



# Tapas Del Lago

Tastes of Spain

## COLD TAPAS

- #1 ACEITUNAS ALINADAS 8.50 V / GF**  
house marinated Spanish olives with garlic, herbs, EVOO & sherry vinegar
- #2 PLATO DE QUESO Y EMBUTIDOS ESPANOLES 16.95 GF**  
an assortment of imported Spanish cheeses & cured meats with seasonal accoutrement
- #3 TOSTAS SALMON AHUMADO 11.95**  
smoked wild salmon on grilled bread with dill & horseradish cream, capers, red onion & Spanish olive oil
- #4 ENSALADA REMOLACHA 10.50 GF**  
salad of roasted red & yellow beets with arugula, crushed roasted pistachios, crumbled goat cheese & citrus vinaigrette
- #5 TOSTAS DE ESPANA 9.50**  
grilled garlic & herb bread topped with jamon serrano, aged manchego cheese, piquillo peppers, honey, Spanish EVOO & sherry reduction
- #6 BOQUERONES EN VINAGRE 12.95 GF**  
marinated imported spanish white anchovies with olives
- #7 GAZPACHO 8.50 V / GF**  
vibrant pureed chilled soup of roasted tomato, bell peppers, garlic, onion, cucumber, sherry vinegar & olive oil.
- #8 JAMON SERRANO Y MELON 11.25 GF**  
sweet cantaloupe melon with imported jamon serrano, arugula and drizzled with Spanish EVOO & mint
- #9 GAMBAS MARINADAS 14.95 GF**  
marinated grilled and chilled shrimp with citrus, saffron alioli & mojo verde
- #10 ALCACHOFAS CON ACEITUNAS 9.50 V / GF**  
marinated artichoke hearts with olives, herbs & tomato-sherry vinaigrette
- #11 ENSALADA VALDEON 11.25 GF / V**  
salad of greens & roasted vegetables topped with Valdeon blue cheese, candied pecans, honey & sherry vinaigrette
- #12 PISTO MANCHEGO 8.95 V / GF**  
sauteed peppers, onions, eggplant, tomato & zucchini with garlic & basil, served chilled with EVOO
- #13 ENSALADA MANZANA 12.95 GF**  
salad of green apple, fennel, arugula, aged manchego cheese and marcona almonds with honey-lemon vinaigrette & tarragon
- #14 PATATAS ALIOLI 8.95 V/GF**  
rustic potato salad with garlic, saffron & parsley mayonnaise
- #15 MACARRONES DE ATUN 11.95**  
cold pasta salad of tuna, marinated tomatoes, eggs, chives & tarragon with white wine cream & basil vinaigrette.
- #16 ATUN CRUDO 18.95 GF**  
sashimi grade yellowfin tuna with citrus alioli, salmon roe, EVOO, mojo verde, crispy onions, lime, cilantro & Pimenton
- #17 PA AMB TOMAQUET 9.50 V**  
classic catalan tapa with toasted artisan bread rubbed with garlic and topped with grated ripe heirloom tomatoes. Perfect with a glass of vermouth or Cava!
- #18 \*\*\*JAMON IBERICO\*\*\* 25.95 / 2 oz | 45.95 / 4 oz | 65.95 6 oz**  
Spains' most famous free range, acorn fed " Iberian ham " Served in 2 oz portions (LIMITED AVAILABILITY)

## HOT TAPAS

- #19 QUESO DE CABRA AL HORNO 12.95 V**  
classic tapa of oven baked goat cheese in a tomato-basil sauce with toasted herb & garlic bread
- #20 PIPIRRANA DE BUEY 15.25 GF**  
sliced grilled sirloin steak with sautéed potatoes, garlic, peppers & onions with cabrales spanish blue cheese sauce
- #21 PATATAS BRAVAS 8.95 V/GF**  
classic tapa of fried potatoes with a spicy red pepper sauce & chives
- #22 GAMBAS AL AJILLO 14.95 GF**  
One of the most famous tapas!...sautéed shrimp with lots of garlic, chili & pimenton with lemon & parsley in EVOO & butter
- #23 PINCHOS DE CORDERO 18.95 GF**  
seasoned & grilled lamb brochettes with rosemary potatoes, lemon & EVOO
- #24 ALCOCHOFAS CON AJILLO 10.50 V / GF**  
sauteed artichoke hearts with roasted garlic, arugula pesto & fresh basil
- #25 PIQUILLO RELLENOS AL HORNO 12.50 V**  
baked imported Spanish piquillo peppers stuffed with goat cheese served with shredded greens, grilled bread & fig glaze
- #26 CHAMPINONES 10.95 V**  
stuffed mushrooms baked with spinach, garlic, herbs & aged manchego cheese with sofrito sauce
- \*\*#27 DEL LAGO PAELLA\*\* ( PLEASE ALLOW 15 - 20 MINUTES )**  
Classic Spanish dish of baked bomba rice, saffron, spanish chorizo and soffrito.  
22.95 VEGETABLE GF 29.95 SEAFOOD GF serves 2-4
- #28 DATILES CON TOCINO 12.50 GF**  
baked dates wrapped in applewood smoked bacon with piquillo pepper butter sauce & marcona almonds
- #29 POLLO AL AJILLO 12.95 GF**  
marinated & sautéed chicken with garlic, herbs, tomatoes & pimenton sauce
- #30 SALMON A LA PLANCHA 16.95 GF**  
plancha grilled wild salmon with cantaloupe, creamed leeks, preserved lemon & parsley
- #31 BACALAO ROMESCO 15.95 GF**  
pan roasted Spanish cod with artichokes a la plancha, olives & romesco sauce
- #32 VIERAS A LA GALLEGA 18.95 GF**  
seared sea scallops with peas & sweet corn sauce with Spanish sofrito, peppers & jamon serrano with preserved lemon & herbs
- #33 ALBONDIGAS 13.95**  
Spanish style beef & pork meatballs with herbs, spices & a vibrant tomato sauce with aged manchego cheese
- #34 MENESTRA DE MARISCOS 22.95 GF**  
mixed seafood stew of wild salmon, shrimp, mussels & scallop with mixed vegetables in a curry & saffron cream over potatoes
- #35 MEJILLONES 15.95 GF**  
steamed mussels in tomatoes, garlic, white wine, EVOO & herbs
- #36 CALAMARES FRITOS 15.25**  
fried calamari with lemon, pimenton & alioli
- #37 PANCETA FABASTURIANA 14.95 GF**  
slow roasted Spanish pork belly with white beans, onions, pimenton, rosemary & parsley
- \*\*#38 CHULETON DE BUEY\*\* (ALLOW 20-30 MINUTES) GF 58.95**  
\* large plate\* grilled dry aged Galician style boneless rib steak with potato-mushroom & pepper hash with manchego cheese & salsa espanola (LIMITED AVAILABILITY)
- #39 PULPO A LA PLANCHA 15.95 GF**  
grilled Spanish octopus with potatoes, herbs, EVOO, sherry reduction, lemon & piquillo pepper butter sauce
- #40 TDL BURGER |HAMBURGUESA\*\* 16.95**  
2 1/3 lb grilled angus beef patties cooked done & juicy with merkets cheddar or american cheese, applewood smoked bacon, shredded lettuce, tomato & red wine caramelized onions on brioche. Patatas fritas on the side
- #41 PINCHOS DE SOLOMILLO 14.95 GF**  
brochettes of grilled beef tenderloin with horseradish-honey cream & red wine caramelized onions

**TAPAS DEL LAGO | HIGHWOOD**  
329 WAUKEGAN AVE  
HIGHWOOD, IL 60040

TAPASDELLAGO.COM



V = VEGETARIAN  
GF = GLUTEN FREE

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.  
Alert your server if you have special dietary requirements or allergies. All dishes are prepared on shared equipment.

## WINE

### BUBBLES & ROSE

LOS MONTEROS | CAVA BRUT DO | VALENCIA, SPAIN | 12 GLASS 40 BOTTLE

YA CUVÉE 23 | CAVA ROSE | PENEDES, SPAIN | 12 GLASS 40 BOTTLE

MUGA ROSATO | RIOJA GARNACHA ROSE | 2022 | 15 GLASS 50 BOTTLE

BODEGA ALEGRE VALGANON | CLARETE RIOJA ROSADO | TEMPRANILLO 2020 | 45 BOTTLE

\*\*TDL ROSE BLEND\*\* | TEMPRANILLO & GARNACHA | LA MANCHA, SPAIN  
11 GLASS 35 CARAFE

### WHITE

\*\*TDL WHITE BLEND\*\* | VERDEJO & SAUVIGNON BLANC | SPAIN  
11 GLASS 35 CARAFE

BODEGAS FAUSTINO | RIOJA CHARDONNAY | 2020 | 12 GLASS 40 BOTTLE

VINOS MARINOS | ALBARINO | 2021 | SPAIN | 15 GLASS 50 BOTTLE

HERMANOS PECINA | RIOJA BLANCO | SPAIN | 11 GLASS 35 BOTTLE

CELLER PINOL | GARNACHA BLANCA | CATALUNYA, SP | 12 GLASS 40 B.

ZURI | TXAKOLI | BASQUE COUNTRY | 2021 | 40 BOTTLE

PAPA | GODELLO | GALACIA, SPAIN | 2021 | 45 BOTTLE

BOTANI | OLD VINE MOSCATEL | MALAGA, SPAIN | 2021 | 50 BOTTLE

### RED

\*\*TDL RED BLEND\*\* | TEMPRANILLO & GARNACHA | LA MANCHA, SPAIN  
11 GLASS 35 CARAFE

EVODIA | GARNACHA | SPAIN | 2020 | 12 GLASS 35 BOTTLE

SEPTIMO SENTIDO | TEMPRANILLO | SPAIN | 2019 | 12 GLASS 35 BOTTLE

FAUSTINO | RIOJA RESERVA | SPAIN | 2016 | 15 GLASS 45 BOTTLE

CELLER PINOL | GARNACHA BLEND | CATALUNYA, SPAIN | 12 GLASS 40 B

COSTER DEL OLIVERS | PRIORAT | SPAIN | 2019 | 16 GLASS | 45 BOTTLE

CAN SUMOI | GARNATXA & SUMOLL | CATALUNYA, SP | 2020 | 40 BOTTLE

CASA CASTILLO | JUMILLA | MONASTRELL | 2019 | 40 BOTTLE

BODEGAS FARINA | VINO DE LAGRIMA | TINTA DE TORO | 2020 | 50 BOTTLE

CUZCURRITA | TOTALMENTE NATURAL | TEMPRANILLO | 2021 | 65 BOTTLE

D. DE PALACIOS | PETALOS | MENCIA | BIERZO, SP | 2020 | 50 BOTTLE

GUEL BENZU | EVO | CABERNET BLEND | SPAIN | 2015 | 75 BOTTLE

SIERRA CANTABRIA | GRAN RESERVA | RIOJA | 2012 | 85 BOTTLE

PINGUS "FLOR DE PINGUS" | RIBERA DEL DUERO | 100% TEMPRANILLO |  
CASTILLA Y LEON | 2020 | 175 BOTTLE

### BEER & CIDER

ESTRELLA GALACIA ESPECIAL | LIGHT | 8.00 BOTTLE

ESTRELLA GALACIA 0.0% (NON ALCOHOLIC) 8.00 BOTTLE

1906 RESERVE | MEDIUM | 8.00 BOTTLE

1906 BLACK COUPAGE NEGRA | 8.00 BOTTLE

MAELOC STRAWBERRY OR BLACKBERRY CIDER 9.00 BOTTLE

MAELOC DRY CIDER 9.00 BOTTLE

MILLER LIGHT 6.00 BOTTLE

## SANGRIA

10.00 GLASS 35 PITCHER

RED SANGRIA | WHITE SANGRIA

ORANGES | APPLES | GRAPES

*To Begin Your Tapas Experience...*

### SPRITZ

#### **TDL WATERMELON SPRITZ**

MATA VERMOUTH BLANCO | WATERMELON | LIME | CAVA | ORANGE  
12

#### **VERMUJITO "CLASSIC" VERMOUTH SPRITZ**

MATA VERMOUTH BLANCO | GRAPEFRUIT SPARKLING | CAVA | ORANGE  
12

### MATA VERMOUTH

BLANCO RESERVA | TINTO ROJA RESERVA

**CLASSIC ORANGE & OLIVES 12 GLASS**

### SHERRY

ORLEANS BORBON | MANZANILLA FINE SHERRY | 12 GLASS

JEREZ-XERES | MATA CREAM SHERRY | 12 GLASS

PEDRO XIMENEZ | ALVEAR PALE CREAM SHERRY | 12 GLASS

DELGADO ZULETA- MONTEAGUDO COLLECTION | AMONTILLADO SHERRY  
18 GLASS

*To End...*

PEDRO XIMENEZ | CARLOS y JAVIER DE TERRY | GADES | DULCE SHERRY  
15 GLASS

PEDRO XIMENEZ | BODEGAS HIDALGO | TRIANA | SHERRY DULCE |  
15 GLASS

JORGE ORDONEZ | 100% MOSCATEL | ESENCIA | 2013 | DULCE |  
30 GLASS

### BEVERAGES & COFFEE

**\*\*\* HORCHATA DE CHUFA \*\*\* | VALENCIA |  
7.00 GLASS**

COKE, DIET COKE, SPRITE, COKE ZERO 4.95

CABREIROA WATER | SPAIN | STILL OR SPARKLING 750ML 6.95

ICED TEA 4.95

AMERICANO COFFEE (REGULAR & DECAF) 5.95

ASSORTED TEA 3.95

CAFE CON LECHE (CAPPUCINO) 5.95

LECHE MANCHADA (CAFE LATTE) 5.95

CAFE SOLO (ESPRESSO) 4.95 CAFE DOBLE 6.95

### DESSERTS

PLATANO CON HELADO

sautéed banana with housemade sea salt caramel sauce, chopped  
pistachios & vanilla ice cream

9.50

TARTA DE ALMENDRA

toasted almond and lemon cake with creamy almond frosting, toasted  
almonds & lemon crema

9.50

CREMA CATALANA DE VAINILLA

Spanish style baked custard flavored with Madagascar vanilla, cinnamon &  
orange with caramelized sugar topping.

9.50

PASTEL DE CHOCOLATE

flourless chocolate truffle torte with mixed berry sauce, chocolate-  
hazelnut cream & fresh raspberries

9.50

### KIDS MENU

CHEESEBURGER WITH FRIED PATATAS 9.50

MACARONI & CHEESE BITES 8.95

GRILLED CHICKEN OR STEAK WITH MIXED VEGETABLES 10.95

*...A tu salud!...*