



MON TO SUN, 4-7PM

BAR TAPAS HAPPY HOUR

*Only offered at bar*

## 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*



## EMBUTIDOS - CURED MEATS

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

**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

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

## TAPAS Y RACIONES - SMALL PLATES

<b>SALAD</b> <i>Your choice of:</i>	
• <b>Kale:</b> Barley, roasted beets, Spanish goat cheese, lemon maple dressing	9.
• <b>Chopped:</b> Spinach, tomatoes, cucumbers, radish, avocado, egg, hot bacon dressing	8.
add chicken 5. add salmon 7. add shrimp 6.	
<b>HUEVOS 'BULLA'</b> <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5
<b>STUFFED SHISHITO PEPPERS</b> <i>Mahón cheese, panko, spicy tomato</i>	8.
<b>PATATAS BRAVAS</b> <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5
<b>PINTXOS</b> <i>Your choice of:</i>	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
• Chicken skewers, Greek yogurt, salsa criolla	8.
<b>SAUTÉED GARLIC SHRIMP</b> <i>Brandy, pepper flakes</i>	10.
<b>CEVICHE DE JALAPEÑO</b> <i>Shrimp, fish, roasted jalapeño, fresh lime &amp; orange, plantain chips</i>	12.
<b>VEGGIE FLATBREAD</b> <i>Eggplant, red &amp; green peppers, red onion, tetilla cheese, EVOO</i>	10.
<b>GRILLED OCTOPUS</b> <i>Corn purée, mojo verde, cracked pepper</i>	16.
<b>CRISPY CALAMARI</b> <i>Homemade tartar sauce</i>	10.
<b>LENTIL SOUP</b> <i>Traditional Spanish soup with chorizo</i>	7.5
<b>MONTADITOS</b> <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	11.
<b>TUNA TARTAR</b> <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.
<b>POTATO TORTILLA</b> <i>Traditional Spanish omelet, caramelized onions, garlic aioli*</i>	6.
<b>CODFISH FRITTERS</b> <i>Salted codfish, homemade tartar sauce</i>	8.
<b>ANDALUSIAN GAZPACHO</b> <i>Spanish chilled vegetable soup</i>	6.
<b>HAM CROQUETTES</b> <i>Serrano ham, fig jelly</i>	7.
<b>ALBÓNDIGAS</b> <i>Veal and pork meatballs, Manchego, tomate frito</i>	9.
<b>GRILLED OCTOPUS SALAD</b> <i>Roma tomatoes, cucumber, croutons, lemon</i>	18.5
<b>MUSSELS</b> <i>Tomato, white wine, garlic, grilled ciabatta</i>	15.

## DE TEMPORADA - SEASONAL

<b>CALDO GALLEGO</b> <i>Galician soup, chorizo, kale, alubias, smoked pork shank</i>	10.
<b>CHISTORRA A LA SIDRA</b> <i>Cider infused cured sausage, baguette</i>	9.5
<b>DUCK CONFIT</b> <i>House made apple purée, herb honey glaze</i>	19.
<b>TORTILLA DE CHORIZO</b> <i>Traditional Spanish omelet, ground chorizo, caramelized onions, garlic aioli</i>	8.
<b>BRAISED OXTAIL</b> <i>Steamed rice, house made shoestring potatoes, shishito peppers</i>	16.

## PLATOS FUERTES - LARGER PLATES

<b>CHURRASCO</b> <i>Spanish paprika rub skirt steak, Mahón cheese grits, sautéed vegetables, whipped serrano butter</i>	24.
<b>LAMB CHOPS</b> <i>Honey beer reduction, kale, potato foam, candied walnuts</i>	25.5
<b>TRUFFLE CARBONARA</b> <i>Bucatini, wild mushrooms, Applewood bacon, white truffle cream</i>	19.
<b>SNAPPER &amp; QUINOA</b> <i>Lemon caper butter, quinoa soy salad</i>	24.
<b>CANNELONI</b> <i>'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil</i>	16.
<b>SALMON</b> <i>Baby spinach, chickpeas, lemon cream*</i>	21.
<b>BISTRO FILET MORUNO</b> <i>Cumin marinated, mojo verde, peppercorn sauce, sweet potato terrine</i>	24.

## ARROCES - SPANISH RICE DISHES (minimum 30 minutes)

<b>PAELLA</b> <i>Calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.
<b>ARROZ CALDOSO</b> <i>Seafood, chicken, red sofrito, saffron</i>	25.
<b>PAELLA MIXTA</b> <i>Calamari, clams, shrimp, fish, chicken, sofrito de calamar, saffron</i>	37.

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.