

Pan, Sopas y Ensaladas

bread, soups and salads

Pan - house-made sourdough bread; Spanish olive oil, tomato vinaigrette, Maldon sea salt 4

Gazpacho - chilled tomato soup; cucumber, micro greens, olive oil 9

Ajo Blanco - chilled almond soup; Marcona almonds, garlic, green apple, sourdough, extra virgin olive oil 10

Ensalada de Remolacha - beet salad; roasted beets, baby kale, julienned endive, apricot, crispy jamón Serrano, crumbled goat cheese, honeydew vinaigrette 12

Mixta - arugula, grilled watermelon, shaved onion, feta cheese, sherry balsamic vinaigrette 12

Ensalada César - Caesar salad; romaine, Manchego cheese, Marcona almonds, white anchovies, Caesar dressing, guajillo dust 10*

Torre de Tapas - tapas tower; hummus, olives, pickled vegetables, marinated Manchego cheese, Marcona almonds 34

Chorizos, Embutidos y Quesos

Sausages, cured meats and cheeses

Plato de Charcutería 32*

Chef's selection of three cured meats and three artisanal cheeses served with accompaniments

Plato de Charcutería Grande 60*

Tapas

small plates

Hummus Verde - garbanzo bean hummus; green peas, chile honey, pickled onions, fresh vegetables, grilled flatbread 10

Banderillas - pickled vegetables; cornichon, pearl onions, carrots, banana peppers, queen olives, house brine 7

Aceitunas Mixta - Mediterranean olive mix; orange zest, charred rosemary, Basque peppers, olive oil 8

Almendras Marconas - roasted Spanish Marcona almonds, sea salt 8

Salmón Curado - beet house cured salmon; arugula, fried capers, shaved radish, whipped goat cheese, lemon oil, cured egg yolk 14

Patatas Bravas - fried potatoes; roasted garlic aioli, tomato vinaigrette 8

Calamares Fritos - fried calamari; mojo picon, roasted garlic aioli 16

Manchego - three-month aged Spanish Manchego cheese; heirloom tomatoes, micro basil, herb oil, sherry balsamic glaze, sea salt, crostini 12

Arrachera - grilled 4oz skirt steak; peppadew pepper romesco, pickled onions, charred onion chimichurri 16*

Mejillones - sautéed mussels; corn broth, linguíça sausage, potato haystack frites, pepper chutney 16*

Camarones al Ajillo - sautéed shrimp; garlic, Basque peppers, chili flake, olive oil 14*

Empanadas - corn, roasted green chiles, potato, cream cheese, Manchego cheese, charred onion chimichurri 16

Costillas - braised beef short ribs; blue cheese cream sauce, mushrooms, charred onion chimichurri, cilantro 16

Elote - blistered corn salsa; queso fresco, roasted garlic aioli, chile dust 14

Salchichas Estofadas - Morcilla and chorizo sausage; braised beans, breadcrumbs, piquillo rouille 15

Raciones y Paellas

large plates

Bistec - grilled 14oz bone-in ribeye steak; ancho pepper dry rub, herb roasted red skin potatoes, sautéed broccolini, chile lime butter 46*

Vieiras - pan seared sea scallops; bacon, mushrooms, baby lima beans, dates, chili flake, cream 38*

Muslo de Pollo Confitado - grilled confit chicken thigh; chile honey glaze, smoked sweet onion cream, crispy potatoes, pickled red cabbage 32

Pasta Linguini - Ohio City Pasta; mussels, chorizo spiced pork belly, tomatoes, toasted garlic, fresh herbs, white wine 30

Pescado del Día - fish of the day – market price

Paella Barcelona - chicken, chorizo, shrimp, calamari, clams, mussels, piquillo peppers, peas, sofrito, calasparra rice 38/134*

Paella de Verduras - white bean sofrito, mushrooms, cauliflower, summer squash, onions, toasted quinoa, green apple slaw, guajillo gremolata, mojo picon, calasparra rice 38/134

Paella de Cordero - grilled lamb lollipops, Morcilla sausage, roasted cauliflower, white onions, peas, piquillo peppers, chermoula, toasted crimson lentils, harissa sofrito, calasparra rice 45/162*

Paella de Mariscos - white bean sofrito, scallops, mussels, clams, calamari, blistered tomatoes, caramelized radish, guajillo gremolata, calasparra rice 42/152*

Please advise your server of any dietary restrictions.

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