

Pan, Sopas y Ensaldas

bread, soups, and salads

Pan - house-made sourdough bread; Spanish olive oil, tomato vinaigrette, Maldon sea salt 6

Whole loaf to go 18

Gazpacho - chilled tomato soup; cucumber, Maldon sea salt, olive oil 9

Sopa de Seta - mushroom bisque; herbs, garlic, cream, rice, mushroom 12

Ensalada de Remolacha - beet salad; braised red beets, baby kale, endive, pomegranate seeds, candy walnut, goat cheese, quince cava vinaigrette 13

Mixta - mixed greens, roasted butternut squash, apples, red onions, gorgonzola, spiced pepitas, prickly pear vinaigrette 13

Ensalada César - Caesar salad; romaine, Manchego cheese, Marcona almonds, white anchovies, lemon wedge, roasted poblano Caesar dressing 13*

Torre de Tapas - tapas tower; hummus, olives, pickled vegetables, Spanish cheese, Marcona almonds 36

Embutidos y Quesos

cured meats and cheeses

Plato de Charcutería 34*

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

Plato de Charcutería Grande 60*

Tapas

small plates

Hummus Ajo - garbanzo bean hummus; roasted garlic, preserve lemon oil, charred artichoke, fresh vegetables, grilled flatbread 11

Banderillas - pickled vegetables; cucumber, onions, carrots, red bell pepper, cauliflower, celery, oregano, house brine 8

Aceitunas Mixta - Mediterranean olive mix; orange zest, charred rosemary, Basque peppers, olive oil 9

Almendras Marconas - roasted Spanish Marcona almonds, sea salt 8

Salmón Curado - pastrami cured salmon; smoked cream cheese, arugula, sliced radish, salmon roe, crostini 14*

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

Calamares Fritos - fried calamari; spicy chili aioli, lemon wedge 16*

Manchego - baked Manchego cheese; sundried tomato jam, herb oil, sourdough bread 18

Arrachera - grilled 4oz skirt steak; hazelnut piquillo romesco, herb chimichurri 16*

Mejillones - sautéed mussels; coconut tomato curry, linguica sausage, white wine, garlic, shallots, baby spinach, butter, toast points 16*

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

Empanadas - artichoke, spinach, potato, cream cheese, Manchego cheese, mojo rojo sauce 16

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

Coles de Bruselas - sautéed brussels sprouts; bacon, garlic, shallot, white wine, chili flake, crumbles goat cheese 14*

Salchichas Estofadas - morcilla and chorizo sausage; braised beans, breadcrumbs, piquillo rouille 18*

Raciones y Paellas

large plates and paellas

Bistec - grilled 14oz NY strip; roasted fingerling potatoes, sangria shallots, smoked gorgonzola cream 46*

Vieiras - pan seared sea scallops; bacon, mushrooms, baby lima beans, dates, chili flake, cream 40*

Muslo de Pollo - braised boneless chicken thigh; patatas bravas, crispy chorizo, tomato olive frito 29*

Pasta Pappardelle - Ohio City Pasta; roasted chicken, mushrooms, spinach, garlic, fresh herbs, sherry, chicken jus, hazelnut crumb 31*

Chuleta - grilled pork chop; sweet potato hash, braised greens, walnut gremolata, brown butter 37*

Pescado del Día - fish of the day - market price

Paella Barcelona - chicken, chorizo, shrimp, calamari, clams, mussels, piquillo peppers, peas, sofrito, calasparra rice 40/138*

Paella de Verduras - mushrooms, cauliflower, zucchini, onions, toasted quinoa, green apple slaw, guajillo gremolata, mojo rojo, white bean sofrito, calasparra rice 40/138

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 - scallops, mussels, clams, calamari, blistered tomatoes, caramelized radish, guajillo gremolata, white bean sofrito, calasparra rice 44/156*

Please advise your server of any dietary restrictions.

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