

TAPAS HAPPY HOUR

MON TO SUN, 3-6PM

BOARDS**CHEF'S BOARD 18.***Tetilla, Manchego, Jamón Serrano, Chorizo de Cantimpalo, olives***CURED MEATS 14.***Jamón Serrano, Coppa, Chorizo de Cantimpalo***CHEESES 14.***Tetilla, Murcia al Vino, Manchego***TAPAS****POTATO TORTILLA 5.***Traditional Spanish omelet, caramelized onions, garlic aioli***PIMIENTOS DE PADRÓN 5.***Blistered shishito peppers, sea salt***SAUTÉED GARLIC SHRIMP 8.***Brandy, pepper flakes***PATATAS BRAVAS 5.***Crispy potato cubes, spicy brava sauce, aioli***ALBÓNDIGAS 8.***Veal and pork meatballs, Manchego, tomato frito***HAM CROQUETTES 5.***Serrano ham, fig jelly***PINTXO MORUNO 8.***Cumin marinated grilled pork skewers, mojo verde, Greek yogurt***ANDALUSIAN GAZPACHO 5.***Spanish chilled vegetable soup***KALE SALAD 8.***Barley, roasted beets, goat cheese, lemon maple dressing***QUESO FUNDIDO 6.***Chorizo, tetilla cheese, crostini*

Consumer advisory consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. Items may be cooked to order.

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO	6.5
<i>'Fermin' Serrano ham, aged 15 months</i>	
PALETA IBÉRICA DE BELLOTA FERMÍN	15.
<i>Acorn fed pure Iberian ham</i>	
COPPA	6.5
<i>Marinated & cured pork collar, pimentón, garlic, sea salt</i>	
CHORIZO DE CANTIMPALO	6.5
<i>Mildly spicy pork sausage from Segovia</i>	
LOMO IBÉRICO	6.5
<i>Cured Iberian pork loin</i>	
SALCHICHÓN	6.5
<i>Sausage cured with black pepper, garlic and herbs</i>	

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives **22.**

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato **5.5** add avocado **3.**

HOUSE MARINATED OLIVES Thyme, orange peel, garlic **4.**

QUESOS - CHEESES

IDIAZÁBAL	6.5
<i>Firm sheep's milk, lightly smoked from the Basque country</i>	
TETILLA	6.5
<i>Semi soft cow's milk, mild buttery flavor</i>	
MAHÓN	6.5
<i>Firm cow's milk, lemony, salty, tangy flavor</i>	
LEONORA	6.5
<i>Soft goat's milk from León, medium strong flavor</i>	
MANCHEGO	6.5
<i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	
MURCIA AL VINO	6.5
<i>Goat cheese from Murcia, wine cured rind, sweet & smooth flavor</i>	

TAPAS Y RACIONES - SMALL PLATES

HUEVOS 'BULLA'	10.5
<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	
SALAD	9.
<i>Your choice of:</i>	
• Kale: Barley, roasted beets, goat cheese, lemon maple dressing	
• Verde: Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing	
<i>add chicken 5. add salmon 7. add shrimp 6.</i>	
STUFFED SHISHITO PEPPERS	8.
<i>Mahón cheese, panko, spicy tomato</i>	
GRILLED OCTOPUS	16.
<i>Corn purée, mojo verde, cracked pepper</i>	
CEVICHE DE JALAPEÑO	12.
<i>Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips*</i>	
GRILLED SHRIMP SALAD	12.
<i>Roma tomatoes, cucumber, croutons, lemon</i>	
ANDALUSIAN GAZPACHO	6.
<i>Spanish chilled vegetable soup</i>	
QUESO FUNDIDO	8.
<i>Chorizo, tetilla cheese, crostini</i>	
CHICKEN CROQUETTES	9.
<i>Creamy curried chicken, panko</i>	
LENTIL SOUP	7.5
<i>Traditional Spanish soup with chorizo</i>	
POTATO TORTILLA	6.
<i>Traditional Spanish omelet, caramelized onions, garlic aioli*</i>	
CANNELLONI	8.
<i>'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil</i>	
MONTADITOS	11.
<i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	
PATATAS BRAVAS	6.5
<i>Crispy potato cubes, spicy brava sauce, aioli*</i>	
PINTXOS	9.
<i>Your choice of:</i>	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	
• Chicken skewers, Greek yogurt, salsa criolla	
ALBÓNDIGAS	8.
<i>Veal and pork meatballs, Manchego, tomate frito</i>	
CRISPY CALAMARI	9.
<i>Homemade tartar sauce</i>	
HAM CROQUETTES	10.
<i>Serrano ham, fig jelly</i>	
PIMIENTOS DE PADRÓN	7.
<i>Blistered shishito peppers, sea salt</i>	
GRILLED CHICKEN FLATBREAD	9.
<i>Tomato marmalade, pesto, Mahón cheese</i>	
TUNA TARTAR	12.
<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
SAUTÉED GARLIC SHRIMP	14.
<i>Brandy, pepper flakes</i>	

DE TEMPORADA - SEASONAL

GALICIAN STYLE SOUP	10.
<i>Galician soup, chorizo, kale, alubias, smoked pork shank</i>	
CHISTORRA A LA SIDRA	9.5
<i>Cider infused cured sausage, baguette</i>	
FISHERMAN'S MUSSELS	15.
<i>House made tomato garlic sauce, dry sherry, grilled baguette</i>	
TORTILLA DE CHORIZO	8.
<i>Traditional Spanish omelet, ground chorizo, caramelized onions, garlic aioli</i>	
BRAISED OXTAIL	16.
<i>Steamed rice, house made shoestring potatoes, shishito peppers</i>	

PLATOS FUERTES - LARGER PLATES

CHURRASCO	24.
<i>Spanish paprika rub skirt steak, Mahón cheese grits, sautéed vegetables, whipped serrano butter</i>	
LAMB CHOPS	25.5
<i>Honey beer reduction, kale, potato foam</i>	
SNAPPER AL AJILLO	24.
<i>Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions</i>	
SALMÓN	21.
<i>Baby spinach, chickpeas, lemon cream*</i>	
BISTRO FILET MORUNO	24.
<i>Cumin marinated, mojo verde, sweet potato terrine, green peppercorn sauce</i>	
ARROCES - SPANISH RICE DISHES	(minimum 30 minutes)
PAELLA	39.
<i>Calamari, prawns, clams, shrimp, red sofrito, saffron</i>	
PAELLA DE POLLO	25.
<i>Chicken, artichoke hearts, Portobello mushrooms, green peas, red sofrito, saffron</i>	
PAELLA MIXTA	37.
<i>Calamari, clams, shrimp, fish, chicken, sofrito de calamar, saffron</i>	
ARROZ CALDOSO	(minimum 15 minutes) 25.
<i>Seafood, chicken, red sofrito, saffron</i>	

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