

Lunch menu

Created August 8th 2026

Pan, Sopa y Ensaladas

bread, soup, and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 6 cup/10 bowl

Ensalada de Remolacha - Beet salad; arugula, goat cheese, fig, balsamic glaze, pickled golden beet, truffle honey vinaigrette 13*

Ensalada de Sandia - Watermelon salad; feta cheese, pistachio, frisée, onion, fennel pollen, elderflower vinaigrette 14*

Ensalada César - Caesar salad; romaine, aged Manchego, anchovy, lemon-herb crouton, cava-tahini Caesar dressing 12*

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 14*

Tapas

small plates

Hummus de Diosa Verde - herb blend, tahini, lemon, fresh vegetables, pita 12

Jamón y Queso - Jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 9

Almendras Marcona - roasted Spanish Marcona almonds; sea salt 9

Burrata - compressed watermelon, smoked honey syrup, pistachio picada, Jamón, lime gremolata 16*

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 12

Empanadas - pastry turnovers; corn, lima bean, artichoke, potato, cream cheese, pimento, mojo verde 16

Buñuelo de Queso - cheese fritters; aged manchego, garlic aioli, espelette pepper, Calabrian pepper vinaigrette 14*

Tocino Confitado - Confit bacon; white truffle shoyu, white bean puree, apple gastrique, candied jalapeño 16*

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Filete de Hierro Plano - flat iron steak; green romesco, biquinho pepper, pickled onion 16*

Raciones y Paellas

large plates & paellas

Bocata - classic Spanish sub; Jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette, bravas 18*

Tostada Bacalao - salt-cured cod; avocado, tomato, verjus, sourdough, potato chip 20*

Vieiras - scallops; bacon, mushrooms, baby lima beans, dates, cream 28/45*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, Calasparra rice 26*

Paella Blanca - coconut milk sofrito, white bean, fennel, ginger, almond, garbanzo, lime, Calasparra rice 22

Mitad de Pollo - chicken breast; velouté, wild rice, fennel, arugula salad, shiitake mushroom, orange ash 26*

