

TAPAS* [The FIREFLY* signature collection of finger food & small plates]

CHILLED TAPAS*

Apple and Manchego Salad {green apple, Manchego cheese, smoked almonds, lightly dressed]	7
Tomato Bread [tomato, garlic, sherry vinegar] add Manchego Cheese, Serrano Ham or Boquerones \$2	7
Gazpacho [chilled tomato soup w/ bell pepper, croutons, cilantro & avocado garnish]	7
Artichoke Toasts [hearts, aioli, basil, pepper]	8
Garden Variety Salad [romaine, spinach, orange, feta, dried cherries, pine nuts, sherry vin, heart of palm]	7.5
Boquerones [Spanish white anchovies on toast w/roasted pepper, yellow pepper vin, avocado]	8.5
Seasonal Salad [kale, shaved fennel & carrots, roasted red beets, bosc pears, feta cheese, sherry-maple vinaigrette]	9.5
Chopped Chicken Salad [chopped breasts, grapes, smoked almonds, creamy cider dressing, endive]	9.5
Smoked Salmon Toast ^o [brioche toast, caper-dill cream, pickled red onion and cucumber, chives]	9.5
Chorizo Plate [4 imported, thinly sliced cured meats, cornichons, capers, mustard]	10.5
Ceviche of Shrimp ^o [shrimp, lime, tomato, red onion, avocado, jalapeno, cilantro, crispy corn tortilla]	10.5
Tuna Tartare ^o [marinated ahi tuna, avocado, sesame dressing, taro chips]	10.5
Plate of Serrano Ham and Manchego Cheese [Fermin Serrano, grilled bread & garnishes]	13
Avocado Montadito [toasted baguette, avocado, lime, pesto marinated heirloom tomatoes, chili oil]	8

HOT TAPAS*

Stuffed Dates [bacon-wrapped, smoked almond, red wine reduction, blue cheese]	6.5
Tortilla a la Española [egg, potato, onion, garlic, bell pepper vinaigrette]	7.5
Padron Peppers [flash-fried, touch of salt; most are mild]	7.5
Tomato-Basil Soup [vegetarian, with mini grilled brie sandwich]	7.5
Seasonal Vegetables [brussels sprouts, sweet potatoes, thyme, lemon zest, lemon juice, parmesan cheese, olive- canola oil]	8
Huevos Estrellados ^o [Spanish chorizo, patatas, tomato sauce, fried egg]	9
Veggie Empanada [spinach, mushrooms, artichoke, herb cream cheese in pastry, red pepper aioli]	7.5
Veggies and Lentils [sautéed veggies and French lentils]	7.5
Roasted Heirloom Carrots [rainbow carrots, herbs, mango-apple cider BBQ, vegan cheese w/pecans]	8.5
Warm Spinach Salad [artichoke, red pepper, pine nuts, feta, lemon]	7
Patatas Bravas [roasted red potatoes, spicy aioli]	7.5
Firefly* Fries [Parmesan, herbs, aioli]	8
Roasted Eggplant Cannelloni [goat cheese, tomato sauce, chives]	8
Baked Goat Cheese [goat and garlic cream cheese, tomato sauce, pesto, toast]	9.5
Spicy Beef Salad [filet mignon ^o , orange-soy dressing, romaine, pickled cuke & ginger, salsa verde]	9
Stuffed Peppers [Spanish piquillo peppers, fresh mozzarella, garlic cream cheese, tomato sauce]	9.5
Mushroom Montadito [toasted baguette, shitake, oyster, and button mushrooms, roasted garlic and herb cream, chili oil]	10
Baked Tetilla [Tetilla cheese fondue with chorizo, tomato confit, toast]	9.5
Manchego Mac 'n' Cheese [baked w/baby shells tomato-pepper relish]	9
Tierra y Mar Skewers [grilled shrimp, filet mignon ^o , chorizo sausage, salsa verde]	11
Heart of Palm "Crab Cakes" [hearts of palm, bell peppers, onion, Old Bay seasoning, vegan mustard aioli]	8

SEAFOOD TAPAS*

Firefly* Fish Sticks [filets of cod, Japanese breadcrumbs, spicy tartar sauce]	8.5
Baked Cod ^o [lemon, garlic, butter, fried onions]	9.5
Shrimp Tempura [tempura/beer battered, ponzu sauce]	10
Fried Calamari [spicy tartar dipping sauce]	10
Pulpo Asado [grilled Spanish octopus, potato, red pepper, garlic-lemon oil]	11
Steamed Mussels [mussels with white wine, shellfish stock, leeks, lemon grass, lemon, tabasco, butter, roasted tomatoes]	12
Chorizo Clams [peppers, 2 kinds of spicy sausage, white wine, parmesan toasts]	12
Ahi Tuna Skewer ^o [mango, basil, ginger-soy glaze, house pickles, salsa verde]	10
Camarones a la Diabla [shrimp, sweet and spicy sauce, toast]	11
Camarones al Ajillo [shrimp in lemon-garlic, red pepper]	11
Scallops "Escargots" [scallops baked in garlic-herb butter]	11

MEAT & POULTRY TAPAS*

Albondigas [meatballs in sherry tomato sauce, parmesan]	7.5
Empanadas [pastry stuffed w/roast pork, red pepper cream cheese, w/ salad, aioli]	7.5
Ham & Cheese Croquetas [Serrano ham, Manchego cheese, aioli]	7
Chicken and Chorizo Stuffed Mushrooms [chicken, chorizo, tomato, garlic butter and parmesan]	7.5
Steak and Mushroom Skewers ^o [grilled filet, roast garlic cream, red wine reduction]	11
Chicken Skewers [grilled, marinated chicken breast, seasonal veggies with roasted garlic cream]	8.5
Chicago Beef Bocadillos [3 shaved beef sandwiches w/ house made giardiniera]	9
Serrano Ham Sliders ^o [2 mini burgers w/ Serrano ham, bleu cheese, crispy onions]	9.5
Chicken Tinga Empanada [pastry stuffed w/spicy chicken breast, tomato, onion, chili-lime crema]	7.5
Merguez Bocadillos [3 spicy lamb sausage sandwiches, caramelized onions and peppers, red wine reduction, feta cheese]	10
Babyback Ribs [pork, mango BBQ sauce]	12
Lamb Chops ^o [2 chops, red wine reduction, sautéed lentils and julienne vegetables]	12
Petite Filet ^o [mini filet mignon, herb cheese, roasted potato, mushrooms, red wine sauce]	13

ENTREES*

Big Bowl – Salad [romaine, spinach, sherry vin, red pepper, tomato, artichoke, pine nuts, blue cheese]	12
Big Bowl – Pasta [veggies and tomato-pepper sauce, parmesan cheese]	16
*Add to Big Bowls >> grilled chicken \$4, grilled shrimp \$7, albondigas \$5	
Firefly* Burger ^o [7 oz. marinated beef, tetilla cheese, lettuce, pickled onion, “diabla” ketchup, tempura padron peppers, fries]	13
Herb – Roasted Chicken [Firefly* Fries, aioli, lemon jus]	17
Ribeye ^o [14oz Ribeye, Firefly* Fries, aioli, red wine sauce, Cabrales bleu cheese]	31

PAELLAS*

[Serves 2-4 people]

VEGGIE [artichoke, peppers, tomato, mushrooms, peas]	22
CHICKEN & MUSHROOM [chicken, wild mushrooms, veggies] Add Chorizo \$4	24
SEAFOOD [shrimp, mussels, clams, calamari, cod, veggies] Add Chorizo \$4	26
MIXED [shrimp, mussels, clams, calamari, chicken, chorizo, veggies]	32

ALL PAELLAS ARE COOKED TO ORDER
PLEASE EXPECT A 40-MINUTE COOK TIME
ADD OR SUBTRACT INGREDIENTS TO TASTE

DESSERTS*

Caramel Flan [with almond cookie]	6
Sorbet of the Day [Grand Marnier and berry salad]	6
Trio of Gelatos [fresh-made Pistachio, Chocolate, and Vanilla]	6
Banana-Nutella Sandwiches [on Brioche with Nutella cream dipping sauce]	8
Lemon-Berry Tarts [two lemon tarts with a mixed berry sauce]	7
Chocolate Cherry Bread Pudding [served warm with sangria reduction sauce, topped with vanilla gelato]	8
Mini Passion Fruit Cheesecakes [honey-passion fruit reduction, fresh whipped cream and strawberries]	8
Flourless Chocolate Cake [bittersweet chocolate, fudge and raspberry sauces, topped with vanilla gelato]	8
Chocolate Tres Leches [chocolate cake soaked in coconut milk, condensed milk and heavy cream, infused with chocolate liqueur]	8
Seasonal Dessert [pumpkin rice pudding napoleon], butternut squash purée]	9
Dessert Platter [a sampling of Flan, Chocolate Tres Leches, Passion Fruit Cheesecake and Lemon Berry Tart]	15
Fruit & Cheese Plate [San Simon, Cabrales, & Brie Cheeses, Grapes, Apples, Figs, Pecans, Grilled Raisin-Walnut Bread]	15

COFFEE*

Coffee	4.5
Café Latte	6
Hot Tea	5.5
Espresso	4.5
Double Espresso	6.5
Cappuccino	6
Carajillo [Liquor 43 & espresso]	11

PORTS & SHERRIES*

Fonseca, Bin No. 27	10
Taylor Fladgate 10 year	11
Dow’s 10 Year	8
Elite, Oloroso	10
Hidalgo, Morenita Cream	11

^oPlease inform us of any allergies or dietary restrictions

^o Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food-borne related illness

^o Our butter contains roasted almonds and honey

[An automatic 20% gratuity applies to parties of 6 or more]