



COLD TAPAS

Aceitunas Mixtas vv, gf Medley of Mediterranean Olives	6	Pinxtos
Almendras Tostadas or Nut Medley vv, gf Paprika Almonds or Spanish Cocktail Mix	7	Tostada de Almogrote v,s Cured Sheep Cheese. Garlic. Olive Oil. Dried Chili Flakes.
Manchego y Membrillo v Manchego Cheese. Quince Preserve.	8	Pan con Tomate Jamón Serrano. Smashed Tomato. Garlic Infused Olive Oil.
Tortilla Española v, gf Spanish Omelette. Fried Potato. Egg. Onions. Roasted Red Pepper	8	Escalivada y Anchoa vv w/o anchovy Roasted Eggplant. Onion. Red Pepper. Anchovy.
Conserva: Tinned Gourmet Seafood v Octopus, Mussels, Razor Clams, or Cockles.	10	Boquerones Cured White Anchovies. Olive Oil. Parsley.

Soup & Salad

Sopa del Dia Soup of the Day. Check Board or with Server	4/6
Ensalada Mixta v,gf, vv w/o egg Seasonal Greens. Red Onion. Spanish Olives. Egg. Tomato. Cucumber. Carrot. Red Wine & Olive Oil Vinaigrette.	9.5
Ensalada de Espinacas con Pera v,gf, vv w/o cheese Spinach. Pear. Walnut. Blue Cheese. Roasted Shallot Vinaigrette.	9.5

Sabor de España

Imported Meats & Cheeses from Spain

Full Charcuterie Board	21
- Assorted Cheeses Only v	10
- Cured Meats Only	12

v- vegetarian vv- vegan gf-gluten free s-spicy

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness

HOT TAPAS

Veg	Meat	Seafood
Champiñones en Salsa Verde vv, gf Grilled Crimini Mushrooms. Parsley-Lemon-Garlic Sauce.	Morcilla gf Seared Pork-Cumin-Rice Sausage.	Sardinas Asadas Grilled Whole Sardines. Grilled Lemon. Tarragon Oil.
Patatas Bravas v, gf, s, vv w/o alioli Fried Potato. Spicy Tomato Sauce. Alioli*	Chorizo gf Seared Pork-Paprika-Wine Sausage.	Calamar a la Parrilla gf Grilled Squid Steak. Lemon. Garlic. Olive Oil. Parsley. Alioli.
Berenjenas Fritas vv Fried Eggplant. Sea Salt. Honey.	Tocino Relleno de Datil gf Almond-Stuffed Bacon Wrapped Dates.	Calamares Fritos Fried Squid. Lemon. Alioli.*
Espárragos con Mojo vv Grilled Asparagus. Red Bell Pepper & Garlic Sauce.	Pollo al Ajillo gf, s Seared Chicken. Fried Potato. Garlic. Olive Oil. Dried Chili Flakes.	Gambas al Ajillo gf, s Seared Shrimp. Garlic. Dried Chili Flakes. Olive Oil. Parsley.
	Pincho Moruno de Pollo gf Moorish-Style Grilled Chicken on Skewer.	Pulpo a la Gallega gf Baby Octopus. Potato. Paprika. Olive Oil.
	Steak* con Mojo, Queso Azul, ó a la Pimienta gf Flat Iron Steak w/ your choice of Sauce: • Red Bell Pepper & Garlic • Blue Cheese & Shallot • Cracked Black Pepper & Brandy	

DESSERTS

Chocolate con Churros v Fried Pastry. Chocolate Dipping Sauce.	7	Flan al Caramelo v, gf Spanish Custard. Caramel Glaze.	7	Tarta de Santiago v, gf Flourless Almond Cake. Powdered Sugar.	7
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La FERIA
SPANISH TAPAS

CATA VINO
MERCADO & WINE BAR

Driven by our passion for all things from Spain—food, drink, music, and culture—we three friends realized a decade-long dream by opening La FERIA in 2013. We're thrilled to share Spain's best foods and drinks with you here in Detroit. In fact, it is this complement of pairing great food with great drink that compelled us to expand our offerings in 2018 through Cata VINO, our adjacent wine bar and mercado. We're excited to offer you a larger selection of Spanish and international wines, sherries, craft cocktails, seafood conserva, and more.

Our latest offerings include To-Go Sangria jars, our irresistible Almogrote in retail packets, and many cured meats, cheeses, speciality sweets and products from Spain. Don't leave without your bag of gourmet goodies!!! Moreover, we are from Detroit and believe in supporting fellow Detroiters. We deliberately source as many products and services as we can locally, believing that we will prosper only when we ALL prosper.

Saludos,
Pilar, Naomi, and Elias



COCKTAILS

Margarita Madrid

Lunazul Tequila, Orange Liqueur,
Simple Syrup, Lime Juice
12

Negroni

Campari, Gin, Vermouth, Orange Peel
14

Dirty Martini

Grey Whale Gin or Chopin Vodka,
Dry Vermouth, Blue Cheese Olives
15

Old Fashioned

DCD Bourbon, Orange,
Cherry, Simple Syrup
12

Paper Plane

Bourbon, Amaro, Aperol, Lemon Juice
14

Aviation

Liberator Gin, Cherry Liqueur,
Crème de Violette, Lemon Juice
14

The Last Word

Gin, Green Chartreuse,
Cherry Liqueur, Lime Juice
12

Bartender's Call

Market Price

House Sangria 8/18

Secret Family Recipe
Red Wine, Fruit & Many Liquors

To-Go Jar - 5 Servings 25

BEER & CIDER

Drafts

6

Rotating - Ask Server

Bottles

6

Estrella Galicia (Spain)

Almaza (Lebanon)

Peroni (Italy)

Negra Modelo (Mexico)

Mythos (Greece)

Vibrations Kombucha (USA)

Cider (Sidra)

iSastegi (Basque Country, Spain) 9

Trabanco (Asturias, Spain) 12

Maeloc Pear Cider (Spain) 6

Maeloc Blackberry Cider (Spain) 6

Non Alcoholic

Ask your server for our selection of
coffee, teas, sodas, and mocktails

SHERRY

Listed in descending order from dry to sweet

César Florido Cruz del Mar **Fino** 8/19

Deliciosa **Manzanilla** 8/19

C. Florido Cruz del Mar **Amontillado** 10/22

Valdespina Don Gonzalo **Oloroso** 10/30

Gutierrez Colosia **Oloroso** 10/28

César Florido Cruz del Mar **Cream** 8/19

El Candado **Pedro Ximenez** 8/19

i 3-Glass Flight ! 21

Choose any three by-the-glass Wines or Sherries

WINE BY THE GLASS

Tinto (Reds)

Garduño (Castilla) Cabernet Sauvignon 9
Clos de Tafall (Priorat) Garnacha. Syrah. Cab 12
Gamonal (Leon) Prieto Picudo 14
Handwork (La Mancha) Tempranillo 9
Lechuza (Castilla) Garnacha. 9
Mestizaje (Mustiguillo) Bobal 11
Nexo (Rioja) Tempranillo 10
Uva de Vida (Castilla) Graciano 15
Viña Coterro (Rioja) Tempranillo et al. 11
Rotating Red (See Server) Mkt

Rosado (Rosé)

Azul y Garanza (Navarra) Garnacha 10
Elk Cove (USA) Pinot Noir Rosé 12
Garduño (Castilla) Bobal 9
Latue (La Mancha) Tempranillo 11
Ostatu (Rioja) Tempranillo. Garnacha. 12

Blanco (White)

Garduño (Castilla) Sauvignon Blanc 8
Apremont Vin de Savoie (France) Jacquère 11
Bico da Ran (Rias Baixas) Albariño 11
Botijo Blanco (Aragón) Garnacha Blanca 9
Coto de Gomariz (Galicia) Treixadura et al. 14
Elk Cove (USA) Riesling 11
Gaba do Xil (Galicia) Godello 10
Pardevalles (Leon) Albarin Blanco 12
Terras de Gondarei (Rias Baixas) Albariño 10
Xarmant Txakolina (Txakoli) Hondarribi Zuri 11
Rotating White (See Server) Mkt

Cava (Sparkling)

Raventos i Blanc (Spain) 14
Raventos i Blanc de Nit (Spain) 15
Segura Vidas (Spain) 11
True Colors (Spain) 10
Jeio Prosecco Rosé (Italy) Glera 12



BOTTLE LIST

TINTO (REDS)

SPAIN

Abadia de Gomariz (Spain) Sousón et al.	\$52
Alaia Marisa (Spain) Prieto Pecudo. Tempranillo	\$42
Bienamado (Spain) Monastrell. Syrah. Merlot.	\$49
Clos de Tafall (Spain) Garnacha. Syrah. Cab	\$48
Clos Lojen (Spain) Bobal	\$42
Clos Petit Ona (Spain) Garnatxa Negra et al.	\$90
Cuevas de Arom (Spain) Grenache	\$50
Finca Resalso (Spain) Tempranillo	\$42
Gamonal (Spain) Prieto Pecudo	\$48
Garduño (Spain) Cabernet Sauvignon	\$28
Handwork (Spain) Garnacha	\$30
Handwork (Spain) Tempranillo	\$30
Lechuza (Spain) Garnacha	\$28
Mercedes Eguren (Spain) Cabernet Sauv.	\$32
Mestizaje (Spain) Bobal	\$38
Nexo (Spain) Tempranillo	\$32
El Oso y la Alemana (Spain) Tinto de Toro	\$40
Pies Negros (Spain) Tempranillo. Graciano.	\$49
La Plazuela (Spain) Cencibel. Garnacha.	\$125
Silice (Spain) Mencia. Albarello. Merenzao. et al.	\$50
Uva de Vida (Castilla) Graciano	\$55
Uva de Vida (Castilla) Temp. Graciano.	\$38
Vilosell (Spain) Tempranillo. Garnacha. Syrah.	\$45
Viña Coterro (Spain) Temp.Graciano.Garnacha.	\$38

INTERNATIONAL

Alto Molina (Argentina) Malbec	\$26
Apaltagua (Chile) Carmenere	\$45
Barbera d'Alba (Italy) Barbera	\$45
Cabrerisse (France) Carignan	\$35
La Castellone (France) Merlot. Cab Franc. et al.	\$39
La Cuadrilla (USA) Syrah, Grenache et al.	\$50
Clos Mazurique (France) Cabernet Franc	\$36
Clos Siguier (France) Malbec	\$36
Langhe (Italy) Nebbiolo	\$60
Nastl (Austria) Zweiget. Merlot.	\$40
Pacha (Chile) Cabernet Sauvignon	\$40
La Renaissance (Lebanon) Merlot. Cab Sauv.	\$69
Ricardo Santos (Argentina) Malbec	\$39
Rigoletto (Italy) Sangiovese et al.	\$38
Román (USA) Zinfandel	\$44
Valravn (USA) Pinot Noir	\$40
Volpaia (Italy) Sangiovese	\$60
Wapisa (Argentina) Pinot Noir	\$40

BLANCO (WHITE)

SPAIN

Amizade (Spain) Godello	\$32
Bico da Ran (Spain) Albariño	\$42
Botijo Blanco (Spain) Garnacha Blanca	\$35
Dandelion (Spain) Albariño	\$55
El Oso (Spain) Malvasia. Verdejo.	\$52
Camino (Spain) Hondarribi Zuri	\$45
Coto de Gomariz (Spain) Treixadura et al.	\$50
Garduño (Spain) Sauvignon Blanc	\$28
Gaba do Xil (Spain) Godello	\$40
Los Conejos Malditos (Spain) Malvar. Airen.	\$35
Pardevalles (Spain) Albarin Blanco	\$40
Terras de Gondarei (Spain) Albariño	\$44
Viña Mein (Spain) Treixadura et al.	\$42
Xarmant Txakolina (Spain) Hondarribi Zuri	\$40

INTERNATIONAL

Apremont Vin de Savoie (France) Jacquère	\$38
Christian Moreau Chablis (France) Chardonnay	\$90
Côtes de Gascogne (France) Colombard.	\$38
Ugni Blanc. et al	
Domaine Anderson (USA) Chardonnay	\$50
Elk Cove (USA) Riesling	\$44
Fâmega (Portugal) Vinho Verde Albariño	\$38
Fiano Di Avellino (Italy) Fiano	\$39
Gavi Ottosoldi (Italy) Cortese	\$45
Lubanzi (South Africa) Chenin Blanc	\$39
Muscadet (France) Muscatel	\$35
Skyfall (USA) Chardonnay	\$35
Willemswillems (Germany) Riesling	\$40

ROSADO (ROSÉ)

Azul y Garanza (Navarra) Garnacha	\$38
Elk Cove (USA) Pinot Noir Rosé	\$42
Garduño (Castilla) Bobal	\$32
Latue (La Mancha) Tempranillo	\$39
Ostatu (Rioja) Tempranillo. Garnacha.	\$42
Para Maria (USA) Mouvedre. Grenache.	\$52
Peyrassol (France) Grenache. Cinsault.	\$72

CAVA (SPARKLING)

All of our Spanish Sparkling Wines are blends of the Macabeo, Parellada, and Xarel-lo varietals

Raventos i Blanc (Spain)	\$55
Raventos i Blanc de Nit (Spain)	\$58
Segura Vidas (Spain)	\$38
True Colors (Spain)	\$35
Jeio Prosecco Rosé (Italy) Glera	\$42
Alma Negra Rosé (Argentina)	\$36
Pinot Noir. Malbec.	
Valentin Leflaive Champagne (France)	\$135
Chardonnay Blanc de Blancs	

