

**EMBUTIDOS - CURED MEATS**

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

QUESOS - CHEESES

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

TABLA MIXTA Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

ACEITUNAS MARINADAS House marinated olives with thyme and orange peel 4.

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

TAPAS Y RACIONES - SMALL PLATES

ENSALADA <i>Your choice of:</i>	
• Caesar: Kale, serrano-caesar dressing, Manchego, croutons	8.
• Kale: Barley, roasted beets, goat cheese, lemon maple dressing add chicken 5. add salmon 7. add shrimp 6.	9.
HUEVOS 'BULLA' <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5
PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5
CEVICHE DE JALAPEÑO <i>Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips*</i>	12.
PINTXO MORUNO <i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	9.
ENSALADA DE PULPO <i>Grilled octopus, roma tomatoes, cucumber</i>	18.5
GAMBAS AL AJILLO <i>Sautéed shrimp, garlic, guindilla</i>	10.
GAZPACHO ANDALUZ <i>Spanish chilled vegetable soup</i>	6.
SOPA DE LENTEJAS <i>Traditional Spanish soup with chorizo</i>	7.5
ALBÓNDIGAS <i>Veal and pork meatballs, Manchego, tomate frito</i>	9.
MONTADITOS <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	11.
COCA DE RABO <i>Oxtail flatbread, Mahón cheese, grilled green onions, truffle oil</i>	16.
TARTAR DE ATÚN <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.
TORTILLA ESPAÑOLA <i>Traditional Spanish omelet, caramelized onions, garlic aioli*</i>	6.
BUÑUELOS DE BACALAO <i>Codfish fritters, homemade tartar sauce</i>	8.
PIMIENTOS DE PADRÓN <i>Blistered shishito peppers, sea salt</i>	9.
CROQUETAS DE JAMÓN <i>Serrano ham croquettes, fig jelly</i>	7.

DE TEMPORADA - SEASONAL

CALDO GALLEGO <i>Galician soup, chorizo, kale, alubias, smoked pork shank</i>	10.
CHISTORRA A LA SIDRA <i>Cider infused cured sausage, baguette</i>	9.5
TORTILLA DE CHORIZO <i>Traditional Spanish omelet, ground chorizo, caramelized onions, garlic aioli</i>	8.
BRAISED OXTAIL <i>Steamed rice, house made shoestring potatoes, shishito peppers</i>	16.
SALTEADO DE SETAS <i>Sautéed oyster, crimini and portobello mushrooms, garlic, dry sherry</i>	8.

PLATOS FUERTES - LARGER PLATES

SOLOMILLO DE CERDO <i>Herb marinated grilled pork tenderloin, pisto Manchego</i>	15.
PAELLA MIXTA <i>Valencia style rice, calamari, clams, shrimp, fish, chicken, sofrito de calamar, saffron</i>	39.
BISTRO FILET <i>Spanish paprika rub, mojo verde, peppercorn sauce, sweet potato terrine, shishito peppers</i>	24.
PARGO AL AJILLO <i>Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions</i> small 5 oz. large 7.5 oz.	19./27.
SALMÓN <i>Baby spinach, chickpeas, lemon cream*</i> small 5 oz. large 7.5 oz.	16./21.
CANNELLONI <i>'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil</i>	18.
ARROZ CALDOSO <i>Seafood, chicken, red sofrito, saffron</i>	25.

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. 18% service charge will be added to parties of six or more.