



# Tapas Del Lago

Tastes of Spain

## COLD TAPAS

- #1 ACEITUNAS ALINADAS 9.50 V / GF**  
house marinated Spanish olives with garlic, herbs, EVOO & sherry vinegar
- #2 PLATO DE QUESO Y EMBUTIDOS ESPANOLES 18.95 GF**  
an assortment of imported Spanish cheeses & cured meats with seasonal accompaniment
- #3 TOSTAS SALMON AHUMADO 12.95**  
smoked wild salmon on grilled bread with dill & horseradish cream, capers, red onion & Spanish olive oil
- #4 ENSALADA REMOLACHA 11.50 GF**  
salad of roasted red beets with arugula, crushed roasted pistachios, crumbled goat cheese & citrus vinaigrette
- #5 TOSTAS DE ESPANA 11.50**  
grilled garlic & herb bread topped with jamon serrano, aged manchego cheese, piquillo peppers, honey & EVOO
- #6 BOQUERONES EN VINAGRE 14.95 GF**  
marinated imported spanish white anchovies with olives
- #7 GAZPACHO 9.25 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, honey & mint
- #9 GAMBAS MARINADAS 15.95 GF**  
marinated grilled and chilled shrimp with citrus, saffron alioli & mojo verde
- #10 ALCACHOFAS CON ACEITUNAS 10.50 V / GF**  
marinated artichoke hearts with olives, herbs & tomato-sherry vinaigrette
- #11 ENSALADA MANZANA 12.50 GF**  
salad of green apple, fennel, arugula, aged manchego cheese and marcona almonds with honey-lemon vinaigrette & tarragon
- #12 PATATAS ALIOLI 9.25 V/GF**  
rustic potato salad with garlic, saffron & parsley alioli
- #13 ATUN CRUDO 18.95 GF**  
sashimi grade yellowfin tuna with citrus alioli, salmon roe, EVOO, mojo verde, crispy onions, lime, cucumber, cilantro & Pimenton
- #14 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!
- #15 \*\*\* 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)
- #16 ENSALADA VALDEON 12.50 GF**  
arugula salad with roasted vegetables topped with candied pecans & Spanish blue cheese- drizzled with citrus vinaigrette
- #17 PISTO MANCHEGO 10.50 V / GF**  
sautéed peppers, onions, eggplant, zucchini & tomato with garlic & basil & Spanish EVOO

### TDL A LA PARILLA

**\*\* Lomo De Cerdo \*\***  
grilled Spanish pork loin medallions  
22.95 GF

**\*\* Gambas TDL \*\***  
grilled large Spanish shrimp with garlic  
parsley butter & crispy breadcrumbs  
25.95

**\*\* Chuleton De Buey \*\***  
1 6oz grilled dry aged ribeye steak with  
potato & vegetable hash & salsa Espanola  
48.95 GF

## HOT TAPAS

- #18 QUESO DE CABRA AL HORNO 12.95 V**  
classic tapa of oven baked goat cheese in a tomato-basil sauce with grilled bread
- #19 PIPIRRANA DE BUEY 15.25 GF**  
sliced grilled sirloin steak with sautéed potatoes, garlic, peppers & onions with cabrales spanish blue cheese sauce
- #20 PATATAS BRAVAS 9.50 V/GF**  
classic tapa of fried potatoes with a spicy red pepper sauce & chives
- #21 GAMBAS AL AJILLO 15.95 GF**  
One of the most famous tapas!..sautéed shrimp with lots of garlic, chili & pimenton with lemon & parsley in EVOO
- #22 PINCHOS DE CORDERO 18.95 GF**  
seasoned & grilled lamb brochettes with rosemary potatoes, lemon & EVOO
- #23 ALCOCHOFAS AL AJILLO 12.50 V / GF**  
sautéed artichoke hearts with roasted garlic, chili, arugula pesto, pimenton & fresh basil
- #24 PIQUILLO RELLENOS AL HORNO 13.50 V**  
baked imported Spanish piquillo peppers stuffed with goat cheese served with arugula, grilled bread & fig-sherry glaze
- #25 CHAMPINONES 12.95 V / GF**  
stuffed mushrooms baked with spinach, garlic, herbs & aged manchego cheese with sofrito sauce
- \*\*\*#26 DEL LAGO PAELLA\*\* ( PLEASE ALLOW 15-20 MINUTES )**  
Classic Spanish dish of baked bomba rice, saffron, spanish chorizo and soffrito.  
24.95 VEGETABLE GF 29.95 SEAFOOD GF serves 2-4
- #27 DATILES CON TOCINO 13.50 GF**  
baked dates wrapped in applewood smoked bacon with piquillo pepper butter sauce & marcona almonds
- #28 POLLO AL AJILLO 14.25 GF**  
marinated & grilled chicken with garlic, herbs, tomatoes & pimenton-garlic sauce
- #29 SALMON A LA PLANCHA 16.95 GF**  
plancha grilled wild salmon on garlic spinach with tropical fruit relish & citrus beurre blanc
- #30 BACALAO 15.95 GF**  
pan roasted Spanish cod with lightly sautéed mixed vegetable noodles topped with roasted almonds & brown butter with herbs & lemon
- #31 VIERAS A LA GALLEGA 18.95 GF**  
seared sea scallops with peas & sweet corn sauce with Spanish sofrito, peppers & jamon serrano with lemon, herbs & pimenton
- #32 ALBONDIGAS 13.95**  
Spanish style beef & pork meatballs with herbs, spices & a vibrant picante tomato sauce with aged manchego cheese
- \*#33 MENESTRA DE MARISCOS\* 25.95 GF**  
mixed seafood stew of wild salmon, shrimp, mussels & scallop with mixed vegetables in a curry & saffron cream broth over potatoes
- #34 MEJILLONES 15.25 GF**  
sautéed mussels in tomatoes, garlic, white wine, EVOO & herbs
- #35 CALAMARES FRITOS 15.50**  
fried calamari with lemon, pimenton & alioli
- #36 PANCETA FABA ASTURIANA 14.95 GF**  
slow roasted Spanish pork belly with white beans, onions, pimenton, rosemary & parsley
- #37 PULPO A LA PARILLA 16.95 GF**  
grilled Spanish octopus with potatoes, herbs, EVOO, sherry reduction, mojo verde, lemon & piquillo pepper sauce
- #38 PINCHOS DE SOLOMILLO 15.95 GF**  
brochettes of grilled beef tenderloin with horseradish-honey cream & red wine caramelized onions
- #39 CAZUELA DE VERDURAS A LA PARILLA 18.95 GF / V**  
seasonal grilled vegetables with Spanish olive oil, sea salt, sherry reduction, herbs & lemon
- #40 COCA DE TDL \*\* 16.75**  
Spanish style flatbread pizza with sofrito, shrimp, chorizo, grilled peppers & manchego cheese topped with arugula
- #41 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, iceberg lettuce, tomato, red wine caramelized onions & garlic alioli on a brioche bun. Patatas fritas on the side.

**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

CAMPO VIEJO | CAVA ROSE | RIOJA, SPAIN | 12 GLASS 40 BOTTLE

EL JEFE | TEMPRANILLO ROSE | SPAIN | 14 GLASS 40 BOTTLE 1L

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

### WHITE

\*\* TDL WHITE BLEND \*\* | VERDEJO & SAUVIGNON BLANC | LA MANCHA, SPAIN  
12 GLASS 35 CARAFE

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

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

\* SUMARROCA TUVI\* | MED. WHITE BLEND | PENEDES 2022 | 14 GLASS 45 B

BODEGAS O.F.L.B | WHITE RIOJA | TEMPRANILLO BLANCO ORGANIC | 16 G 50B

CELLER PINOL | GARNACHA BLANCA | CATALUNYA | 14 GLASS 45 BOTTLE

ZURI | TXAKOLI | BASQUE COUNTRY | 2021 | 45 BOTTLE

PAPA | GODELLO | GALACIA, SPAIN | 2021 | 50 BOTTLE

ALLENDE | RIOJA BLANCO | OAKED | 2019 | RIOJA, SPAIN | 60 BOTTLE

GESSAMI BLANC | MUSCAT & GEWURZTRAMINER | CATALONIA | 75 BOTTLE

SAL DE TERRA | ALBARINO | RAIS BIAIXAS | 2021 | 80 BOTTLE

### RED

"TDL RED BLEND" | TEMPRANILLO & GARNACHA | LA MANCHA, SPAIN  
12 GLASS 35 CARAFE

EVODIA | GARNACHA | SPAIN | 2021 | 12 GLASS 40 BOTTLE

SEPTIMO SENTIDO | TEMPRANILLO | SPAIN | 12 GLASS 40 BOTTLE

\* TORRE DE ONA | RIOJA RESERVA | SPAIN | 2012 | 15 GLASS 50 BOTTLE

BORSAO | CABRIOLA | GARNACHA & SYRAH BLEND | ARAGON | 14 GLASS 45 B

COSTER DEL OLIVERS | PRIORAT | SPAIN | 2019 | 16 GLASS 55 BOTTLE

BODEGAS FONTANA OVEJA | MALBEC / GRACIANO | 14 GLASS 45 BOTTLE

EL BORDE "HIGH ALTITUDE" | MONASTRELL | SPAIN | 12 GLASS 40 BOTTLE

CAN SUMOI | GARNATXA & SUMOLL \ CATALUNYA, SP | 2020 | 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 | 2021 | 55 BOTTLE

GUELBENZU | EVO | CABERNET BLEND | SPAIN | 2015 | 75 BOTTLE

SIERRA CANTABRIA | GRAN RESERVA | RIOJA | 2015 | 85 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 | DARK | 8.00 BOTTLE

MAELOC STRAWBERRY CIDER 9.00 BOTTLE

MAELOC DRY APPLE CIDER 9.00 BOTTLE

## \* SANGRIA \*

12 GLASS 40 PITCHER

RED SANGRIA | PINK SANGRIA | WHITE SANGRIA

ORANGES | APPLES | GRAPES

*To Begin Your Tapas Experience...*

## SPRITZ & MARTINIS

### TDL WATERMELON SPRITZ

MATA VERMOUTH BLANCO | WATERMELON | LIME | CAVA | ORANGE  
14

### "CLASSIC" VERMOUTH SPRITZ

MATA VERMOUTH BLANCO | GRAPEFRUIT SPARKLING | CAVA | ORANGE  
14

### TINTO DE VERANO

TDL RED BLEND | MATA TINTO VERMOUTH | LEMON SODA | ORANGE  
14

### \*\* TDL SIGNATURE FINO MARTINI\*\*

FINO SHERRY | VERMUT BLANCO | SMOKED BLUE CHEESE OLIVES | LEMON  
16

### \* BUTTERSCOTCH "CAMELO" MARTINI\*

MATA CREAM SHERRY | BUTTERSCOTCH | VANILLA  
15

## MATA VERMOUTH

BLANCO RESERVA | TINTO ROJA RESERVA

**CLASSIC ORANGE & OLIVES 12 GLASS**

## SHERRY

OSBORNE | MANZANILLA FINO 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

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

## BEVERAGES & COFFEE

\*\*\* HORCHATA DE CHUFA \*\*\* | VALENCIA |  
7.25 GLASS (Seasonal Spring-Fall)

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  
10.50 GF

### TARTA DE ALMENDRA

toasted almond and lemon cake with creamy almond frosting, toasted  
almonds & lemon crema  
10.50

### CREMA CATALANA DE VAINILLA

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

### PASTEL DE CHOCOLATE

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

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