

ESTÉBAN RESTAURANT *Sip. Savor. Share.* ~ CURBSIDE MENU

Available 5:30pm – 8:30pm ~ Call and our Restaurant Team can assist you with your order ~ 831-375-0176

Located at the Casa Munras Hotel and Spa ~ 700 Munras Ave, Monterey

SHARE *your dish, your experience*

Casa Fries	Spanish pimento, garlic aioli	5.
Traditional Patatas Bravas	spicy pimento sauce, garlic aioli	7.
Casa Munras Medjool Date	bacon, blue cheese	12.
Boquerónes	Spanish white anchovies, roasted peppers, onions, country bread	7.
Cocas Andalucía	Spanish Flatbread ~ roasted garlic, vine ripe tomato, fresh Belfiore mozzarella	14.
Cheeses	Chef's selection of local and Spanish cheeses, green strawberry chutney, country bread	16.
Cured Meats	country bread, grain mustard, olive tapenade, pickled vegetables	14.
Casa Munras Pork Empanada	feta cheese, tomatillo sauce	14.
Pear	celery root, baby lettuce, pomegranate, almonds, gold balsamic, cold pressed olive oil GF	13.
Heirloom Beet	wild arugula, shaved fennel, apple, lemon & olive oil GF/VG	13.
Morning Harvest Bisque	Chef's selection of Savor the Local's bounty GF	7.
Spiced Lamb Chop	Berbere spice blend, escabeche, citrus yogurt GF	19.

10" Pizzas

Cheese	12.
Pepperoni	14.
Veggie	16.

SAVOR *your dish, your experience*

Moorish Chickpea Stew	saffron rice, rainbow chard, harvest vegetables, flatbread VG	21.
Prawns & Pasta	asparagus ravioli, savoy cabbage, prawn bisque, pea shoots	30.
Pacific Catch	white bean escabeche, chimichurri GF	32.
Grilled Half Chicken	olive oil potatoes, harvest vegetables, verde tapenade GF	27.
Burger and Fries	tomato chutney, sheep's milk cheese, grilled onions	19.
14 oz Ribeye Steak	Garnet potato, harvest vegetables, Rioja wine jus	39.

Paellas

A regional dish from Valencia, Spain, Paella refers to the type of pan used to cook the rice over an open flame. Chef Gus shares his love for this traditional dish by using daily harvest of vegetables to enhance the Paella experience.

The Harvest	free-range chicken, caggiano sausage GF	36.
Del Mar	prawns, clams, mussels GF	36.
Paella Negra Mixta	duck, sausage, clams, mussels, prawns	42.

GF: gluten free | **VG:** vegan


Consuming raw or under cooked meats, poultry, seafood or shellfish may increase your risk of food borne illness. Chemicals known to the State of California to cause cancer, or birth defects or other reproductive harm may be present in foods or beverages sold or served here. Drinking distilled spirits, beer, wine and other alcoholic beverages may increase the risk of cancer and birth defects during pregnancy.

SIP and relax

BUBBLES

Mont-Marcal , Cava, Penedés, Spain	43
J Sparkling , Cuvée, Russian River Valley	52
Sofia , Brut Rose, Monterey	38
Danzante , Prosecco, Italy	35

WHITES

McIntyre , Chardonnay, SLH, CA, '16	49
Hahn , Chardonnay, Monterey, CA, '18	35
Cloudfall , Chardonnay, Monterey, CA, '16	40
Charles & Charles , Rosé, Washington, '17 	35
<i>A Portion of the proceeds go to support the National Breast Cancer Foundation</i>	
Tolosa , Rosé, Edna Valley, CA, '18	43
Joyce , Riesling, SLH, CA, '17	49
Flume Crossing , Sauvignon Blanc, Monterey, CA, '18	49
Morgan , Sauvignon Blanc, Monterey, CA, '17	43
Morgadío , Albariño, Rías Baixas, Spain, '18	43

REDS

Pure Paso , red blend, Paso Robles, '17	55
Falcon's Perch , Pinot Noir, Monterey, CA, '18	43
Joyce Submarine Canyon , Pinot Noir, SLH, CA, '18	49
Montana Crianza , Rioja, Spain, '16	43
Brave & Maiden , Red Blend, Santa Ynez, CA, '15	55
Hama , Malbec, Mendoza, '17	43
Perinet , Red Blend, Priorat, Spain, '16	45
Seven Oaks , Cabernet, Paso Robles, CA, '17	45
Losada El Pájaro Rojo , Bierzo, Spain, '16	40
Writer's Block , Cabernet Franc, Lake County, '16	40
Puma Road Petite Sirah , Paicines, '14	65

CERVEZAS

Drafts

Scrimshaw	8
Stellar IPA	8
Laguna Baja	8

Bottles

Racer 5 IPA, Healdsburg, CA	7
Stella Artois Belgium	7
805 Central Coast, CA	8
Berried at Sea Coronado Brewing Co.	10
Big Sur Golden Marina, CA, 16 oz.	12
Black Prince Porter Marina, CA	8

SPECIALTY SANGRIA & COCKTAILS

Signatures

Red Sangria lemon, orange, apple	10
White Sangria Stirrings pear liquor, cinnamon, pears	10
Boss Anna Cimarrón tequila, Patrón Citron, lime, & Grand Marnier <i>Named after Estéban's award-winning bartender</i>	small 14 large 17
Balestreri Manhattan Maker's Mark, ginger liqueur, lemon, Vermont maple syrup, ginger beer	14
Lá Botanica Grey whale gin, mint, Liquid Alchemy Grenadine, Fever Tree Club Soda	16

Seasonal Favorites

Mezcal Thyme Mezcal, ginger beer, thyme infused simple syrup	14
Apple Aquino Basil Hayden, Liquid Alchemy Spiced Apple, mint, Fever Tree Club Soda	16
Spanish Paradise raspberry & coconut rums, pineapple & cranberry juice, coconut rim, fresh pineapple	13
Yesi's Smokey Ginger Liquid Alchemy Raspberry, Fever Tre Smokey Ginger Ale, mint, Sobieski Raspberry	15
Cinnamon Hot Toddy Bulliet Bourbon, Fireball, honey, cinnamon, orange peel	14