

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

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.

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

SALMON CARPACCIO 10.

Crispy capers, cornichons, arugula, mini croutons, aioli

SALAD

Your choice of:

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

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

HUEVOS 'BULLA' 11.5

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

GRILLED STEAK 15.

Bistro steak, truffled potato & mushroom foam, salsa criolla

MARGARITA FLATBREAD 10.

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

CHORIZO STUFFED DATES 11.

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

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

SAUTÉED GARLIC SHRIMP 11.5

Brandy, pepper flakes

FRIED ARTICHOKE 8.

Artichoke hearts, lemon, mint aioli

CEVICHE DE JALAPEÑO 13.

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

PIMIENTOS DE PADRÓN 9.5

Blistered shishito peppers, sea salt

GRILLED OCTOPUS 18.

Corn purée, salsa criolla, cracked pepper

CRISPY CALAMARI 10.5

Homemade tartar sauce

LENTIL SOUP 7.5

Traditional Spanish soup with chorizo

CANNELLONI 10.

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

MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

TUNA TARTARE 15.

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

POTATO TORTILLA 7.

Traditional Spanish omelet, caramelized onions, garlic aioli

ANDALUSIAN GAZPACHO 6.5

Spanish chilled vegetable soup

HAM CROQUETTES 8.5

Serrano ham, fig jelly

ALBÓNDIGAS 10.5

Veal and pork meatballs, Manchego, tomate frito

FISHERMAN'S MUSSELS 13.

House-made tomato garlic sauce, white wine, red 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

CLAMS WITH PORK BELLY 14.

White wine, diced tomatoes, basil

TOMATILLO HUMMUS 8.5

Tomatillo salsa, jalapeño, fried chickpeas, coca slices

PLATOS FUERTES - LARGER PLATES

CHURRASCO 29.

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

LAMB CHOPS 27.

Honey thyme reduction, kale, potato foam, candied walnuts

TRUFFLE CARBONARA 19.

Linguini, wild mushrooms, bacon, garlic cream, green peas, 63 degree egg

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.

GRILLED OCTOPUS SALAD 19.

Roma tomatoes, cucumber, croutons, lemon

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 MIXTA 38.

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

ARROZ CALDOSO (minimum 15 minutes) 26.

Seafood, chicken, red sofrito, saffron