

# Tapas

- Serrano Wrapped Figs** (GF) 7  
Four figs marinated in red wine wrapped in Serrano ham then topped with honey goat cheese.
- Lobster stuffed mushroom caps** 10  
Warm crimini mushrooms stuffed with sautéed lobster.
- Hummus and Pita** 7  
A scoop each of basil and pequiillo flavored hummus with warm pita points for dipping. Carrots & Celery available upon request. Extra side of pita \$1.
- Cheese Board** 14  
Three Spanish cheeses (Tetilla, Manchego, and aged goat cheese) with side of buttery Marcona almonds, marinated Spanish olives, chorizo, baguettes and quince jelly.
- Brussel Sprouts** (GF) 7  
Crispy brussel sprouts tossed in sesame honey glaze.
- Patatas Bravas** 7  
Traditional crispy potatoes served with spicy aioli.
- Potato Skins** (GF) 7  
The baked classic returns with cheddar cheese, Serrano ham, chorizo and green onions.
- Chicken Empanadas** 10  
Three puff pastries filled with shredded chicken, cream cheese, carrots, celery, onion and tangy poblano sauce.
- Steak Empanadas** 12  
Two large crispy puff pastries filled with spiced shredded steak, warm cream cheese and diced green apples.
- Enfuego Chicken** 9  
Spicy Chicken bites served with a cool caper cream sauce.
- Honey Goat Cheese Stuffed Beignets** 9  
Four crispy beignets stuffed with honey goat cheese.
- Spanish Cheese Fondue** 10  
Spanish cheeses, melted with white wine and served with crusty bread for dipping.
- Nido Salad** (GF) 8  
Mixed greens with candied walnuts, goat cheese, tomatoes & cranberries drizzled with red balsamic vinaigrette. *Add Grilled Chicken for \$5*
- Smoked Salmon Salad** (GF) 10  
Smoked salmon on bed of mixed greens with cherry tomatoes, cucumbers, and citrus dill dressing.
- Traditional Cuban Sandwich** 9  
Slow-cooked marinated pork, ham, Swiss cheese, dill pickle, and Dijon mustard melted on a warm baguette.
- Chicken Salad Sandwich** made with with apple, celery, red grapes & cranberry 7
- Ham and Cheese Sandwich** grilled with pico de gallo & house-made chipotle sauce 7  
*Choice of croissant, multi-grain, or GF bread*
- Seafood Paella** Lobster, shrimp, clams, mussels, and chorizo on a bed of saffron rice. 24
- Crab Cakes on Basil** 14  
Two jumbo lump crab cakes on basil cream sauce.
- Spanish Steak Tostadas** (GF) 14  
Two corn tostadas topped with tender marinated steak, grilled pineapple salsa and house-made cilantro cream.
- Spanish Butter Chicken** 12  
Grilled marinated chicken with a tomato and curry sauce on white rice and grilled pita points.

# Chocolate

- Chocolate Truffles** 7  
Four truffles of Spanish dark chocolate surrounding chocolate mousse all drizzled with glaze.
- Chocolate & Churro Sticks** 7  
Dark Spanish chocolate served with two cinnamon churro sticks for dipping.
- Chocolate Fondue** 13  
Melted chocolate for dipping apples, bananas, strawberries, pound cake, and marshmallows. Choose Dark or Milk. *Or Try Peanut Butter & Chocolate!*
- Hot Chocolate Molten Cakes and Ice Cream** 10  
Two mini molten dark fudge cakes with hot lava chocolate inside and a side of cold creamy all-natural vanilla ice cream. (10-minute cook time)
- OMG Chocolate Espresso Cookie** 8  
Two warm triple chocolate cookies with a whipped espresso cream center, then drizzled with warm chocolate sauce.
- Classic Cookies** 7  
Three ooey goey soft chocolate chip cookies served with a shot of ice cold milk.
- Light & Layered Chocolate** 7  
Layers of vanilla ice cream, chocolate mousse and whipped cream. So smooth and rich, you'll need a spoon.
- Nutella Crepe** (GF) 8  
Hot homemade chocolate crepe stuffed with delicious melted Nutella. *Add Bananas or Strawberries for \$2*
- Salted Caramel Ice Cream** (GF) 6  
Made from grass grazed milk and super smooth, this ice cream is the perfect combination of salty & sweet.
- Gluten Free Peanut Butter Brownie** 7  
How can this be Gluten Free? That's what you will say when you bite into this warm brownie with a peanut butter top and bottom.
- Pastries** 3  
Chocolate Croissant / Cinnamon Roll / Chocolate Muffin / Blueberry Muffin / Banana Nut Muffin
- Kiddie Tapas** 6  
**Grilled Cheese** Buttered bread and cheese grilled  
**Chicken Fingers** Three crispy chicken fingers & ketchup  
**Cheese Pizza** 6-inch deep dish pizza 8  
**PB&J** Good old-fashioned peanut butter and jelly
- Fountain Drinks** 2.75  
Coke, Diet Coke, Sprite, Sweet or Unsweet Tea, Lemonade, OJ, Whole Milk, or Chocolate Milk

# Breakfast

Til 2:30 pm Every Day

**Power Parfait** 7  
Greek Non-fat Vanilla Yogurt, Fruit, Granola and Local Honey

**Egg Benedict Sandwich \*** 9  
Poached egg on applewood smoked bacon covered in warm hollandaise sauce. Layered with fresh spring mix and fried green tomato between a toasted English muffin.

**Crab Cake Benedict \*** 16  
Two jumbo lump crab cakes with poached eggs and drizzled with hollandaise and served with sliced toast.

**Protein Plate (GF)** 9  
Three scrambled eggs, sliced avocado, two strips of bacon and a cup of fresh fruit.

**Bacon Egg and Cheese Croissant** 7  
Baked daily these fluffy croissants have thick applewood smoked bacon, fried egg and warmed cheese.

**Strawberry, Basil and Brie Egg Sandwich** 8  
Fried egg with crispy Serrano ham, strawberries, basil and honey on a fresh croissant.

**Breakfast Tacos (GF)** 8  
Two corn tortillas with scrambled eggs, grilled chorizo and Monterey cheese topped with cilantro cream and a side of salsa.

**Avocado Toast** 9  
Two pieces of toasted multigrain bread with sliced avocado and pico de gallo. *Add an egg for \$2\**

**Frittata (GF)** 8  
Open face Spanish omelet with roasted potatoes, red pepper, black beans, pico de gallo and chorizo.

**Huevos Tostadas (GF)** 8  
Two tostadas with black bean mash, fried egg, queso fresco, pico and salsa.

**Nutella Crepe (GF)** 8  
Hot homemade chocolate crepe stuffed with delicious melted Nutella. *Add Bananas or Strawberries for \$2*

**French Toast** 7  
Traditional French toast with all-natural maple syrup.

**Pastries** 3  
Chocolate Croissant / Cinnamon Roll / Chocolate Muffin / Blueberry Muffin / Banana Nut Muffin / Bagel & Cream Cheese

## Coffee (prices include tax)

Espresso	2 oz	3
Cortado	4 oz	3.5
Cappuccino	6 oz	4
Americano	6 oz/12oz	3 / 3

**Lattes** 10 oz 5

**Seasonal & Flavored Lattes**  
*Cafe Nido (Mocha Latte with Spanish chocolate), Vanilla, Caramel, Honey Cinnamon, or Lavender Honey*

Non-coffee: Matcha Green Tea Latte or Chai Latte

House Drip Coffee	3
Single Origin	3.5
Iced Coffee	3
Hot Chocolate	3.5
Frosted Mocha	6
Apple Caramel Cider	4

## Organic Tea (hot or iced)

Moonlight Jasmine (Green)	3.5
Tangerine & Ginger (Herbal)	3.5
English Breakfast or Earl Gray (Black)	3.5
Hibiscus Berry (Herbal)	3.5



*Nido means Nest in Spanish. Perched above Vickery Village, we hope you find this place to be a sanctuary for your family and friends to gather, sip and savor all that life has to offer.*

**Coffee** - Liquid life enhancer

**Tapas** - Small plates meant to be shared between friends

**Chocolate** - A powerful elixir known to improve the mind, body and spirit

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. The consumption of raw or undercooked eggs, poultry or seafood may increase your risk for food borne illness.