

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

TABLA MIXTA 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. 

ACEITUNAS MARINADAS House marinated olives with thyme and orange peel 5.

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

TAPAS Y RACIONES - SMALL PLATES

BISTEC A LA PARRILLA 15.

Bistro steak, truffled potato & mushroom foam, salsa criolla

HUEVOS 'BULLA' 11.5

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

PIMIENTOS DE PADRÓN 9.5

Blistered shishito peppers, sea salt

ENSALADA

Your choice of:

- **Kale Caesar:** Serrano-caesar dressing, Manchego, croutons 9.
- **Mediterránea:** Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO 8.

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

ENSALADA DE PULPO 19.

Grilled octopus, roma tomatoes, cucumber

MARGARITA FLATBREAD 10.

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

PULPO A LA PARRILLA 18.

Corn purée, salsa criolla, cracked pepper

PINTXOS

Your choice of:

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

CRISPY CALAMARI 10.5

Homemade tartar sauce

DATILES RELLENOS 11.

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

AREPITAS IBÉRICAS 11.

Homemade Iberian ham arepas, braised pork, piquillo peppers, avocado aioli

PULPO A LA GALLEGA 15.5

Steamed Spanish octopus, potatoes, pimentón, EVOO

PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli

TEQUEÑOS 10.

Tomato marmalade, Sriracha aioli

CEVICHE DE JALAPEÑO 13.

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

SOPA DE LENTEJAS 8.

Traditional Spanish soup with chorizo

CANELONES 10.

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

GAMBAS AL AJILLO 11.5

Sautéed shrimp, garlic, guindilla

MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

TARTAR DE ATÚN 15.

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

TORTILLA ESPAÑOLA 7.

Traditional Spanish omelet, caramelized onions, garlic aioli

BUÑUELOS 8.5

Fish fritters, homemade tartar sauce

GAZPACHO ANDALUZ 6.5

Spanish chilled vegetable soup

CROQUETAS DE JAMÓN 8.5

Serrano ham croquettes, fig jelly

ALBÓNDIGAS 10.5

Veal and pork meatballs, Manchego, tomate frito

CARPACCIO DE SALMÓN 10.

Crispy capers, cornichons, arugula, mini croutons, aioli

DE TEMPORADA - SEASONAL

CORDERO MALLORQUÍN 14.

Braised lamb, piquillo confit, garlic chips, patatas panaderas

POLLO AL VALDEÓN 10.

Pan seared chicken, Valdeón blue cheese sauce, mushrooms, piquillo confit, hand-cut fries

FIOCCHI DE PERAS 13.

Pear-filled pasta, honey Valdeón blue cheese sauce, diced pears, chopped walnuts

SALPICÓN DE MARISCOS 14.

Octopus, shrimp, marinated olives, lemon EVOO

PLATOS FUERTES - LARGER PLATES

SOLOMILLO DE CERDO 16.

Herb marinated grilled pork tenderloin, pisto Manchego

CHURRASCO MORUNO 29.

Cumin marinated skirt steak, truffled potato & mushroom foam, salsa criolla, arugula salad

SALMÓN 16./21.

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

PESCADO A LA PARRILLA 19.5/28.

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

ARROCES - SPANISH RICE DISHES (minimum 30 minutes)

PAELLA DE MARISCOS 39.

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

PAELLA MIXTA 38.

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

PAELLA DE POLLO 25.

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

ARROZ CALDOSO (minimum 15 minutes) 26.

Seafood, chicken, red sofrito, saffron

CERVEZA - BEER

DRAFT BEER

MAHOU, Lager, Spain 5./7.

LA RUBIA, Blonde Ale, Florida 5./7.

ALHAMBRA 1925 RESERVA, Strong Lager, Spain 5./7.

BOTTLES

AMSTEL LIGHT, Pale Lager, Holland 6.

ESTRELLA DAMM, Lager, Spain 5.

STELLA ARTOIS, Lager, Belgium 6.

GOLDEN MONKEY, Belgian style tripel, Pennsylvania 7.

1906 RESERVA ESPECIAL, Amber Lager, Spain 6.

FLORIDIAN, Hefeweizen, Florida 6.

POP'S, Porter, Florida 6.

CIGAR CITY JAI ALAI, India Pale Ale, Florida 7.

SIDRA EL GAITERO, Cider, Spain 6.

POLAR, Pale Lager, Venezuela 6.

LAGUNITAS, India Pale Ale, California 6.

CÓCTELES - COCKTAILS

BIANCO NEGRONI 12.5

Bombay Dry gin, Campari, Cinzano Bianco Vermouth, caramelized orange slice

\$1 from each drink sold will be donated to support hospitality industry workers

MOSCOW MULE 12.5

Russian Standard vodka, Fever Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger

SPANISH OLD FASHIONED 12.

Old Forester Bourbon, chocolate bitters, Lustau East India Solera, simple syrup, orange peel

LEMONGRASS COLLINS 12.

Martin Miller's gin, St. Elder, lemongrass syrup, cucumber

BULLFIGHTER 12.

Bulleit Bourbon, Aperol, Dow's Port, lemon juice, cranberry

BOUGIE PALMER 12.

Tito's Handmade vodka, lemon, peach oolong lavender syrup

PROPER GIN & TONIC 13.

Martin Miller's gin, lemon peel, lime wheel, star anise, Fever Tree tonic water

DE TEMPORADA - SEASONAL

LAVENDER PEACH OOLONG LEMONADE (non-alcoholic) 5.

Lemon juice, peach lavender syrup, oolong infusion

MEZCALITA 13.

Pelotón de la Muerte Mezcal, orange juice, triple sec, agave, strawberry purée

SANGRÍA

SANGRÍA ROJA 9./34.

Red wine, brandy, triple sec, Sprite, chopped orange

SANGRÍA BLANCA 10./40.

Sparkling wine, peach schnapps, triple sec, strawberries, blueberries

SANGRÍA DE CERVEZA 9./34.

La Rubia, St. Elder, lemon juice, pear purée

VINOS DE JEREZ - SHERRIES

MANZANILLA, LA GUITA, Sanlúcar de Barrameda 7.

FINO INOCENTE, VALDESPINO, Jerez-Xérès 9.

FINO, MAESTRO SIERRA, Jerez de la Frontera 10.

AMONTILLADO, GRANT 'LA GARROCHA', Puerta de Santa María 9.

OLOROSO, EMILIO LUSTAU, Jerez de la Frontera 11.

OLOROSO, MAESTRO SIERRA, Jerez de la Frontera 9.

VINOS ESPUMOSOS - SPARKLING WINES

PROSE, PROSECCO, Italy, 2015 10./40.

MAS FI ROSÉ BRUT, CAVA Penedès, 2015 11./44.

RAVENTÓS Y BLANC, BRUT, Penedès, 2017 65.

TAITTINGER BRUT LA FRANCAISE, Reims, N.V. 99.

VEUVE CLICQUOT YELLOW LABEL BRUT, Reims, N.V. 135.

VINOS BLANCOS - WHITE WINE

ROSÉ

JNSQ, ROSÉ, California, 2018 55.

CARLOS SERRES, ROSÉ, Rioja, 2017 10./40.

AROMATIC

VIÑA ESMERALDA, Penedès, 2017 35.

LIGHT & CRISP

MARQUÉS DE VIZHOJA, BLANCO, Rías Baixas, 2017 30.

SENDA VERDE, ALBARIÑO, Rías Baixas, 2018 11./44.

MENADE, ORGANIC, VERDEJO, Rueda, 2018 46.

SENDA VERDE, GODELLO, Bierzo, 2017 40.

IPSUM, VERDEJO, Rueda, 2018 11./44.

REKALDE, TXAKOLINA, País Vasco, 2017 11./44.

MARQUÉS DE RISCAL, SAUVIGNON BLANC, Rueda, 2016 9./36.

LAGAR DE CERVERA, ALBARIÑO, Rías Baixas, 2018 59.

CASTILLO DE MONJARDIN, CHARDONNAY, Navarra, 2018 9./36.

RICHER & FULLER

ENATE, CHARDONNAY 234, Somontano, 2018 39.

BENJAMÍN ROMEO BLANCO PREDICADOR, Rioja, 2018 96.

FOZ DE AROUCE BRANCO CERCEAL, Bairrada, 2016 78.

VINOS PINOL GARNACHA BLANCA, Terra Alta, 2016 52.

VOLVER PASO A PASO VERDEJO, La Mancha, 2018 39.

VINOS TINTOS - RED WINE

BRIGHT & FRUIT DRIVEN

SENDA GARNACHA OLD VINES, Madrid, 2015 11./44.

ATECA HONORO VERA GARNACHA, Catalunya, 2017 39.

VOLVER, WRONGO DONGO, MONASTRELLA, Jumilla, 2017 34.

JUAN GIL, MONASTRELL, Jumilla, 2017 12./48.

RECTORAL DE AMANDI MENCIA, Ribeira Sacra, 2018 56.

ARIENZO, MARQUÉS DE RISCAL, Rioja, 2015 34.

ELEGANT & EARTHY

LA RIOJA ALTA VINA ALBERDI RESERVA, Rioja, 2015 14./56.

TORRE DE ONA FINCA MARTELO RESERVA, Rioja, 2009 108.

CONDE DE TORGAR, TEMPRANILLO, Ribera del Duero, 2016 11./44.

CARLOS SERRES, GRAN RESERVA, Rioja, 2012 74.

MARQUES DE MURRIETA, RESERVA, Rioja, 2015 69.

BODEGAS ASTER, CRIANZA, Ribera del Duero, 2014 13./52.

CONDE DE SAN CRISTOBAL, CRIANZA, Ribera del Duero, 2016 52.

CVNE RIOJA CRIANZA, Rioja, 2016 46.

FAUSTINO V RESERVA, Rioja, 2013 65.

DARK & FULLER

OTAZU, PREMIUM CUVÉE, Navarra, 2015 9./36.

NUMANTHIA, TERMES, Toro, 2016 90.

CVNE IMPERIAL, RESERVA, Rioja, 2014 109.

MARQUÉS DE GRIÑON, CALIZA, Valdepeña, 2013 54.

REMELLURI, RESERVA, Rioja, 2012 91.

EMILIO MORO, Ribera del Duero, 2017 18./68.

BODEGAS PORTIA CRIANZA, Ribera del Duero, 2016 80.

CELLER CAN BLAU CAN BLAU, Monstant, 2017 49.

PINORD, RED BAT, Priorat, 2017 14./56.

CASTILLO DE MONTE LA REINA, CRIANZA, Toro, 2016 48.

RICH & POWERFUL

BODEGAS PINTIA, Toro, 2014 140.

CELLER CECILIO, PRIORAT BLACK SLATE GRATALLOPS, Priorat, 2017 65.

VEGA Y SICILIA, VALBUENA, Ribera del Duero, 2013 333.

BODEGAS CONDE DE LOS ANDES, Rioja, 2015 105.

PAGO DE CARRAOVEJAS, Ribera del Duero, 2017 105.

AALTO, Ribera del Duero, 2016 125.

CASTILLO DE MONTE LA REINA, VS, Toro, 2008 98.

BODEGAS PINORD +7, Priorat, 2015 99.

VINOS AMERICANOS - AMERICAN WINES

B.R. COHN, SILVER LABEL, CABERNET SAUVIGNON, North Coast, 2017 13./52.

LOS VASCOS, GRANDE RESERVE, Colchagua, 2017 48.

BODEGA GARZON TANNAT, Uruguay, 2018 52.

LANDMARK, PINOT NOIR, California, 2016 47.

TRAPICHE BROQUEL, PINOT NOIR, Mendoza, Argentina, 2017 42.

THE PRISONER, Napa Valley, 2018 99.

FIVEWISE MERITAGE, Central Coast, 2017 9./36.

SCHEID ESTATE VDR, Monterey, 2015 79.

GOUGUENHEIM RESERVA, MALBEC, Mendoza, 2017 11./44.

STAG'S LEAP WINERY MERLOT, Napa Valley, 2016 90.