

Cravings Tapas Bistro

8 Wilsey Sq 07450-3719 · +12018578533 · Updated: Jan 14, 2026

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SEA 7

Maryland Crab Cakes	\$16.75
Coconut Chili Broth / Julienne Pear / Avocado Salad	
Pulpo a la Gallega	\$18.75
Grilled Octopus / Crispy Potatoes / Herbed Spanish Evoo	
Gambas al Ajillo	\$13.50
Shrimp / Garlic Oil / Pepper Flakes / Lobster Broth	
Tuna Tartar	\$14.50
Cubed Tuna / Pickled Cucumber / Fingerling Chips / Toasted Sesame Vinaigrette / Spiced Aioli	
Mussels with Chorizo	\$13.00
PEI Mussels / Anised Chorizo / Fennel / Tomato-Basil Creme	
Bronzino Mediterraneo	\$16.50
Gaeta Olives / Capers / Caramelized Onions / White Wine / Lemon	
Paella Valencia	\$14.50
Seafood / Chorizo / Chicken / Peas / Saffron Broth	

LAND 5

Gnocchi	\$15.75
Braised Shortrib / Cauliflower Crema / White Truffle Oil	
Braised Skirt Steak Quesadilla	\$15.50
Apple / Bacon / Baby Spinach Salad Mexican Blend Cheeses / Honey- Basil Vinaigrette	
Mexican Chicken Breast	\$12.00
Avocado / Grape Tomato, Red Onions, Cilantro, Evoo, Squeezed Lemon-Lime. Choice of Grilled (gluten free) or Breaded	
Barbeque Pulled Pork Arepa	\$12.75
Crackling Corn Meal / Guacamole	
Grilled Black Angus Skirt Steak	\$19.95
Creamed Spinach / Parmesan Truffle Fries / Pico De Gallo	

SPREADS 5

Hummus	\$5.75
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Greek Mezede	\$6.25
Roasted Red Peppers & Feta Cheese	
Gorgonzola, Italian Ricotta & Black Truffle Oil	\$6.25
Charred Eggplant, Fresh Herbs & Basil EVOO	\$5.75
Spreads Trio Sampler	\$12.00
Choose any 3 from above	

GARDEN 6

Tempura Vidalia Onion Rings	\$11.00
Avocado / Radish Slaw / Pommery Mustard Aioli	
Asparagus Salad	\$11.00
Endive / Apple / Basil Vinaigrette / Shaved Pecorino / Drizzled Truffle Oil	
Baby Arugula Salad	\$11.00
Roasted Beets / Feta Cheese / Toasted Almonds / Citrus vinaigrette	
Cravings Salad	\$11.00
Mixed Baby Greens / CranBerry / Candied Pecans / Gorgonzola / Cucumber / Tomato	
Eggplant Parmesan	\$12.00
Eggplant Roulade / Mozzarella / Basil / Marinara	
Hongos	\$11.50
Wild Mushrooms / Garlic / Cotija Cheese / Sherry Wine / Cilantro	

ZESTY 5

Croquettas	\$8.50
Potatoes / Chorizo / Tetilla Cheese / Roasted Pepper Remoulade / Mozzarella	
Albondigas de Ternera	\$11.50
(NYC '10 best meatballs) Veal Meat Balls / Plum Tomato-Basil Sauce	
Flat Bread Pizza	\$13.00
Hummus / Rocket Pears / Goat Cheese / Applewood Bacon / Baby Arugula / Truffle Oil	
Skirt Steak Tacos	\$16.00
Pico de gallo	
Stuffed Baked Avocado	\$14.00
Philly Cheesesteak / Vermont Cheddar	

MEATS 4

Jamon Serrano
Premium cured Spanish ham aged 18 months

Chorizo

Mild spicy pork sausage cured in pimienta

Soppressata

Pork sausage from Mallorca

Saucisson

Dry cured french sausage

CHEESE 5

Manchego

Sheep's milk / Nutty flavor

Chevre

Goat's milk / delicate, creamy cheese

Dutch Gouda

Cow's milk / Caramelly / Nutty

House-Made Mozzarella

Lightly warmed

Assorted Olives

Mediterranean blend

EMPANADAS 6

Smoked Pork Shoulder & Swiss Cheese **\$7.20**

Traditional **\$7.20**

Ground beef / Sautéed Onions / Olives / Roasted Peppers

Spinach & Queso Fresco **\$7.20**

BBQ Chicken **\$7.20**

Vermont Cheddar / New Orleans BBQ Sauce

Lamb & Feta **\$7.50**

Braised Lamb / Feta Cheese

Meat Balls Parmigiana **\$7.00**

Mozzarella / Tomato - Basil

SIDES 6

Creamed Spinach **\$7.00**

Truffle Fries with Parmesan **\$7.00**

Sautéed Spinach with Garlic **\$6.50**

Shaved Jersey Corn	\$7.50
Cayenne Chili Pepper, Cotija Cheese Gratinee	
Shoestring Fries	\$5.50
Saffron Risotto	\$7.00

TAPAS TOUR 15

Gambas Al Ajillo
Paella Valenciana
Mexican Chicken Breast
Tempura Vidalia Onion Rings
Asparagus Salad
Cravings Salad
Baby Arugula Salad
Croquettes
Albondigas de Ternera
Eggplant Parmesan
Barbeque Pulled Pork Arepa
Shaved Jersey Corn
Mussels con Chorizo
Flat Bread Pizza
Any 3 Empanadas