



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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Our bills reflect a 20% gratuity and a 3% service charge to ensure we can provide our staff with a living wage while mitigating inflationary costs. We appreciate your business and support as we aim to be a progressive and responsive community restaurant.

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 carry-out offerings include To-Go Sangria jars, our irresistible Almogrote in retail packets, and 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

The Bone-In
DCD Bourbon, Rich Simple,
Angostura Bitters, Luxardo Cherry, Orange Peel
13

Negroni and Tonic
Liberator Gin, Cocchi Americano Vermouth,
Campari, Tonic, Orange Wedge
13

Jardin Verde
Effen Cucumber Vodka, Elderflower Liqueur,
Muddled Cucumber, Soda
12

Tajin Margarita Madrid
El Jimador Blanco Tequila, Lime Juice,
Simple Syrup, Tajin Rim, Lime Wedge
13

Tinto De Verano
Mercedes Eguren Cabernet Sauvignon, Squirt
10

Pilar's Punch
Papa's Pilar Dark Rum, Lime Juice,
Simple Syrup, Bruised Mint
14

Centerfold
Mezcal, Domaine de Canton, Lemon Juice,
Amaro, Grapefruit Bitters
14

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)

Cider (Sidra)

iSastegi (Basque Country, Spain) 9

Bulman's Rotating Cider Tap Mkt

Non Alcoholic

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

SHERRY

Listed in descending order from dry to sweet

Gutierrez Colosia **Fino** 12/32

Barbadillo **Oloroso** 13/33

Barbadillo **Pedro Ximenez** 14/34

i 3-Glass Flight ! 22

Choose a suggested or your own three by-the-glass
Wines or Sherries

WINE BY THE GLASS

Tinto (Reds)

HOUSE: Nexo (Rioja) Tempranillo 10
Altos De La Hoya (Jumilla) Monastrell 15
Artuke (Rioja) Tempranillo 13
The Flower and The Bee (Galicia) Sousón 14
Hand Work (Castilla La Mancha) Garnacha 12
Lechuza (Castilla) Garnacha 12
Navarra (Navarra) Tempranillo 14
Mercedes Eguren (Castilla y León) Cabernet Sauvignon 13
Uva de Vida (Castilla) Graciano 16

Blanco (White)

HOUSE: Garduño (Castilla) Sauvignon Blanc 10
Botijo Blanco (Aragón) Garnacha Blanca 12
Broken Dreams (USA) Chardonnay 15
Natural Sweet (Argentina) Torrontés 11
Pardavalles (León) Albarin 13
Quinta da Calçada (Vinho Verde, Portugal) Blend 10
Terras de Gondarei (Rias Baixas) Albariño 12
Wapisa (Argentina) Sauvignon Blanc 12
Xarmant Txakolina (Txakoli) Hondarribi Zuri 14

Rosado (Rosé)

Azul y Garanza (Navarra) Garnacha 12
Ameztoi Rubentis (Txakoli) Hondarribi Zuri 15
Garduño (Castilla) Bobal 12

Cava (Sparkling)

Castelloig Corpinnat Brut Reserva 15
Sabaté i Coca Mosset Brut Nature Reserva Rosat 15
True Colors 13



BOTTLE LIST

TINTO (REDS)

	<u>RETAIL/TABLE</u>
<u>SPAIN</u>	
Altos De La Hoya (Jumilla) Monastrell	\$33/\$41
Artuke (Rioja) Tempranillo	\$30/\$38
Clos de Tafall (Priorat) Grenache. Carignan	\$33/\$41
Finca Resalso (Ribero Del Duero) Tempranillo	\$35/\$43
The Flower and the Bee (Galicia) Sousón	\$27/\$35
Gamonal (Castilla y León) Prieto Pecudo	\$32/\$40
Hand Work (Castilla La Mancha) Garnacha	\$25/\$33
Hand Work (Castilla La Mancha) Tempranillo	\$25/\$33
Lechuza (Aragón) Garnacha	\$25/\$33
Mercedes Eguren (Castilla y León) Cabernet Sauv.	\$22/\$30
Mestizaje (Valencia) Bobal	\$29/\$37
Navarra (Navarra) Tempranillo	\$25/\$33
Nexo (Rioja) Tempranillo	\$21/\$29
Ona (Penedès) Marselan	\$30/\$38
Ultreia (Castilla y León) Mencía Blend	\$32/\$40
Uva de Vida (Castilla La Mancha) Graciano	\$32/\$40

INTERNATIONAL

Apaltagua (Chile) Pinot Noir	\$25/\$33
Piattelli (Argentina) Cabernet Sauvignon	\$26/\$34
Ricardo Santos (Argentina) Malbec	\$33/\$41
Taliano Michele Barbera D'Abla (Italy) Barbera	\$21/\$29

ROSADO (ROSÉ)

Azul y Garanza (Navarra) Garnacha	\$25/\$33
Garduño (Castilla) Bobal	\$16/\$24
Ameztoi Rubentis (Txakoli) Hondarribi Zuri	\$29/\$37

BLANCO (WHITE)

	<u>RETAIL/TABLE</u>
<u>SPAIN</u>	
Botijo Blanco (Aragón) Garnacha Blanca	\$24/\$32
The Flower and the Bee (Galicia) Treixadura	\$29/\$37
Garduño (Castilla) Sauvignon Blanc	\$16/\$24
Godeval (Galicia) Godello	\$35/\$43
Menade (Castilla y León) Verdejo	\$31/\$39
Pardevalles (León) Albarín	\$25/\$33
Principia Mathematica (Penedès) Xarel-lo	\$33/\$41
Terras de Gondarei (Rias Baixas) Albariño	\$24/\$32
Xarmant Txakolina (Txakoli) Hondarribi Zuri	\$28/\$36
<u>INTERNATIONAL</u>	
Broken Dreams (USA) Chardonnay	\$30/\$38
Natural Sweet (Argentina) Torrontés	\$22/\$30
Quinta da Calçada (Vinho Verde, Portugal) Blend	\$16/\$24
Wapisa (Argentina) Sauvignon Blanc	\$24/\$32

CAVA (SPARKLING)

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

Castellroig Corpinnat Brut (Spain)	\$35/\$43
Sabaté i Coca Corpinnat Rosat (Spain)	\$35/\$43
Raventos i Blanc de Nit (Spain)	\$37/\$45
True Colors (Spain)	\$25/\$32

SHERRY

In descending order from dry to sweet

Gutierrez Colosia Fino	\$25/\$32
Barbadillo Oloroso	\$26/\$33
Barbadillo Pedro Ximénez	\$27/\$34