



El Farol Restaurant

"Come for the wonderful food,
stay for the exciting music and entertainment"

-David Salazar-Owner

We offer a unique dining experience and we urge you to eat in our restaurant or bar. We most certainly urge you to listen to our entertainment seven nights a week. Come into our bar after dinner and enjoy a dessert, brandy, sherry or port.

Every Saturday Evening we offer a Flamenco Dinner Show.

On Fridays and Saturdays, and on some special occasions, we do have a cover for our large shows. From Sunday through Wednesday, we have no cover. Please dine well and enjoy the music.

Tapas

The word "tapas" or "tapa" originated from the Spanish word "tapar," which means, "to cover." As is the tradition in Spain, many people take an afternoon break from their daily lives and jobs to go to the local bar or tavern for snacks and refreshments. There, the bartenders noticed that the glasses of wine or sherry served to the patrons were attracting fruit flies. The bartenders came up with a clever idea to keep the glasses free of the annoying insects — pieces of bread covering the top of the glasses.

As time went on, each bar came up with something exciting to serve on top of the glasses, along with the bread. Therefore, each "tapas" bar had its own signature dish or "tapa." Usually it was as simple as anchovies or jamon covering the bread, but now, hundreds of years later, the food in these simple bars is as good and creative enough to rival any restaurant in the world.

Dinner

(\$29.00 Per Person)

Appetizers

Aguacate - Crispy fried avocado with salsa cruda and lime crema

Calamares - Crispy fried baby squid with aioli and romesco

Pollo Curri - Curried chicken salad with Celery and Grapes

Entrees

Salmon al la Plancha - Manchego cheese polenta, garlic-saffron jus and Catalan spinach

12 oz. Angus Ribeye Steak - Balsamic-chipotle glaza with mashed potatoes and cabrales butter

Paella - Saffron rice with scallops, shrimp, mussels, clams, chorizo and chicken

Dessert

Tres Leches - Vanilla sponge cake soaked in sweetened coconut milk, tequila cream and condensed milk

Torta Chocolate - Chocolate espresso flourless torte with tart cherry port sauce

Flan Caramelo - Lemon-rosemary-infused custard

Lunch

(\$19.00 Per Person)

Appetizer

Pollo Curri Curried chicken salad with Celery and Grapes -

Aguacate Crispy fried avocado with salsa cruda and lime crema -

Entrees

Paella Saffron rice with scallops, shrimp, mussels, clams, chorizo and chicken -

Salmon Al La Plancha Manchego cheese polenta, garlic-saffron jus and Catalan spinach -

Dessert

Tres Leches Vanilla sponge cake soaked in sweetened coconut milk, tequila cream and condensed milk -

El Farol Restaurant

808 Canyon Road

(505) 983-9912

<http://elfarolsf.com>