

Lunch

11am - 3pm Tuesday-Friday
Created September 29th 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, honey vinaigrette 14*

Ensalada de Cuñas - Wedge salad - chorizo, tomato, fried garlic, manchego cheese, manchego garlic dressing 14*

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

Sopa de Bacalao - Salt-cured cod soup; saffron sofrito, carrot, potato, lobster stock 8 cup/14 bowl

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 - Smoked guava, jamón serrano, cassis, spicy cashew, crostini 16*

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

Empanadas - pastry turnovers; butternut squash, carrot, sweet potato, onion, goat cheese, salsa macha 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; ñora romesco, chimichurri, garlic marinade 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*

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

Pechuga de Pato - semi cured duck breast; apple & truffle risotto, blue oyster mushroom, fig 26*



*Consumer Advisory: consuming raw or uncooked meats, eggs, shellfish, or cheese can be potentially hazardous. 9.29.26