

## 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

**CHEF'S BOARD** 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.

**HOUSE MARINATED OLIVES** Thyme, orange peel, garlic 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

### SALAD

Your choice of:

- **Kale:** Barley, roasted beets, Spanish goat cheese, lemon maple dressing 9.
- **Chopped:** Spinach, tomatoes, cucumbers, radish, avocado, 8. egg, hot bacon dressing add chicken 5. add salmon 7. add shrimp 6.

### HUEVOS 'BULLA' 11.

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

### STUFFED SHISHITO PEPPERS 8.

Mahón cheese, panko, spicy tomato

### 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.

### SAUTÉED GARLIC SHRIMP 10.

Brandy, pepper flakes

### CEVICHE DE JALAPEÑO 12.

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

### PIMIENTOS DE PADRÓN 9.

Blistered shishito peppers, sea salt

### VEGGIE FLATBREAD 10.

Eggplant, red & green peppers, red onion, tetilla cheese, EVOO

### GRILLED OCTOPUS 16.

Corn purée, mojo verde, cracked pepper

### CRISPY CALAMARI 10.

Homemade tartar sauce

### LENTIL SOUP 7.5

Traditional Spanish soup with chorizo

### CANNELLONI 9.

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

### MONTADITOS 11.

Brisket, tomato marmalade, guindilla, tetilla cheese

### TUNA TARTAR 14.

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

### POTATO TORTILLA 6.5

Traditional Spanish omelet, caramelized onions, garlic aioli\*

### ANDALUSIAN GAZPACHO 6.

Spanish chilled vegetable soup

### HAM CROQUETTES 8.

Serrano ham, fig jelly

### ALBÓNDIGAS 9.5

Veal and pork meatballs, Manchego, tomate frito

### GRILLED OCTOPUS SALAD 18.5

Roma tomatoes, cucumber, croutons, lemon

### MUSSELS 15.

Tomato, white wine, garlic, grilled ciabatta

## DE TEMPORADA - SEASONAL

### CHORIZO STUFFED DATES 9.

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

### FRIED ARTICHOKEs 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

### CHURRASCO 24.

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

### LAMB CHOPS 25.5

Honey beer reduction, kale, potato foam, candied walnuts

### TRUFFLE CARBONARA 19.

Bucatini, wild mushrooms, Applewood bacon, white truffle cream

### BRAISED OXTAIL 17.

Steamed rice, house made shoestring potatoes, shishito peppers

### MARKET FISH AL AJILLO 27.

Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions

### SALMON 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