

Tapas 12 West

Tapas are appetizer size portions of just about anything. Of Spanish origin, tapas are now popular the world over. Here at Tapas 12 West we have items representing many countries. As each tapa is finished in our kitchen it will be brought to your table. This type of service lends itself to sharing with the whole table. So sit back, order several tapas, have a glass of sangria and enjoy the company of your table.

Cold Tapas

Bruschetta

Crostini topped with tomato, garlic, basil, Parmesan cheese and a balsamic reduction.

\$ 5.75

Ceviche

Shrimp and scallops are marinated in citrus juices with roasted peppers, grilled onion, basil and cilantro.

\$ 9.75

Asian Salad Trio

Wakamae salad, Calamari salad and Black Seaweed salad.

\$ 6.75

Fig and Black Olive Tapenade

Kalamata olives, Mission figs, balsamic vinegar, honey and olive oil are combined then placed on crostini and topped with goat cheese.

\$ 5.75

Grape Tomatoes and Mozzarella Salad

Grape tomatoes are tossed with fresh mozzarella, balsamic vinegar and basil.

\$ 5.00

Seared Tuna Napoleon

Sesame crusted tuna is seared and served with green apple slaw, fried wontons and a Sriracha sauce. Served rare.

\$ 9.75

Caesar Salad

Romaine lettuce is tossed with a classic Caesar dressing, red onion, croutons and Parmesan cheese.

Small \$ 4.00

Large \$ 7.00

Apple, Pecan Salad

Romaine lettuce is tossed with a cider vinaigrette and topped with apples, pecans, blue cheese and sun-dried cranberries.

Small \$ 4.75

Large \$ 7.75

Lime-Ginger Marinated Tuna and Wakamae Salad

Wakamae is dressed with a sesame ginger dressing and topped with lime-ginger marinated tuna.

\$ 6.00

Spinach Salad with Tapenade Vinaigrette

Spinach leaves are tossed in a vinaigrette made from olives, olive oil and basil. The spinach is topped with tomatoes, artichoke hearts and Parmesan cheese.

Small \$ 5.00

Large \$ 8.00

Hot Tapas

Lemon-Rosemary Chicken Skewers

Chicken skewers marinated in olive oil, lemon juice, rosemary and garlic. The skewers are served with a lemon-rosemary dipping sauce.

\$ 7.00

Roasted Pork Empanada

Roasted pork, corn, black beans, onions, cilantro and Monterey Jack cheese

\$ 8.00

Tempura Shrimp with Asian Cocktail Sauce

Shrimp dipped in tempura batter, fried and served with a sauce made from sesame oil, sriracha, ginger, garlic, lime juice, rice wine vinegar and tomato paste.

\$ 9.00

Braised Pork and Black Bean Nachos

Pork is braised in chicken stock and spices, then shredded and combined with black beans and cumin. The pork mixture is placed on a bed of corn tortillas and topped with Monterey Jack cheese.

\$ 8.75

Bok Choy and Goat Cheese Fried Ravioli

Raviolis are stuffed with bok choy, garlic and goat cheese, then fried and served with a honey-lime sauce.

\$ 6.00

Sweet Potato and Black Bean Empanada

Roasted sweet potatoes are combined with black beans, cumin, cilantro and Monterey Jack cheese then placed in an empanada wrapper.

\$ 6.75

Sautéed Beef with Fried Sweet Potatoes

Marinated flank steak is sautéed with onions, garlic, tomatoes, lime juice, cilantro and fried sweet potatoes.

\$ 9.00

Fried Green Tomatoes with Roasted Pepper Coulis, Cilantro Lime Crème Fraiche and Goat Cheese

Green tomatoes are dusted with seasoned cornmeal and flour, then fried and topped with pepper coulis, cilantro crème fraiche and goat cheese.

\$ 6.50

Potato and Ham Croquette with Spicy Mustard Sauce

Riced potatoes are combined with ham then breaded and fried. They are served with a spicy mustard sauce made from Dijon mustard and rice wine vinegar.

\$ 7.75

Flatbread with White Bean Spread

Flatbread is topped with a spread made from pureed white beans, Parmesan cheese, olive oil and oregano.

\$ 5.75

Artichoke Flatbread

Flatbread topped with artichoke hearts, roasted tomatoes and mozzarella cheese.

\$ 7.00

Chorizo and Caramelized Onion Flatbread

Flatbread topped with sofrito, caramelized onions, chorizo sausage and Asiago cheese.

\$ 8.00

Kalamata Olive Flatbread

This flatbread is topped with Kalamata olives, basil pesto and goat cheese.

\$ 7.50

Portobello Mushroom Flatbread

Sun-dried tomato pesto is spread on flatbread then topped with roasted portobello mushrooms and mozzarella cheese.

\$ 8.00

Fried Calamari with Sriracha Aioli

Calamari is dusted with flour, fried, and served with a sriracha infused aioli.

\$ 8.75

Snow Crab Cakes

Snow crab is combined with peppers, onions, herbs, breadcrumbs and eggs to make these crab cakes. They are served with orange-chipotle mojo and coconut crème fraiche.

\$ 9.75

Shrimp and Artichoke Sauté

Shrimp are sautéed with artichoke hearts, tomatoes and garlic. The sauté is served with crostini.

\$ 9.00

Herbed Goat Cheese and Tomato Fondue

Goat cheese is whipped with herbs then baked with tomato confit.

\$ 8.00

Baked, Stuffed Scallops on the Half Shell

Scallops on the half shell are topped with onions, peppers, bacon, garlic and Parmesan cheese, then baked.

\$ 9.50

Fried Sweet Potatoes with Spicy Lemon-Saffron Aioli

Sweet potatoes are fried and served with an aioli made from mayonnaise, garlic, lemon juice and red pepper flakes.

\$ 5.75

Roasted, Stuffed Portobello Mushrooms

A portobello mushroom is stuffed with spinach, tomatoes, garlic and mozzarella cheese.

\$ 8.00

Braised Chicken and Mozzarella Fluteas

Braised chicken is shredded, then stuffed with mozzarella in a tortilla and fried. The fluted is served with tomato salsa and sour cream.

\$ 7.50

Lime Braised Duck Napoleon

Muscovy duck is braised in a combination of lime juice, chicken stock and herbs, then placed on a roasted corn cake and served with chili-maple syrup.

\$ 8.50

Mussels with Spinach and Chorizo

Mussels are sautéed with spinach, chorizo sausage, garlic, onions and white wine.

\$ 9.00

Grilled Cilantro, Lime Marinated Steak Tacos

Flank steak is marinated in cilantro, lime juice olive oil and garlic, then grilled and wrapped in a flour tortilla with cabbage slaw.

\$ 8.50

Café Made Potato Chips with Roasted Garlic Hummus

We make the chips here and serve them with a hummus made from roasted garlic, chick peas, tahini paste, olive oil and lemon juice.

\$ 3.50

Grilled Bruschetta with Serrano and Asiago

Grilled bread is topped with caramelized onions, Serrano ham and Asiago cheese.

\$ 7.00

We have banquet facilities next door available for any occasion.

Consuming raw or undercooked animal products may increase your risk of food-borne illness, especially if you have certain medical conditions. This statement is required by the department of health.