


# PAELLAS

Mi Tomatina paellas are made with special rice imported from Spain that is renowned for absorbing flavor while maintaining a delightful chewiness. These tasteful dishes are meant to be enjoyed with close friends and family and we hope you enjoy the food as much as you enjoy their company. **Our paellas serve 2 people.**





<b>Paella Fabulosa</b> . . . . .	<b>54</b>
Our signature dish - paella rice cooked with squid, octopus, mussels, clams, shrimp, and chicken.	
<b>Paella Valenciana</b> . . . . .	<b>45</b>
For meat lovers, this paella has pork, Wagyu beef (10+ BMS), braised oxtail, chicken wings, Spanish chorizo and snails.	
<b>Paella Roja</b> . . . . .	<b>45</b>
Paella rice cooked with shrimp, chorizo, chicken, and flavored roasted pimientos.	
<b>Paella Negra</b> . . . . .	<b>45</b>
Paella rice cooked with chicken, shrimp, calamari, mussels, and roasted pimientos. Seasoned with specialty spices and natural squid ink.	
<b>Paella De Champiñones</b>  . . . . .	<b>39</b>
For vegetarians and vegetable lovers - paella rice cooked with a variety of wild mushrooms and fresh vegetables.	
<b>Fideua</b> . . . . .	<b>45</b>
Here, pasta replaces the specialty rice. Cooked with chicken, peppers, shrimp, mussels, squid, onions and peas.	

**PERSONALIZE YOUR PAELLA** | Add any of the following options:




<b>Calamari</b> . . . . .	<b>6</b>	<b>Chicken</b> . . . . .	<b>4</b>
<b>Chorizo</b> . . . . .	<b>5</b>	<b>Wagyu Beef</b> . . . . .	<b>9</b>
<b>Caracoles (Snails)</b> . . . . .	<b>8</b>		
<b>Shrimp</b> . . . . .	<b>6</b>		
<b>Octopus</b> . . . . .	<b>4</b>		

# TAPAS

## ENSALADAS



<b>Ensalada De La Casa</b>   . . . . .	<b>7<sup>50</sup></b>
Seasonal artisanal greens with champagne vinaigrette, freshly roasted almonds and champagne plumped raisins.	
<b>Ensalada De Tomate</b>   . . . . .	<b>9<sup>50</sup></b>
Fresh tomato wedges with Mahon cheese and fresh mint tossed in fig balsamic reduction.	

## SOPAS

<b>Gazpacho</b>  . . . . .	<b>7<sup>00</sup></b>
Ask your server about today's flavors.	
<b>Lentil Soup</b>  . . . . .	<b>7<sup>50</sup></b>
<b>Crema de Calabacin</b>  . . . . .	<b>7<sup>50</sup></b>
Delicate soup made with fresh zucchini, and potatoes creamed with goat cheese.	


<b>New! Caldo Gallego</b> . . . . .	<b>9<sup>50</sup></b>
Typical Galician soup. Slowly simmered for 7 hours. Pork, Serrano ham, garbanzo beans with spinach and more.	


## TAPAS


<b>Marinated Olives</b>   . . . . .	<b>6<sup>50</sup></b>
A medley of olives marinated in seasonal citrus and fresh herbs.	


 Indicates cold tapas

 Vegetarian Dishes


<b>Plato Chico</b>  . . . . .	<b>12<sup>75</sup></b>
Manchego cheese, Serrano ham, Morcilla, and Lomo served over our signature olive oil.	

<b>Plato De Quesos</b>  . . . . .	<b>12<sup>50</sup></b>
Enjoy a delightful array of Spanish cheeses served with figs, raisins and pine nuts.	


<b>Patafas Bravas – mi Tomatina</b>  . . . . .	<b>7<sup>50</sup></b>
Roasted potatoes tossed in imported truffle oil, fresh parsley, and shaved Manchego cheese. Served with our house red sauce. – Yum!	

<b>Vegetable of the Day (Vegetales De Estacion)</b>  . . . . .	<b>7<sup>25</sup></b>
Ask your server about today's fresh vegetable.	

<b>New! Mac &amp; Cheese</b> . . . . .	<b>8<sup>50</sup></b>
Spanish spin on American classic made with Manchego cheese and oven baked for a gratin finish.	

<b>Hongos Vegetarianos</b>  . . . . .	<b>8<sup>25</sup></b>
Large white mushrooms stuffed with our homemade vegetarian filling.	

<b>Piquillos Rellenos</b> . . . . .	<b>8<sup>75</sup></b>
Imported piquillo peppers stuffed with creamy cod and potatoes served with piquillo sauce and Manchego cheese.	

<b>Tortilla Española</b>  . . . . .	<b>7<sup>50</sup></b>
Traditional Spanish tortilla made from eggs, potatoes, and onions accompanied by chive aioli.	

<b>Tortilla Con Chorizo</b> . . . . .	<b>9<sup>50</sup></b>
Traditional Spanish tortilla made from eggs, potatoes, onions, and chorizo accompanied by chive aioli.	

<b>Fish Special (Hake – Merluza)</b> . . . . .	<b>10<sup>00</sup></b>
This delicious, delicate Mediterranean white fish is pan fried and served over asparagus with our house made Spanish green sauce.	

<b>Calamari De La Casa</b> . . . . .	<b>10<sup>50</sup></b>
Fresh calamari dusted with house-seasoned flour and fried to perfection. Accompanied by our house red sauce. – “Best in Florida”	

<b>Scallops</b> . . . . .	<b>12<sup>75</sup></b>
Pan seared jumbo scallops accompanied by traditional Spanish green sauce. – <b>Amazing!</b>	

<b>Honey Lavender Shrimp</b> . . . . .	<b>13<sup>50</sup></b>
Large fresh Florida shrimp seared in a honey lavender glaze over a bed of fresh baby greens. – <b>Que Rico!</b>	

<b>Gambas Al Ajillo</b> . . . . .	<b>13<sup>50</sup></b>
Large fresh local succulent shrimp sautéed in garlic olive oil.	

<b>Zarzuela de Mariscos</b> . . . . .	<b>15<sup>75</sup></b>
Traditional Catalan fish stew with clams, mussels, and calamari.	

<b>Mejillones Al Vino</b> . . . . .	<b>10<sup>50</sup></b>
Large mussels cooked in Spanish white wine with onions and peppers. Served with crispy patatas fritas (fried potatoes).	

<b>Caracoles Al Ajillo</b> . . . . .	<b>10<sup>75</sup></b>
Fresh snails cooked in a delicious combination of Sherry wine, fresh herbs, garlic and butter.	

<b>Chorizo Infierno</b> . . . . .	<b>10<sup>75</sup></b>
Pan seared Spanish chorizo deglazed in Brandy.	

<b>Pan Roasted Duck (Pato Con Peras)</b> . . . . .	<b>12<sup>75</sup></b>
Pan roasted duck breast with white wine poached pear and pear glaze. – Allow extra time – <b>Divine!</b>	

<b>New! Montadito de Pollo</b> . . . . .	<b>9<sup>50</sup></b>
Seared chicken tossed with pesto and pimientos served on ciabatta toast.	

<b>Pollo Al Ajillo</b> . . . . .	<b>10<sup>50</sup></b>
Tender chicken tossed with our white wine and garlic sauce accompanied by sautéed onions.	


<b>Albondigas Caseras</b> . . . . .	<b>9<sup>50</sup></b>
Meatballs served with our house red sauce, shredded Manchego cheese and herbs.	

<b>Hongos Rellenos</b> . . . . .	<b>9<sup>25</sup></b>
Fresh mushroom cap stuffed with Serrano ham and cream cheese.	

**MORE ON BACK**

**WARNING**  
Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of foodborne related illness.



<b>Premium Tenderloin (Solomillo Con Patatas)</b> . . . . .	16 <sup>50</sup>
Premium tenderloin on a nest of crispy potatoes, topped with caramelized shallots accompanied by caramelized gourmet tomatoes and Pedro Ximenez sherry reduction. – <b>Incredible!!</b>	
<b>Beef Fillet Skillet</b> . . . . .	10 <sup>00</sup>
Tender fillet tips, potatoes and mushrooms served with our chef's delicious crema de champiñones sauce.	
<b>Oxtail</b> . . . . .	14 <sup>50</sup>
Slow braised oxtail in a Spanish wine sauce accompanied by a delicate potato mousse and Pedro Ximenez Sherry reduction. – <b>OMG!</b>	
<b>Baby Lamb Chops</b> . . . . .	11 <sup>75</sup>
Served with a fig wine reduction and fresh herbs. – <b>Mike's Favorite!</b>	
<b>Empanadas</b>	
Filled with Chorizo . . . . .	9 <sup>00</sup>
Filled with Morcilla . . . . .	9 <sup>00</sup>
Filled with Bacalao (cod) . . . . .	9 <sup>00</sup>
<b>Mushroom Croquettes (Croquetas De Hongos)</b>  . . . . .	7 <sup>00</sup>
Classically prepared wild mushroom croquettes served with Pedro Ximenez reduction.	
<b>Ham Croquettes (Croquetas de Jamón)</b> . . . . .	7 <sup>00</sup>
Classically prepared croquettes with Serrano ham accompanied by chive aioli.	
<b>Shrimp Croquettes (Croquetas De Gambas)</b> . . . . .	8 <sup>00</sup>
Classically prepared shrimp croquettes served with garlic aioli.	



Mi Tomatina Paella Bar is named after the fun-filled annual tomato festival held in the Valencia Region of Spain. La Tomatina festival has been called “the ultimate food fight.” We hope you have as much fun at our restaurant - but, **please refrain from throwing tomatoes!**

PERFECT  
**PAELLAS**

TANTALIZING  
**TAPAS**

WONDERFUL  
**WINES**

DELICIOUS  
**DESSERTS**

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## LOCATION

mi Tomatina - Paella Bar  
433 West New England Avenue  
Winter Park, FL 32789

Phone: (321) 972-4881  
[www.mitomatina.com](http://www.mitomatina.com)

## HOURS OF OPERATION

Monday - Thursday	11:30 AM - 10:00 PM
Friday - Saturday	11:30 AM - 11:30 PM
Sunday	10:30 AM - 9:00 PM

*“You will love the experience!”*