



COLD TAPAS

Aceitunas Mixtas vv, gf Medley of Mediterranean Olives	6
Almendras Tostadas or Nut Medley vv, gf Paprika Almonds or Spanish Cocktail Mix	7
Manchego y Membrillo v Manchego Cheese. Quince Preserve.	8
Tortilla Española v, gf Spanish Omelette. Fried Potato. Egg. Onions. Roasted Red Pepper	8
Pipirrana gf Bell Peppers. Onion. Cucumber. Tomato. Ocopus. Mussels.	10
Conserva: Tinned Gourmet Seafood v Octopus, Mussels, Razor Clams, or Cockles.	10

Pinxtos	2 for 6
Tostada de Almogrote v,s Cured Sheep Cheese. Garlic. Olive Oil. Dried Chili Flakes.	
Pan con Tomate Jamón Serrano. Smashed Tomato. Garlic Infused Olive Oil.	
Escalivada y Anchoa vv w/o anchovy Roasted Eggplant. Onion. Red Pepper. Anchovy.	
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	23
- Assorted Cheeses Only v	10
- Cured Meats Only	13

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

Champiñones en Salsa Verde vv, gf Grilled Crimini Mushrooms. Parsley-Lemon-Garlic Sauce.	9
Patatas Bravas v, gf, s, vv w/o alioli Fried Potato. Spicy Tomato Sauce. Alioli*	9
Berenjenas Fritas vv Fried Eggplant. Sea Salt. Honey.	9
Espárragos con Mojo vv Grilled Asparagus. Red Bell Pepper & Garlic Sauce.	9

Meat

Morcilla gf Seared Pork-Cumin-Rice Sausage.	9
Chorizo gf Seared Pork-Paprika-Wine Sausage.	9
Tocino Relleno de Datil gf Almond-Stuffed Bacon Wrapped Dates.	9
Pollo al Ajillo gf, s Seared Chicken. Fried Potato. Garlic. Olive Oil. Dried Chili Flakes.	9
Pincho Moruno de Pollo gf Moorish-Style Grilled Chicken on Skewer.	12
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	16

Seafood

Mejillones del Día Steamed Mussels. Chef's selection of sauce.	10	15
Sardinas Asadas Grilled Whole Sardines. Grilled Lemon. Tarragon Oil.	10	15
Calamar a la Parrilla gf Grilled Squid Steak. Lemon. Garlic. Olive Oil. Parsley. Alioli.	12	12
Calamares Fritos Fried Squid. Lemon. Alioli.*	12	11
Gambas al Ajillo gf, s Seared Shrimp. Garlic. Dried Chili Flakes. Olive Oil. Parsley.	12	12
Pescaito Frito Medley of fried grouper, catfish, cod, smelt.	16	12
Pulpo a la Parrilla gf Grilled Octopus Tentacle. Marinated bed of veggies.	16	24

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 20% gratuity, and a 3% credit card service charge if applicable, 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

Sun Drop

Two James Vodka, Peach Schnapps, Lemon Juice, Simple Syrup, Sugar Rim

13

Dolor de Coco

Papa's Pilar Dark Rum, Barcardí Superior White Rum, Pineapple Juice, Orange Juice, Cream of Coconut, Nutmeg

13

Naranja

Tanqueray Sevilla Orange Gin, Aperol, Domaine de Canton Ginger Liqueur, Lemon Juice

13

Head Ancho

Lunazul Reposado Tequila, Triple Sec, Ancho Reyes Chili Liqueur, Tajin Rim Option

13

43 Sour

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

13

Calimocho

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 & MOCKTAILS

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) 12
Bulman's Rotating Cider Tap (Michigan) 6

Mocktails

6

Bees Knees~ Lemon, Honey, Juniper, Botanicals
Lavender French 75~ Lavender, Lemon, Juniper
Sidecar~ Sweet Orange, Lemon, Bitters
Thirst Mutilator~ Lemon-Lime Infused Hop Water

We also offer coffee, teas, and sodas

SHERRY

Listed in descending order from dry to sweet

Gutierrez Colosia Fino 12/33
Valdespino Deliciosa Manzanilla 12/27
Barbadillo Oloroso 13/34
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
Alto Molino (Argentina) Malbec 12
Apaltagua (Chile) Pinot Noir 12
Artuke (Rioja) Tempranillo 13
The Flower and The Bee (Galicia) Sousón 14
Lechuza (Castilla) Garnacha 11
Mercedes Eguren (Castilla y León) Cabernet Sauvignon 11
Vividor (Jumilla) Bobal 12

Rosado (Rosé)

HOUSE: Lobetia (Castilla) Garnacha 10
Garduño (Castilla) Bobal 11
Rubentis Txakoli(País Vasco)Hondarribi Zuri & Beltza 15

Blanco (White)

HOUSE: Lobetia (Castilla) Chardonnay 10
Benito Santos (Rias Baixas) Albariño 12
Lago (Vinho Verde DO, Portugal) Avesso, Arinto 11
Lobetia (Castilla) Sauvignon Blanc 12
Pardevalles (León) Albarín 13
Poquito (Valencia) Moscato 11
Ugarte Eguren (Rioja) Field Blend 11
Xarmant Txakoli (País Vasco)Hondarribi Zuri 14

Cava & Corpinnat (Sparkling)

Castelloig Corpinnat Brut Reserva 15
Sabaté i Coca Corpinnat Brut Reserva Rosat 15
Chic Barcelona Cava 11
True Colors Cava 12



BOTTLE LIST

TINTO (REDS)

RETAIL/TABLE

SPAIN

Altos De La Hoya (Jumilla) Monastrell	\$22/\$30
Artuke (Rioja) Tempranillo	\$30/\$38
Clos de Tafall (Priorat) Grenache. Carignan	\$33/\$41
Finca Resalso (Ribera Del Duero) Tempranillo	\$25/\$33
The Flower and the Bee (Galicia) Sousón	\$27/\$35
Gamonal (León) Prieto Pecudo	\$32/\$40
Lágrimas de Bhilar (Rioja) Graciano	\$29/\$37
Lechuza (Castilla) Garnacha	\$23/\$31
Lobetia (Castilla) Tempranillo. Petit Verdot	\$21/\$29
Mercedes Eguren (Castilla y León) Cabernet Sauv.	\$22/\$30
Mestizaje (Valencia) Bobal	\$29/\$37
Navarra (Navarra) Tempranillo	\$24/\$32
Ugarte Eguren Cosecha (Rioja) Tempranillo	\$19/\$27
Urbina (Rioja) Tempranillo	\$45/\$53
Uva de Vida (Castilla La Mancha) Graciano. Temp.	\$32/\$40
Vividor (Jumilla) Bobal	\$22/\$30

INTERNATIONAL

Alto Molino (Argentina) Malbec	\$22/\$30
Apaltagua (Chile) Pinot Noir	\$20/\$28

ROSADO (ROSÉ)

Garduño (Castilla) Bobal	\$16/\$24
Lobetia (Castilla) Garnacha	\$19/\$27
Rubentis Txakoli(País Vasco)Hondarribi Zuri & Beltza	\$24/\$32

BLANCO (WHITE)

RETAIL/TABLE

SPAIN

Benito Santos (Rias Baixas) Albariño	\$25/\$33
Celeste (Rueda) Verdejo	\$26/\$34
Godeval (Valdeorras) Godello	\$35/\$43
Lobetia (Castilla) Chardonnay	\$19/\$27
Lobetia (Castilla) Sauvignon Blanc	\$22/\$30
Pardevalles (León) Albarín	\$25/\$33
Poquito (Valencia) Moscato	\$12/\$20
The Flower and The Bee (Galicia) Treixadura	\$29/\$37
Ugarte Eguren (Rioja) Field Blend	\$22/\$30
Xarmant Txakoli (País Vasco) Hondarribi Zuri	\$24/\$32

INTERNATIONAL

Broken Dreams (USA) Chardonnay	\$30/\$38
Lago (Vinho Verde, Portugal) Blend	\$19/\$27

CAVA & CORPINNAT (SPARKLING)

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

Castelloig Corpinnat Brut (Spain)	\$35/\$43
Sabaté i Coca Corpinnat Rosat (Spain)	\$35/\$43
Chic Barcelona (Spain)	\$21/\$29
True Colors (Spain)	\$25/\$33

SHERRY

In descending order from dry to sweet

Gutierrez Colosia Fino	\$25/\$33
Valdespino Deliciosa Manzanilla	\$19/\$27
Barbadillo Oloroso	\$26/\$34
Barbadillo Pedro Ximénez	\$27/\$34