



COLD TAPAS

Aceitunas Mixtas vv, gf Medley of Mediterranean Olives	6	Pinxtos	2 for 6
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.	

Sabor de España

Imported Meats & Cheeses from Spain

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

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

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.	9 Morcilla gf Seared Pork-Cumin-Rice Sausage.	10 Sardinas Asadas Grilled Whole Sardines. Grilled Lemon. Tarragon Oil.
Patatas Bravas v, gf, s, vv w/o alioli Fried Potato. Spicy Tomato Sauce. Alioli*	9 Chorizo gf Seared Pork-Paprika-Wine Sausage.	10 Calamar a la Parrilla gf Grilled Squid Steak. Lemon. Garlic. Olive Oil. Parsley. Alioli.
Berenjenas Fritas vv Fried Eggplant. Sea Salt. Honey.	9 Tocino Relleno de Datil gf Almond-Stuffed Bacon Wrapped Dates.	11 Calamares Fritos Fried Squid. Lemon. Alioli.*
Espárragos con Mojo vv Grilled Asparagus. Red Bell Pepper & Garlic Sauce.	9 Pollo al Ajillo gf, s Seared Chicken. Fried Potato. Garlic. Olive Oil. Dried Chili Flakes.	12 Gambas al Ajillo gf, s Seared Shrimp. Garlic. Dried Chili Flakes. Olive Oil. Parsley.
	12 Pincho Moruno de Pollo gf Moorish-Style Grilled Chicken on Skewer.	14 Pulpo a la Gallega gf Baby Octopus. Potato. Paprika. Olive Oil.
	16 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

Espolón 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)

Star Chicken IPA (Michigan, USA)

Vibrations Kombucha (USA)

Cider (Sidra)

iSastegi (Basque Country, Spain) 9

Trabanco (Asturias, Spain) 12

Rotating Cider Selection -Ask Server Mkt

Non Alcoholic

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

SHERRY

Listed in descending order from dry to sweet

Deliciosa Manzanilla 9/28

Barbadillo Oloroso 10/36

Barbadillo Pedro Ximenez 10/36

i 3-Glass Flight !

22

Choose any three by-the-glass Wines or Sherries

WINE BY THE GLASS

Tinto (Reds)

HOUSE RED: Nexo (Rioja) Tempranillo 10

Altos De La Hoya (Jumilla) Monastrell 15

Artuke (Rioja) Tempranillo 13

Badenhorst Secateurs (South Africa) Blend 14

Finca Resalso (Ribeira del Duero) Tempranillo 13

Gamonal (León) Prieto Picudo 13

Lechuza (Castilla) Garnacha 10

Mercedes Eguren (Castilla y León) Cabernet Sauvignon 11

Prisma (Chile) Pinot Noir 11

Uva de Vida (Castilla) Graciano 16

Blanco (White)

HOUSE WHITE: Pardevalles (León) Albarín 10

Aragosta (Italy) Vermentino 11

Botijo Blanco (Aragón) Garnacha Blanca 12

Dr. Konstatin Frank (USA) Riesling 12

Fâmega (Portugal) Vinho Verde Alvarinho 10

Godevel (Galicia) Godello 14

Piattelli (Argentina) Torrontés 10

Terras de Gondarei (Rias Baixas) Albariño 12

Wapisa (Argentina) Sauvignon Blanc 10

Xarmant Txakolina (Txakoli) Hondarribi Zuri 15

Rosado (Rosé)

Azul y Garanja (Navarra) Garnacha 11

Garduño (Castilla) Bobal 12

Cava (Sparkling)

Raventos i Blanc (Spain) 15

Raventos i Blanc de Nit (Spain) 15

True Colors (Spain) 12



BOTTLE LIST

TINTO (REDS)

RETAIL/TABLE

SPAIN

Altos De La Hoya (Jumilla) Monastrell	\$30/\$38
Artuke (Rioja) Tempranillo	\$23/\$31
Camina (La Mancha) Tempranillo	\$18/\$26
Finca Resalso (Ribero Del Duero) Tempranillo	\$23/\$31
Gamonal (Castilla y León) Prieto Pecudo	\$31/\$39
Handwork (Castilla La Mancha) Garnacha	\$25/\$33
Handwork (Castilla La Mancha) Tempranillo	\$25/\$33
Lechuza (Aragón) Garnacha	\$17/\$25
Mercedes Eguren (Castilla y León) Cabernet Sauv.	\$21/\$29
Mestizaje (Valencia) Bobal	\$25/\$33
Nexo (Rioja) Tempranillo	\$20/\$28
Reinares (Rioja) Tempranillo	\$17/\$25
Ugarte (Rioja) Tempranillo. Garnacha.	\$21/\$29
Uva de Vida (Castilla La Mancha) Graciano	\$31/\$39

INTERNATIONAL

Angelo Negro (Italy) Nebbiolo	\$29/\$37
Badenhorst Secateurs (South Africa) Blend	\$27/\$35
Elyse (USA) Zinfandel	\$26/\$34
La Renaissance (Lebanon) Merlot. Cabernet Sauv.	\$60/\$68
Malbec du Clos (France) Malbec	\$21/\$29
Meerlust (South Arica) Bordeaux Blend	\$26/\$34
Piattelli Trinità (Argentina) Bordeaux Blend	\$37/\$45
Piattelli (Argentina) Cabernet Sauvignon	\$21/\$29
Prisma (Chile) Pinot Noir	\$23/\$31
Ricardo Santos (Argentina) Malbec	\$33/\$41
Taliano Michele Barbera D'Abla (Italy) Barbera	\$21/\$29

ROSADO (ROSÉ)

Azul y Garanza (Navarra) Garnacha	\$21/\$29
Garduño (Castilla) Bobal	\$23/\$31

BLANCO (WHITE)

RETAIL/TABLE

SPAIN

Botijo Blanco (Aragón) Garnacha Blanca	\$21/\$29
Bico Da Ran (Rias Baixas) Albariño	\$20/\$28
Camina (La Mancha) Verdejo	\$18/\$26
Godevel (Galicia) Godello	\$27/\$35
Pardevalles (León) Albarín	\$25/\$33
Terras de Gondarei (Rias Baixas) Albariño	\$21/\$29
Xarmant Txakolina (Txakoli) Hondarribi Zuri	\$28/\$36

INTERNATIONAL

Aragosta (Italy) Vermentino	\$23/\$31
Dr. Konstantin Frank (USA) Riesling	\$24/\$32
Fâmega (Portugal) Vinho Verde Alvarinho	\$20/\$28
Piattelli (Argentina) Torrontés	\$18/\$26
Wapisa (Argentina) Savingnon Blanc	\$24/\$32

CAVA (SPARKLING)

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

Biutiful (Spain)	\$25/\$33
Chic (Spain)	\$21/\$29
Raventos i Blanc (Spain)	\$31/\$39
Raventos i Blanc de Nits (Spain)	\$31/\$39
True Colors (Spain)	\$15/\$23

SHERRY

In descending order from dry to sweet

Deliciosa Manzanilla	\$20/\$28
Barbadillo Oloroso	\$28/\$36
Barbadillo Pedro Ximénez	\$28/\$36

