

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 6.5

'Fermin' Serrano ham, aged 15 months

PALETA IBÉRICA DE BELLOTA FERMÍN 15.

Acorn fed pure Iberian ham

COPPA 6.5

Marinated & cured pork collar, pimentón, garlic, sea salt

CHORIZO DE CANTIMPALO 6.5

Mildly spicy pork sausage from Segovia

LOMO IBÉRICO 6.5

Cured Iberian pork loin

SALCHICHÓN 6.5

Sausage cured with black pepper, garlic and herbs

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 6. add avocado 3.

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 4.

QUESOS - CHEESES

IDIAZÁBAL 6.5

Firm sheep's milk, lightly smoked from the Basque country

TETILLA 6.5

Semi soft cow's milk, mild buttery flavor

MAHÓN 6.5

Firm cow's milk, lemony, salty, tangy flavor

LEONORA 6.5

Soft goat's milk from León, medium strong flavor

MANCHEGO 6.5

Sheep's milk, nutty, sweet, tangy flavor, aged 6 months

MURCIA AL VINO 6.5

Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

TAPAS Y RACIONES - SMALL PLATES

HUEVOS 'BULLA' 11.

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*

PIMIENTOS DE PADRÓN 9.

Blistered shishito peppers, sea salt

SALAD 9.

Your choice of:

- **Kale:** Barley, roasted beets, goat cheese, lemon maple dressing
- **Verde:** Roasted brussels sprouts, crispy kale, Manchego, orange, lemon maple dressing

add chicken 5. add salmon 7. add shrimp 6.

STUFFED SHISHITO PEPPERS 8.

Mahón cheese, panko, spicy tomato

GRILLED OCTOPUS 16.

Corn purée, mojo verde, cracked pepper

CEVICHE DE JALAPEÑO 12.

Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips*

GRILLED SHRIMP SALAD 12.

Roma tomatoes, cucumber, croutons, lemon

ANDALUSIAN GAZPACHO 6.

Spanish chilled vegetable soup

QUESO FUNDIDO 8.

Chorizo, tetilla cheese, crostini

CHICKEN CROQUETTES 9.

Creamy curried chicken, panko

LENTIL SOUP 7.5

Traditional Spanish soup with chorizo

POTATO TORTILLA 6.5

Traditional Spanish omelet, caramelized onions, garlic aioli*

CANNELONI 9.

'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil

MONTADITOS 11.

Brisket, tomato marmalade, guindilla, tetilla cheese

PATATAS BRAVAS 7.

Crispy potato cubes, spicy brava sauce, aioli*

PINTXOS

Your choice of:

- Cumin marinated pork loin skewers, mojo verde, Greek yogurt 9.
- Chicken skewers, Greek yogurt, salsa criolla 8.

ALBÓNDIGAS 9.5

Veal and pork meatballs, Manchego, tomato frito

CRISPY CALAMARI 10.

Homemade tartar sauce

HAM CROQUETTES 8.

Serrano ham, fig jelly

GRILLED CHICKEN FLATBREAD 12.

Tomato marmalade, pesto, Mahón cheese

TUNA TARTAR 14.

Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*

SAUTÉED GARLIC SHRIMP 10.

Brandy, pepper flakes

DE TEMPORADA - SEASONAL

CHORIZO STUFFED DATES 10.5

Bacon, house made chorizo, cream cheese, Manchego, smoked Spanish paprika

FRIED ARTICHOKE 8.

Artichoke hearts, lemon, mint aioli

EMPANADILLAS DE ATÚN 9.

Tuna confit, sofrito rojo, hard boiled eggs, smoked Spanish paprika

ALMEJAS EN SALSA VERDE 15.5

Clams, garlic, white wine, basil, cilantro, parsley, baguette

SPANISH POTATO AND LEEK SOUP 8.

Traditional Spanish soup made with butifarra, Spanish onions, leeks, potatoes, tricolor chips

PLATOS FUERTES - LARGER PLATES

CHURRASCO 24.

Spanish paprika rub skirt steak, Mahón cheese grits, sautéed vegetables, whipped serrano butter

LAMB CHOPS 25.5

Honey beer reduction, kale, potato foam

MARKET FISH AL AJILLO 27.

Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions

SALMÓN 21.

Baby spinach, chickpeas, lemon cream*

BISTRO STEAK 24.

Cumin marinated, mojo verde, sweet potato terrine, green peppercorn sauce

ARROCES - SPANISH RICE DISHES (minimum 30 minutes)

PAELLA 39.

Calamari, prawns, clams, shrimp, red sofrito, saffron

PAELLA DE POLLO 25.

Chicken, artichoke hearts, Portobello mushrooms, green peas, red sofrito, saffron

PAELLA MIXTA 37.

Calamari, clams, shrimp, fish, chicken, sofrito de calamar, saffron

ARROZ CALDOSO (minimum 15 minutes) 25.

Seafood, chicken, red sofrito, saffron

*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.