



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	12
Rotating Options: 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	10
Seasonal Greens. Red Onion. Spanish Olives.	
Egg. Tomato. Cucumber. Carrot.	
Red Wine & Olive Oil Vinaigrette.	
Ensalada de Espinacas con Pera	10
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
h-halal

**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.	
Espárragos con Mojo vv	9
Stewed Vegetables. Tomato Sauce. Oregano.	
Croquetas	10
Panko battered and fried roll stuffed with	
Spinach (v) or Bacalao (Salted Cod)	

Meat	
Solomillo gf	14
Seared Pork Loin. Garlic. Sherry.	
Morcilla gf	10
Seared Pork-Cumin-Rice Sausage.	
Chorizo gf	10
Seared Pork-Paprika-Wine Sausage.	
Tocino Relleno de Datil gf	12
Almond-Stuffed Bacon Wrapped Dates.	
Pollo al Ajillo gf, s, h	10
Seared Chicken. Fried Potato. Garlic.	
Olive Oil. Dried Chili Flakes.	
Pincho Moruno	
de Pollo ó Cordero gf	14/16
Moorish-Style Grilled Chicken or Lamb on Skewer.	
Steak* con Mojo, Queso Azul,	
ó a la Pimienta gf, h	16
Flat Iron Steak w/ your choice of Sauce:	
• Red Bell Pepper & Garlic • Blue Cheese & Shallot	
• Cracked Black Pepper & Brandy	

Seafood	
Sardinas Asadas	15
Grilled Whole Sardines.	
Grilled Lemon. Tarragon Oil.	
Calamar a la Parrilla gf	12
Grilled Squid Steak. Lemon. Garlic.	
Olive Oil. Parsley. Alioli.	
Calamares Fritos	11
Fried Squid. Lemon. Alioli.*	
Gambas al Ajillo gf, s	12
Seared Shrimp. Garlic.	
Dried Chili Flakes. Olive Oil. Parsley.	
Pescaito Frito	12
Medley of fried grouper, catfish, cod.	
Pulpo a la Gallega gf	14
Baby Octopus. Potato. Paprika. Olive Oil.	
Mejillones del Día gf	15
Mussels in Chef's choice of sauce	

DESSERTS

Chocolate con Churros v	7
Fried Pastry. Chocolate Dipping Sauce.	

Flan al Caramelo v, gf	8
Spanish Custard. Caramel Glaze.	

Tarta de Santiago v, gf	8
Flourless Almond Cake. Powdered Sugar.	

Our bills reflect a 3% credit card service charge if applicable.

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. Twelve 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

Into The Wild

Banhez Mezcal, Bacardi White Rum,
Orange Juice, Licor 43, Charred Pineapple
Syrup, Pineapple Leaf
14

Silent Maraca

DCD Homegrown Rye Whiskey,
Amaro Montenegro, Kahlua Coffee Liqueur,
Cold Brew Concentrate, Cola
13

Oloroso Negroni

Liberator Gin, Campari, Oloroso Sherry,
Orange Peel
15

Sevilla Fizz

DCD 28 Islands Vodka, Lemon Juice, Triple Sec,
Egg White, Sangria Float w/Sangria Fruit
12

Calimocho

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)
Estrella Galicia NA (Spain)
Almaza (Lebanon)
Mythos (Greece)
Peroni (Italy)
Negra Modelo (Mexico)
Lagunitas IPA (USA)

Cider (Sidra)

6

iSastegi (Basque Country, Spain)
Bulman's Rotating Cider Tap (Michigan)

Mocktails

6

Bees Knees~ Lemon, Honey, Juniper, Botanicals

Lavender French 75~ Lavender, Lemon, Juniper

Thirst Mutilator~ Lemon-Lime Infused Hop Water

Casamara Club~ Rotating Flavors

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** 12/31

Barbadillo **Oloroso** 13/33

Barbadillo **Pedro Ximenez** 14/35

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
Altitudes Ixsir (Lebanon) Blend 15
Altos De La Hoya (Jumilla) Monastrell 15
Artuke (Rioja) Tempranillo 12
Cycles Gladiator (USA) Pinot Noir 12
Cune (Rioja) Garnacha 12
Mercedes Eguren (Castilla y León) Cabernet Sauvignon 11
Ona (Priorat) Garnatxa, Syrah, Carinyena 14
The Flower and The Bee (Galicia) Sousón 15
Vividor (Jumilla) Bobal 13

Rosado (Rosé)

HOUSE: **Garduño** (Castilla y León) Rose of Bobal 10
Lago (Portugal) Rose of Sezão 11
Cune (Rioja) Rose of Tempranillo 12

Blanco (White)

HOUSE: **Garduño** (Castilla y León) Sauvignon Blanc 10
Altitudes Ixsir (Lebanon) White Blend 14
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 Blend 12
The Flower and The Bee (Galicia) Treixadura 15
Quina Da Calçada (Portugal) Vinho Verde White Blend 11

Cava & Corpinnat (Sparkling)

HOUSE: **Chic Barcelona** Cava 10
Juve Y Camps Brut Natur 14
Juve Y Camps Brut Rose 14
Tutusaus Cava 13
True Colors Cava 12



BOTTLE LIST

TINTO (REDS)

	<u>RETAIL/TABLE</u>
<u>SPAIN</u>	
Altos De La Hoya (Jumilla) Monastrell	\$25/\$40
Artuke (Rioja) Tempranillo	\$31/\$46
Cune (Rioja) Garnacha	\$25/\$40
Finca Resalso (Ribera Del Duero) Tempranillo	\$33/\$48
The Flower and the Bee (Galicia) Sousón	\$42/\$57
Garduño (Castilla y León) Cabernet Sauvignon	\$13/\$26
Lágrimas de Bhilar (Rioja) Graciano	\$38/\$53
Mercedes Eguren (Castilla y León) Cabernet Sauv.	\$25/\$40
Ona (Priorat) Garnatxa, Syrah, Carinyena	\$30/\$45
Ugarte Eguren Cosecha (Rioja) Tempranillo	\$19/\$34
Urbina (Rioja) Tempranillo	\$72/\$97
Uva de Vida (Castilla La Mancha) Graciano	\$57/\$72
Vividor (Jumilla) Bobal	\$35/\$50
<u>INTERNATIONAL</u>	
Altitudes Ixsir (Lebanon) Blend	\$41/\$56
Château Belle-Vue La Renaissance (Lebanon)	
Claret. Merlot. Cabernet Sauvignon	\$95/\$120
Cycles Gladiator (USA) Pinot Noir	\$25/\$40

ROSADO (ROSÉ)

Cune (Rioja) Rose of Tempranillo	\$27/\$42
Garduño (Castilla y León) Rose of Bobal	\$19/\$26
Lago (Portugal) Rose of Sezão	\$15/\$30

BLANCO (WHITE)

	<u>RETAIL/TABLE</u>
<u>SPAIN</u>	
Benito Santos (Rias Baixas) Albariño	\$33/\$48
Bico Da Ran (Rias Baixas) Albariño	\$39/\$54
Celeste (Rueda) Verdejo	\$39/\$54
The Flower and The Bee (Galicia) Treixadura	\$42/\$57
Garduño (Castilla y León) Sauvignon Blanc	\$13/\$26
Lágrimas de Bhilar (Navarra) Garnacha Blanca	\$29/\$44
Pardevalles (León) Albarín	\$35/\$50
Poquito (Valencia) Moscato	\$16/\$16
20000 Leguas (Castilla) Chardonnay et al.	\$31/\$46
Val Do Galir (Valdeorras) Godello	\$40/\$55
<u>INTERNATIONAL</u>	
Altitudes Ixsir (Lebanon) Blend	\$41/\$56
Prunus (Dao, Portugal) Field Blend	\$25/\$40
Quina Da Calçada(Vinho Verde, Portugal) Blend	\$21/\$36

CAVA & CORPINNAT (SPARKLING)

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

Chic Barcelona (Spain)	\$26/\$41
Juve Y Camps Brut Rose (Spain)	\$33/\$48
Juve Y Camps Brut Natur (Spain)	\$33/\$48
Tutusaus (Spain)	\$30/\$45
True Colors (Spain)	\$26/\$41

SHERRY

In descending order from dry to sweet

Gutierrez Colosia Fino	\$25/\$33
Valdespino Deliciosa Manzanilla	\$23/\$31
Barbadillo Oloroso	\$25/\$33
Barbadillo Pedro Ximénez	\$27/\$35