatro Cafe

1711 N Charles St 21201-5801 · +14103320110 · Updated: Jan 14, 2026

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## ENSALADAS 3

<b>Spanish Ham</b>	<b>\$8.00</b>
bibb lettuce, serrano ham, shaved manchego, tomato vinaigrette	
<b>Endibia</b>	<b>\$7.00</b>
endive, pomegranate, valdeon, and dijon	
<b>Ensalada Del Teatro</b>	<b>\$7.00</b>
arugula, red onion, tomato, manchego, sherry vinegar reduction	

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## VERDURAS 10

<b>Croquetas (patata)</b>	<b>\$8.00</b>
potato and cheese fritters with truffle oil	
<b>Croquetas (guisantes)</b>	<b>\$7.00</b>
green pea and cheese fritters	
<b>Espinacia Y Manzana</b>	<b>\$7.00</b>
sautéed spinach and with apple and maple	
<b>Espinacia Y Cangrejo</b>	<b>\$8.00</b>
sautéed spinach with crab and sherry cream sauce	
<b>Pisto Manchego</b>	<b>\$7.00</b>
spanish ratatouille	
<b>Catalan Kale</b>	<b>\$7.00</b>
sautéed kale with pine nuts and raisins	
<b>Chili Rellenos</b>	<b>\$8.00</b>
piquillo peppers stuffed with queso roncal	
<b>Papas Cambray</b>	<b>\$6.00</b>
baby potatoes with sweet garlic aioli	
<b>Berenjenas Asado</b>	<b>\$7.00</b>
roasted eggplant with curried vegetables and minted yogurt	
<b>Hinojo Frita</b>	<b>\$7.00</b>
fried fennel with garlic aioli	

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## MONTADITOS Y HUEVOS 8

<b>Tortilla Espanola</b>	<b>\$6.00</b>
spain's version of "frittata"	
<b>Huevos Rellenos</b>	<b>\$6.00</b>
deviled eggs	
<b>Huevos Sortidas</b>	<b>\$7.00</b>
boiled egg, shrimp, smoked salmon, anchovy, cornichon, guindilla pepper	
<b>Trouta Ahumado</b>	<b>\$7.00</b>
smoked trout, red onion, horseradish aioli, egg and cornichon with crustini	
<b>Mousse De Salmon</b>	<b>\$7.00</b>
poached salmon mousse, crème fraiche, leek, trout roe	
<b>Tortilla Francesa</b>	<b>\$6.00</b>
omelet of contimpalo and manchego	
<b>Piperade Con Huevos</b>	<b>\$8.00</b>
sautéed peppers, onion, tomato, espelette, egg and manchego cheese	
<b>Huevos De Cordoniz Y Chorizo</b>	<b>\$8.00</b>
boiled egg, shrimp, smoked salmon, anchovy, cornichon, guindilla pepper	

## CARNES 8

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<b>Albondigas</b>	<b>\$9.00</b>
lamb meatballs, tomato sauce, and cilantro	
<b>Pollo A La Brasa</b>	<b>\$8.00</b>
grilled chicken with cumin aioli	
<b>Pechuga De Pollo</b>	<b>\$10.00</b>
sauteed chicken breast with pedro ximenez sauce, mushrooms and valdeon	
<b>Costillas De Cordero</b>	<b>\$12.00</b>
grilled lamb chops with rhubarb barbeque sauce	
<b>Croquetes De Pollo</b>	<b>\$8.00</b>
spicy chicken and cheese fritters	
<b>Bistec A La Brasa</b>	<b>\$11.00</b>
pan seared angus, piquillo pepper sauce and parsley oil	
<b>Buttifara</b>	<b>\$9.00</b>
grilled catalonian style sausage with paprika scented onions	
<b>Costillas De Res</b>	<b>\$11.00</b>
cross cut beef ribs with chimichurri	

## EMBUTIDOS, ALIMENTOS Y QUESOS 15

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<b>Queso Manchego</b>	<b>\$6.00</b>
nutty sheep's milk cheese from la mancha	
<b>Murcia Al Vino</b>	<b>\$6.00</b>
firm, buttery goat's milk cheese from murcia	
<b>Roncal</b>	<b>\$7.00</b>
semi-firm sheep's milk from navarre	
<b>Valdeon</b>	<b>\$7.00</b>
a sharp blue sheep/cow/goat's milk cheese from leon	
<b>Garrotxa</b>	<b>\$7.00</b>
semi-soft sheep's milk cheese from catalonia	
<b>Montealva</b>	<b>\$7.00</b>
goat cheese from andalucia	
<b>Miticrema</b>	<b>\$7.00</b>
creamy, spreadable sheeps milk cheese with pajarero fig and reduced px sherry	
<b>Jamon Iberico De Bellota</b>	
cured ham from acorn fed iberico pigs of spain	
<b>Serrano</b>	<b>\$9.00</b>
dry cured spanish ham	
<b>Cantimpalo</b>	<b>\$8.00</b>
smoky dry cured sausage	
<b>Salchichon De Vic</b>	<b>\$8.00</b>
catalonian style dry sausage	
<b>Lardo</b>	<b>\$7.00</b>
lardo	
<b>Boquerones</b>	<b>\$6.00</b>
marinated white anchovy fillets	
<b>Conservas De Setas</b>	<b>\$6.00</b>
marinated mushrooms with thyme and garlic	
<b>Plato De Espana</b>	<b>\$13.00</b>
sampler of manchego, cantimpalo and jamon serrano	

## MARISCOS 14

<b>Mejillones</b>	<b>\$10.00</b>
mussels with white wine garlic and leeks	
<b>Almejas</b>	<b>\$11.00</b>
littleneck clams in sherry, herbs, bacon, tomato and egg	

<b>Gambas Al Ajillo</b>	<b>\$9.00</b>
shrimp sautéed in olive oil with garlic and parsley.add capers and chilies for a kick	
<b>Bacalao Frito</b>	<b>\$10.00</b>
spanish cod fried crispy, finished with tomato-olive vinaigrette	
<b>Sardinas</b>	<b>\$12.00</b>
fresh sardines- grilled or fried	
<b>Calamares Frito</b>	<b>\$10.00</b>
fried calamari, and marinara	
<b>Calamares Al La Parrilla</b>	<b>\$10.00</b>
grilled calamari, pepperoncini vinaigrette	
<b>Salmon Con Melaza</b>	<b>\$9.00</b>
grilled salmon, molasses sauce, ginger-jalepeno rice cake	
<b>Pulpo Y Patatas</b>	<b>\$10.00</b>
baby octopus, soft potato, pimiento d' espelette	
<b>Fritura De Mariscos</b>	<b>\$12.00</b>
fried calamari, bass and shrimp with aioli and lemon	
<b>Chiparones</b>	<b>\$8.00</b>
fried baby squid with squid ink	
<b>Atun Con Huevos</b>	<b>\$10.00</b>
seared tuna, with quail egg, piquillo pepper and olivecornichon vinaigrette	
<b>Paella:</b>	<b>\$21.00</b>
clams, mussels, shrimp, sea bass, chicken, bomba rice, saffron	
<b>Marmitako</b>	<b>\$17.00</b>
basque stew of tuna, potato, roasted pepper and tomato	