

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 6.5

'Fermin' Serrano ham, aged 15 months

PALETA IBÉRICA DE BELLOTA FERMÍN 16.

Acorn fed pure Iberian ham

COPPA 6.5

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

CHORIZO 6.5

Cantimpalo style, mildly spicy pork sausage

LOMO IBÉRICO 6.5

Cured Iberian pork loin

SALCHICHÓN 6.5

Sausage cured with black pepper, garlic and herbs

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


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

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives 22. 

PAN CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 7. add avocado 3. add Serrano ham and Manchego cheese 9. 

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 5.

TAPAS Y RACIONES - SMALL PLATES

SALMON CARPACCIO 10.

Crispy capers, cornichons, arugula, mini croutons, aioli

GRILLED STEAK 15.

Bistro steak, truffled potato & mushroom foam, salsa criolla

HUEVOS 'BULLA' 11.5

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

MARGARITA FLATBREAD 10.

Crispy flatbread, Spanish tomato sauce, roma tomatoes, gratèd Tetilla cheese, oregano

GRILLED CHICKEN FLATBREAD 12.

Tomato marmalade, pesto, Mahón cheese

PIMIENTOS DE PADRÓN 11.

Blistered shishito peppers, sea salt

SALAD

Your choice of:

- **Kale Caesar:** Serrano-caesar dressing, Manchego, croutons 9.
- **Mediterranean:** Tomatoes, cucumber, chickpeas, olives, croutons, 8. lemon, EVOO
- **Roasted Brussels Sprouts:** Crispy kale, Manchego, orange, 9.5 lemon maple dressing

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

STUFFED SHISHITO PEPPERS 10.

Mahón cheese, panko, spicy tomato

GRILLED OCTOPUS 18.

Corn purée, salsa criolla, cracked pepper

CEVICHE DE JALAPEÑO 13.

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

GRILLED SHRIMP SALAD 12.

Roma tomatoes, cucumber, croutons, lemon

ANDALUSIAN GAZPACHO 6.5

Spanish chilled vegetable soup

QUESO FUNDIDO 8.5

Chorizo, tetilla cheese, crostini

HAM CROQUETTES 8.5

Serrano ham, fig jelly

CHICKEN CROQUETTES 9.5

Creamy curried chicken, panko

CHORIZO STUFFED DATES 11.

Medjool dates, house made chorizo, Manchego, wrapped in bacon, arugula salad

POTATO TORTILLA 7.

Traditional Spanish omelet, caramelized onions, garlic aioli

CANNELLONI 10.

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

MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli

PINTXOS

Your choice of:

- **Cumin marinated pork loin skewers, mojo verde, Greek yogurt** 10.5
- **Chicken skewers, Greek yogurt, salsa criolla** 8.5

ALBÓNDIGAS 10.5

Veal and pork meatballs, Manchego, tomate frito

CRISPY CALAMARI 10.5

Homemade tartar sauce

TUNA TARTARE 15.

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

SAUTÉED GARLIC SHRIMP 11.5

Brandy, pepper flakes

DE TEMPORADA - SEASONAL

CREAM OF BUTTERNUT SQUASH 8.

Spanish paprika, cracked pepper, cheese crostini

GRILLED VEGETABLES 12.

Eggplant, zucchini, squash, tomato, scallions, asparagus, romesco sauce

BRAISED BRISKET CALDOSO 20.

Valencia style rice, red sofrito, piquillo confit, crispy chickpeas

FISHERMAN'S MUSSELS 13.

House-made tomato garlic sauce, white wine, red pepper flakes

CLAMS WITH PORK BELLY 14.

White wine, diced tomatoes, basil

PLATOS FUERTES - LARGER PLATES

CHURRASCO 29.

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

LAMB CHOPS 27.

Honey thyme reduction, kale, potato foam

GRILLED MARKET FISH 19.5 / 28.

Piquillo confit, garlic chips, panadera-style potatoes small 5 oz. large 7.5 oz.

SALMON 16./21.

Baby spinach, chickpeas, lemon cream small 5 oz. large 7.5 oz.

SHORT RIBS

Braised short ribs, tetilla cheese, caramelized onions, homemade potato chips, salsa criolla, potato foam

small 19. large 28.

ARROCES - SPANISH RICE DISHES (minimum 30 minutes)

SEAFOOD PAELLA 39.5

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

PAELLA DE POLLO 25.

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

PAELLA MIXTA 38.

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

ARROZ CALDOSO (minimum 15 minutes) 26.

Seafood, chicken, red sofrito, saffron