



COLD TAPAS

Aceitunas Mixtas vv, gf	6
Medley of Mediterranean Olives	
Almendras Tostadas or Nut Medley vv, gf	7
Paprika Almonds or Spanish Cocktail Mix	
Manchego y Membrillo v	8
Manchego Cheese. Quince Preserve.	
Tortilla Española v, gf	8
Spanish Omelette. Fried Potato. Egg.	
Onions. Roasted Red Pepper	
Conserva: Tinned Gourmet Seafood v	10
Octopus, Mussels, Razor Clams, Cod, Cockles, Squid in Black Ink, Mackerel, Sardines	

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

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	9
Grilled Crimini Mushrooms. Parsley-Lemon-Garlic Sauce.	
Patatas Bravas v, gf, s, vv w/o alioli	9
Fried Potato. Spicy Tomato Sauce. Alioli*	
Berenjenas Fritas vv	9
Fried Eggplant. Sea Salt. Honey.	
Pisto Manchego vv, gf, (v w/egg +\$1)	12
Stewed Vegetables. Tomato Sauce. Oregano.	
Croquetas	11
Panko battered and fried roll stuffed with Spinach (v) or Bacalao (Salted Cod)	

Meat

Solomillo gf	9
Seared Pork Loin. Garlic. Sherry.	
Morcilla gf	9
Seared Pork-Cumin-Rice Sausage.	
Chorizo gf	9
Seared Pork-Paprika-Wine Sausage.	
Tocino Relleno de Datil gf	12
Almond-Stuffed Bacon Wrapped Dates.	
Pollo al Ajillo gf, s	10
Seared Chicken. Fried Potato. Garlic. Olive Oil. Dried Chili Flakes.	
Pincho Moruno de Pollo gf	12
Moorish-Style Grilled Chicken on Skewer.	
Steak* con Mojo, Queso Azul, ó a la Pimienta gf	16
Flat Iron Steak w/ your choice of Sauce: • Red Bell Pepper & Garlic • Blue Cheese & Shallot • Cracked Black Pepper & Brandy	

Seafood

Sardinias Asadas	14	15
Grilled Whole Sardines. Grilled Lemon. Tarragon Oil.		
Calamar a la Parrilla gf	10	12
Grilled Squid Steak. Lemon. Garlic. Olive Oil. Parsley. Alioli.		
Calamares Fritos	10	11
Fried Squid. Lemon. Alioli.*		
Gambas al Ajillo gf, s	10	12
Seared Shrimp. Garlic. Dried Chili Flakes. Olive Oil. Parsley.		
Pescaito Frito	12	12
Medley of fried grouper, catfish, cod.		
Pulpo a la Gallega gf	16	14
Baby Octopus. Potato. Paprika. Olive Oil.		

DESSERTS

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

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. Eleven 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

A Violet Echo

Two James Vodka, Elderflower Liqueur,
Creme de Violette, Lime Juice

13

Green Mammoth

Liberator Gin, Lemon Juice,
Matcha Syrup, Egg White, Matcha Dusting

14

Midnight in Manhattan

DCD Bourbon, Averna, Simple Syrup,
Angostura Bitters, Orange Peel

15

43 Madrid

Lunazul Reposado Tequila, Liicor 43, Triple Sec,
Lemon Juice, Black Salt Rim Option

13

Agua de Sevilla

DCD Homegrown Rye, Triple Sec,
Pineapple Juice, Cava

14

Calimochó

Spanish Red Wine, 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

Mojito~ Lime, Mint, Simple Syrup, Soda

Thirst Mutilator~ Lemon-Lime Infused Hop Water

Topo Chico~ Mexican Sparkling Water 5

We also offer coffee, teas, and sodas

SHERRY

Listed in descending order from dry to sweet

Gutierrez Colosia Fino 13/33

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: Garduño (Castilla y León) Cabernet Sauvignon 10

Altos De La Hoya (Jumilla) Monastrell 15

Artuke (Rioja) Tempranillo 13

Cune (Rioja) Garnacha 12

Lágrimas De Bhilar (Rioja) Graciano 14

Mercedes Eguren (Castilla y León) Cabernet Sauvignon 11

Natura (Chile) Pinot Noir 12

The Flower and The Bee (Galicia) Sousón 15

Vividor (Jumilla) Bobal 13

Blanco (White)

HOUSE: Garduño (Castilla y León) Sauvignon Blanc 10

Benito Santos (Rias Baixas) Albariño 13

Bico Da Ran (Rias Baixas) Albariño 14

Lágrimas De Bhilar (Navarra) Garnacha Blanca 12

Pardevalles (León) Albarín 13

Poquito (Valencia) Moscato 11

Prunus (Portugal) Field White 12

The Flower and The Bee (Galicia) Treixadura 15

Quina Da Calçada (Portugal) White Blend 11

Rosado (Rosé)

HOUSE: Garduño (Castilla y León) Rose of Bobal 10

Lago (Portugal) Rose of Sezão 11

Cune (Rioja) Rose of Tempranillo 12

Cava & Corpinnat (Sparkling)

HOUSE: Chic Barcelona Cava 10

Juve Y Camps Brut Natur 14

Juve Y Camps Brut Rose 14

True Colors Cava 12



BOTTLE LIST

TINTO (REDS)

	<u>RETAIL/TABLE</u>
<u>SPAIN</u>	
Altos De La Hoya (Jumilla) Monastrell	\$22/\$30
Artuke (Rioja) Tempranillo	\$30/\$38
Cune (Rioja) Garnacha	\$24/\$32
Finca Resalso (Ribera Del Duero) Tempranillo	\$25/\$33
The Flower and the Bee (Galicia) Sousón	\$29/\$37
Garduño (Castilla y León) Cabernet Sauvignon	\$19/\$27
Lágrimas de Bhilar (Rioja) Graciano	\$29/\$37
Mercedes Eguren (Castilla y León) Cabernet Sauv.	\$22/\$30
Ugarte Eguren Cosecha (Rioja) Tempranillo	\$19/\$27
Urbina (Rioja) Tempranillo	\$49/\$57
Uva de Vida (Castilla La Mancha) Graciano	\$36/\$44
Vividor (Jumilla) Bobal	\$25/\$33
<u>INTERNATIONAL</u>	
Château Belle-Vue La Renaissance (Lebanon) Claret. Merlot. Cabernet Sauvignon	\$72/\$80
Natura (Chile) Pinot Noir	\$25/\$33

ROSADO (ROSÉ)

Cune (Rioja) Rose of Tempranillo	\$13/\$21
Garduño (Castilla y León) Rose of Bobal	\$19/\$27
Lago (Portugal) Rose of Sezão	\$15/\$23

BLANCO (WHITE)

	<u>RETAIL/TABLE</u>
<u>SPAIN</u>	
Benito Santos (Rias Baixas) Albariño	\$25/\$33
Bico Da Ran (Rias Baixas) Albariño	\$27/\$35
Celeste (Rueda) Verdejo	\$27/\$35
The Flower and The Bee (Galicia) Treixadura	\$29/\$37
Garduño (Castilla y León) Sauvignon Blanc	\$19/\$27
Lágrimas de Bhilar (Navarra) Garnacha Blanca	\$22/\$30
Pardevalles (León) Albarín	\$25/\$33
Poquito (Valencia) Moscato	\$12/\$20
20000 Leguas (Castilla) Chardonnay et al.	\$23/\$31
Val Do Galir (Valdeorras) Godello	\$28/\$36
<u>INTERNATIONAL</u>	
Prunus (Dao, Portugal) Field Blend	\$20/\$28
Quina Da Calçada (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

Juve Y Camps Brut Rose (Spain)	\$28/\$36
Juve Y Camps Brut Natur (Spain)	\$28/\$36
Chic Barcelona (Spain)	\$21/\$29
True Colors (Spain)	\$25/\$33

SHERRY

In descending order from dry to sweet

Gutierrez Colosia Fino	\$26/\$34
Valdespino Deliciosa Manzanilla	\$19/\$27
Barbadillo Oloroso	\$26/\$34
Barbadillo Pedro Ximénez	\$27/\$35