



prepared in our charcoal oven

**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 &amp; 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

**TABLA MIXTA** 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.**ACEITUNAS MARINADAS** House marinated olives with thyme and orange peel 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 &amp; 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

**ENSALADA**

Your choice of:

- **Kale:** Barley, roasted beets, goat cheese, lemon maple dressing 9.
- **Spinach:** Beets, walnuts, arugula, Spanish goat cheese 8. add chicken 5. add salmon 7. add shrimp 6.

**ENSALADA DE PULPO 18.5**

Grilled octopus, roma tomatoes, cucumber

**CROQUETAS DE POLLO 9.**

Creamy curried chicken, panko

**AREPITAS IBÉRICAS 10.**

Homemade mini arepas, Iberian ham, braised pork, guasacaca sauce

**PULPO A LA GALLEGA 15.5**

Steamed Spanish octopus, potatoes, pimentón, EVOO

**PATATAS BRAVAS 7.**

Crispy potato cubes, spicy brava sauce, aioli

**PINTXO MORUNO 9.**

Cumin marinated grilled pork, mojo verde, Greek yogurt

**TEQUEÑOS 10.**

Tomato marmalade, Sriracha aioli

**CEVICHE DE JALAPEÑO 12.**

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

**SOPA DE LENTEJAS 8.**

Traditional Spanish soup with chorizo

**CANNELLONI 9.**

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

**GAMBAS AL AJILLO 10.**

Sautéed shrimp, garlic, guindilla

**MONTADITOS 11.**

Brisket, tomato marmalade, guindilla, tetilla cheese

**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

**GAZPACHO ANDALUZ 6.**

Spanish chilled vegetable soup

**CROQUETAS DE JAMÓN 8.**

Serrano ham croquettes, fig jelly

**ALBÓNDIGAS 9.5**

Veal and pork meatballs, Manchego, tomate frito

**DE TEMPORADA - SEASONAL****CHORIZO STUFFED DATES 9.**

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

**ALCACHOFAS FRITAS 8.**

Artichoke hearts, lemon, mint aioli

**MORCILLA AL VINO 10.5**

Blood sausage, red wine, heavy cream, baguette slices

**EMPANADILLAS DE ATÚN 9.**

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

**PORRUSALDA 8.**

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

**PLATOS FUERTES - LARGER PLATES****SOLOMILLO DE CERDO 15.**

Herb marinated grilled pork tenderloin, pisto Manchego

**CHURRASCO 24.**

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

**PESCADO 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, peppercorn sauce, sweet potato terrine

**ARROCES - SPANISH RICE DISHES** (minimum 30 minutes)**PAELLA 39.**

Calamari, prawns, clams, shrimp, 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.