



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. Ten years on, we're thrilled to continue sharing 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

Matte Black

Espolon Blanco Tequila, Ancho Reyes Ancho Chile Liqueur, Lime Juice, Simple Syrup, Activated Charcoal

13

Sanguine

DCD Vodka, Triple Sec, Lime Juice, Sanguine Morlacco Cherry Liqueur, Cranberry Bitters

13

Boulevardiesque

DCD Bourbon, Sweet Vermouth, Bonanto Aperitivo, Orange Peel

13

43 Sour

Licor 43, DCD Rye Bourbon, Disaronno Amaretto Liqueur, Lemon Juice, Simple Syrup, Cinnamon, Egg White Option

13

Landing on Lavender

Liberator Gin, Creme de Violette, Elderflower Liqueur, Lime Juice

13

Calimochó

Reinares Tempranillo, Coca Cola

10

Rebujito

Manzanilla Sherry, Lemon-Lime Soda

10

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)

Star Chicken IPA (Michigan, USA)

Cider (Sidra)

iSastegi (Basque Country, Spain) 9

Trabanco (Asturias, 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

Valdespino Deliciosa **Manzanilla** 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: Lobetia (Castilla) Tempranillo, Petit Verdot 10

Altos De La Hoya (Jumilla) Monastrell 15

Apaltagua (Chile) Pinot Noir 13

Artuke (Rioja) Tempranillo 13

The Flower and The Bee (Galicia) Sousón 14

Lechuza (Castilla) Garnacha 12

Mercedes Eguren (Castilla y León) Cabernet Sauvignon 11

Padrillos (Argentina) Malbec 12

Uva de Vida (Castilla La Mancha) Graciano, Tempranillo 16

Blanco (White)

HOUSE: Lobetia (Castilla) Chardonnay 10

Benito Santos (Rias Baixas) Albariño 12

Botijo Blanco (Aragón) Garnacha Blanca 12

Herdade Do Rocim Amphora (Portugal) Blend 12

Lobetia (Castilla) Sauvignon Blanc 12

Pardevalles (León) Albarín 13

Poquito (Valencia) Moscato 12

Tormes (Vinho Verde DO, Portugal) Avesso, Arinto 11

Xarmant Txakoli (País Vasco) Hondarribi Zuri 15

Rosado (Rosé)

Azul y Garanza (Navarra) Garnacha, Tempranillo 12

Garduño (Castilla) Bobal 12

Cava & Corpinnat (Sparkling)

Castelloig Corpinnat Brut Reserva 15

Sabaté i Coca Corpinnat Brut Reserva Rosat 15

Chic Barcelona Cava 11



BOTTLE LIST

TINTO (REDS)

	<u>RETAIL/TABLE</u>
<u>SPAIN</u>	
Altos De La Hoya (Jumilla) Monastrell	\$33/\$41
Artuke (Rioja) Tempranillo	\$30/\$38
Bluegray (Priorat) Grenache. Carignan	\$30/\$38
Clos de Tafall (Priorat) Grenache. Carignan	\$33/\$41
Finca Resalso (Ribera Del Duero) Tempranillo	\$35/\$43
The Flower and the Bee (Galicia) Sousón	\$27/\$35
Gamonal (León) Prieto Pecudo	\$32/\$40
Hand Work (Castilla La Mancha) Garnacha	\$25/\$33
Hand Work (Castilla La Mancha) Tempranillo	\$25/\$33
Lágrimas de Bhilar (Rioja) Graciano	\$29/\$37
Lechuza (Castilla) Garnacha	\$25/\$33
Lobetia (Castilla) Tempranillo. Petit Verdot	\$21/\$29
Mercedes Eguren (Castilla y León) Cabernet Sauv.	\$22/\$30
Mestizaje (Valencia) Bobal	\$29/\$37
Reinares (Rioja) Tempranillo	\$18/\$26
Uva de Vida (Castilla La Mancha) Graciano. Temp.	\$32/\$40

INTERNATIONAL

Apaltagua (Chile) Pinot Noir	\$25/\$33
Herdade do Rocim (Portugal) Alicante Bouschet et al.	\$25/\$33
Meerlust (South Africa) Claret	\$27/\$35
Padrillos (Argentina) Malbec	\$24/\$32

ROSADO (ROSÉ)

Azul y Garanza (Navarra) Garnacha. Tempranillo	\$22/\$30
Garduño (Castilla) Bobal	\$16/\$24

BLANCO (WHITE)

	<u>RETAIL/TABLE</u>
<u>SPAIN</u>	
Benito Santos (Rias Baixas) Albariño	\$25/\$33
Botijo Blanco (Aragón) Garnacha Blanca	\$24/\$32
Godeval (Valdeorras) Godello	\$35/\$43
Lobetia (Castilla) Chardonnay	\$19/\$27
Lobetia (Castilla) Sauvignon Blanc	\$24/\$32
Mestizaje (El Terrerazo) Merseguera et al.	\$25/\$33
Pardevalles (León) Albarín	\$25/\$33
Poquito (Valencia) Moscato	\$16/\$24
Twenty Thousand Leagues (Castilla) Chardonnay	\$24/\$32
Xarmant Txakoli (País Vasco) Hondarribi Zuri	\$24/\$32
<u>INTERNATIONAL</u>	
Broken Dreams (USA) Chardonnay	\$30/\$38
Herdade do Rocim Amphora (Portugal) Blend	\$24/\$32
Tormes (Vinho Verde, Portugal) Blend	\$19/\$27

CAVA & CORPINNAT (SPARKLING)

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

Castellroig Corpinnat Brut (Spain)	\$35/\$43
Sabaté i Coca Corpinnat Rosat (Spain)	\$35/\$43
Chic Barcelona (Spain)	\$21/\$29
True Colors (Spain)	\$24/\$32

SHERRY

In descending order from dry to sweet

Gutierrez Colosia Fino	\$24/\$32
Valdespino Deliciosa Manzanilla	\$24/\$32
Barbadillo Oloroso	\$25/\$33
Barbadillo Pedro Ximénez	\$26/\$34