



### Cold Tapas

<u>Cheese Plate</u> - a selection of three cheeses of varying styles	.....	\$ 7.00
<u>Sausage Plate</u> - a selection of three air-cured Spanish sausages	.....	\$ 7.50
<u>Jamon Serrano</u> - Spain's incomparable cured ham. Sliced thinly	.....	\$ 7.50
<u>Hot Tapas</u>		
<u>Tortilla Espanola</u> - Classic bar food. A thick potato and onion omelet		
c that may include other ingredients day to day	.....	\$ 6.50
<u>Patatas Bravas</u> - Twice-fried potato wedges w/ ali-oli and spicy tomato		
(brava) sauce	.....	\$ 5.50
<u>Eggplant "Cigarettes"</u> - A crowd favorite	.....	\$ 5.50
<u>Croquettes</u> - Bursting with flavor. Ask about today's fillings	.....	\$ 6.00
<u>Stuffed Pequillo Peppers</u> - Roasted mild red peppers stuffed w/ herbed		
goat cheese	.....	\$ 7.50
<u>Shrimp in Olive Oil w/Garlic</u> - One of our most popular tapas	.....	\$ 7.50
<u>Seared Sea Scallops</u> - w/ Garlic cream sauce and tomato "jam"	.....	\$ 8.50
<u>Paella</u> - Rice, sausage, shrimp and more. The national dish of Spain	.....	\$ 8.00
<u>Basque Ribs</u> - Slow-braised, then glazed	.....	\$ 8.00
<u>Flatiron Steak</u> - w / almond/caper salsa	.....	\$ 8.50
<u>Maca "Sliders"</u> - grilled marinated flank steak and secret sauce	.....	\$ 7.50
<u>Dessert</u>		
<u>Crema Catalana</u> - A soft custard with caramelized sugar topping	.....	\$ 7.00
<u>Chocolate Ganache</u> -w/ extra virgin olive oil and sea salt	.....	\$ 6.50

We make all of our dishes from scratch, utilizing the best ingredients from their

original sources in Spain or from local Ohio farmers and providers, such as Naomi's

Garden, in Ashley, OH. We proudly serve the artisan breads of Omega Bakery,

located in the North Market.

### !!SUPER SPECIAL!!

Jamon Iberico de Bellota - The world's best and costliest cured ham. Ask us why

Full portion	.....	\$ 25.00
Half Portion	.....	\$ 12.50

### Chef's Specials

<u>Bonito del Norte</u> (Whole loin tuna) Salad		
w/ roasted tomatoes	.....	\$ 7.00
<u>Seafood Cakes</u> - Shrimp, scallops and white fish		
sautéed to a golden brown w/homemade		
romesco	.....	\$ 7.50
<u>Pulpo a la Fiera</u> - Octopus (yes, octopus!),		
w/ Extra virgin olive oil, sea salt and smoked		
Spanish paprika. A real treat	.....	\$ 7.50
<u>Pollo a la Pepitoria</u> (Chicken w/ a saffron,		
almond, lemon sauce	.....	\$ 7.50
<u>Torta Milanesa</u> - layers of omelet, spinach,		
cheese, ham and roasted peppers encased		
in puff pastry	.....	\$ 7.00
<u>Soup of the week</u> -Creamy Tri-Mushroom w/		
port and sherry	.....	\$ 6.50
<u>Soup Shooter</u> - Same soup, smaller		
portion	.....	\$ 3.25
<u>Dessert of the week</u> - Rich, dark chocolate		
mousse and orange tart	.....	\$ 6.50

## Maca Wines and More

All wines are available by the bottle at 4 times the glass price

### White Wines

	<u>By the Glass</u>
Sauvignon Blanc, Guy Allion, Touraine, France, 2007 .....	\$ 7.00
Albarino, Lagar de Cervera, Rias Baixas, Spain, 2005 .....	\$ 7.00
Chardonnay, Wellington, Sonoma, California, 2005 .....	\$ 7.00
Chardonnay, Clos LaChance, Monterey, Unoaked, 20 .....	\$ 6.50
Vouvray, Ch. de Valmer, France (slightly sweet) .....	\$ 7.00

### Sparkling Wines

Cava Brut Reserva, Mont Marcal, Penedes, Spain, n.v. ....	\$ 6.50
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### Red Wines

Cabernet Sauvignon, Perry Creek, El Dorado, Calif., 2005..	\$ 6.00
Merlot, Casa Lapostolle, Chile, 2005 .....	\$ 7.00
Campo de Borja, Mosen Cleto, Spain, 2005 .....	\$ 6.00
Pinot Noir, Albran, Vin de Pay D'oc, France, 2005. ....	\$ 7.00
Rioja, Bodegas Lan, Crianza, Spain, 2004 .....	\$ 7.00
Cotes du Rhone, Perrin, Reserve, France, 2004 .....	\$ 6.50
Carmenere Gran Reserva, Casa Silva, Chile, 2005 .....	\$ 7.00
Old Vine Zinfandel, Gnarly Head, Lodi, Calif., 2005 .....	\$ 6.00

### Sherries and Ports

Manzanilla La Papirosa, Lustau, Spain .....	\$ 5.50
Fino Puerto, Lustau, Spain .....	\$ 5.50
Amontillado Los Arcos, Lustau, Spain .....	\$ 5.50
Cream Sherry, Lustau, Spain .....	\$ 5.50
Port, Taylor Fladgate 10 yr old Tawny, Oporto, Port. ....	\$ 5.50

### After Dinner Drinks

Kahlua .....	\$ 5.50
Baileys Irish Cream .....	\$ 5.50
Amaretto DiSaronno .....	\$ 5.50
Laphroig, Isle of Islay, Malt Scotch (owner's favorite) .....	\$ 8.00
Remy Martin Cognac, VSOP .....	\$ 8.00

### Other Beverages (Free Refills)

Coke, Diet Coke, Sprite, Pink Lemonade, Iced Tea .....	\$ 1.50
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## Maca Beers

Bud Light .....	\$ 2.50
Michelob Ultra .....	\$ 2.50
Sam Adams Lager .....	\$ 3.00
Estrella Damm Lager .....	\$ 3.00
Goose Island Honker Ale ....	\$ 3.00
Great Lakes Edmund Fitzgerald Porter .....	\$ 3.00

## NEW !!!!!

### Maca Retail Wine Sales

Maca now sells wines at retail for off-premise consumption. Please ask about our exciting program and sign up to receive monthly tasting notes and special offers. All of our retail sales are at the state minimum price.

# Maca

a tapas cafe

**Maca** (adj., Catalán, fem.) – Cute, slang - cool  
**Our goal is to combine the easy informality of the tapas bars found throughout Spain with an American focus on fun and value. Maca is a place where everyone can feel at ease, a place not only to eat but to come home to.**

**Benvinguts a Maca!!**

**Tapa** (from tapar, vt., Sp.) -To cover or close.

**Tapas evolved from a very old tradition in Spanish bars of covering a glass of wine or beer with a small piece of bread to keep flies out of the glass. Some enterprising barkeep thought to put a slice of sausage or cheese on top for his clients to enjoy and the idea of tapas was born. Tapas can still be as simple as that or more inventive. They are limited only by the chef's imagination. Maca offers a balance of traditional tapas with more modern expressions .**

Maca does not take reservations, but we try to reserve space for large parties (8 and over). We also love to do exclusive on-site events and off-site catering. Ask us.

**Maca Cafe**

5 S. Liberty Street, Powell, OH 43065

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www.macahome.com