



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

Acorn fed pure Iberian sausage, cured with garlic & herbs

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 6. add avocado 3.

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

PATATAS BRAVAS 7.

Crispy potato cubes, spicy brava sauce, aioli

CEVICHE DE JALAPEÑO 12.

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

CANNELLONI 9.

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

PINTXO MORUNO 9.

Cumin marinated grilled pork, mojo verde, Greek yogurt

ENSALADA DE PULPO 18.5

Grilled octopus, roma tomatoes, cucumber

GAMBAS AL AJILLO 10.

Sautéed shrimp, garlic, guindilla

ENSALADA

Your choice of:

- **Caesar:** Kale, serrano-caesar dressing, Manchego, croutons 8.
- **Kale:** Barley, roasted beets, goat cheese, lemon maple dressing 9. add chicken 5. add salmon 7. add shrimp 6.

GAZPACHO ANDALUZ 6.

Spanish chilled vegetable soup

SOPA DE LENTEJAS 8.

Traditional Spanish soup with chorizo

ALBÓNDIGAS 9.5

Veal and pork meatballs, Manchego, tomate frito

MONTADITOS 11.

Brisket, tomato marmalade, guindilla, tetilla cheese

COCA DE RABO 16.

Oxtail flatbread, Mahón cheese, grilled green onions, truffle oil

TARTAR DE ATÚN 14.

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

TORTILLA ESPAÑOLA 6.5

Traditional Spanish omelet, caramelized onions, garlic aioli*

BUÑUELOS DE BACALAO 8.5

Codfish fritters, homemade tartar sauce

CROQUETAS DE JAMÓN 8.

Serrano ham croquettes, fig jelly

DE TEMPORADA - SEASONAL

MORCILLA AL VINO 10.5

Blood sausage, red wine, heavy cream, baguette slices

CHORIZO STUFFED DATES 9.

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

ALCACHOFAS FRITAS 8.

Artichoke hearts, lemon, mint aioli

CALAMARES 10.

Tartar sauce, lemon wedge

EMPANADILLAS DE ATÚN 9.

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

PLATOS FUERTES - LARGER PLATES

SOLOMILLO DE CERDO 15.

Herb marinated grilled pork tenderloin, pisto Manchego

PAELLA MIXTA (minimum 30 minutes) 39.

Valencia style rice, calamari, clams, shrimp, fish, chicken, sofrito de calamar, saffron

CHURRASCO MORUNO 26.

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

PESCADO AL AJILLO 19./27.

Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions
small 5 oz. large 7.5 oz.

SALMÓN 16./21.

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

ARROZ CALDOSO 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.