



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 & 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 & smooth flavor*

## TAPAS Y RACIONES - SMALL PLATES

**ENSALADA***Your choice of:*

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

**HUEVOS 'BULLA' 11.***Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil\****PADRONES RELLENOS 8.***Shishito peppers, Mahón cheese, panko, spicy tomato***PIMIENTOS DE PADRÓN 9.***Blistered shishito peppers, sea salt***CLAMS WITH PORK BELLY 14.***White wine, diced tomato, grilled baguette***CROQUETAS DE POLLO 9.***Creamy curried chicken, panko***PULPO A LA GALLEGA 15.5***Steamed Spanish octopus, potatoes, pimentón, EVOO***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.

**GAMBAS AL AJILLO 10.***Shrimp, brandy, pepper flakes***CALAMARI ANDALUZ 10.***Homemade tartar sauce***QUESO FUNDIDO 8.***Chorizo, tetilla cheese, crostini***MONTADITOS 11.***Brisket, tomato marmalade, guindilla, tetilla cheese***CANNELLONI 9.***'Catalán Style' ground veal and pork, béchamel, Mahón, truffle oil***TOMATILLO HUMMUS 8.***Tomatillo salsa, jalapeño, fried chickpeas, coca slices***SOPA DE LENTEJAS 7.5***Traditional Spanish soup with chorizo***TARTAR DE ATÚN 14.***Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli\****TORTILLA ESPAÑOLA 6.5***Traditional Spanish omelet, caramelized onions, garlic aioli\****CEVICHE DE JALAPEÑO 12.***Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips***GAZPACHO ANDALUZ 6.***Spanish chilled vegetable soup***CROQUETAS DE JAMÓN 8.***Serrano ham, fig jelly***ALBÓNDIGAS 9.5***Veal and pork meatballs, Manchego, tomate frito***ENSALADA DE PULPO 18.5***Grilled octopus, roma tomatoes, cucumber, croutons, lemon*

## 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***EMPANADILLAS DE ATÚN 9.***Tuna confit, sofrito rojo, hard boiled eggs, smoked Spanish paprika***SALTEADO DE HABAS 9.***Fava beans, asparagus, chick peas, watercress, Serrano ham, Manchego***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, sweet potato terrine, mojo verde, 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.