

Pan, Sopas y Ensaladas

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, olive oil, Maldon sea salt 9

Sopa de Frijoles Chorizo - white bean chorizo soup; white beans, chorizo, carrots, celery, onions, herbs, red bell peppers, tomatoes, spinach, vegetable stock 12

Ensalada de Remolacha - beet salad; braised red beets, kiwi gastrique, fennel, goat cheese, arugula, dehydrated strawberries, almond dust 13

Mixta - mixed greens, asparagus, red bell pepper, red onion, apricot, radish, pine nuts, Manchego cheese, orange cava vinaigrette 13

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

Torre de Tapas - tapas tower; hummus, flatbread, 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 Zanahoria - garbanzo bean hummus; carrots, roasted garlic, pepita oil, spiced walnuts, fresh vegetables, grilled flatbread 11

Banderillas - pickled vegetables; cucumber, onion, carrot, 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, pea sprouts, radish, salmon roe, crostini 14

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

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

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

Arrachera - grilled 4oz skirt steak; ancho chile rub, peppadew pepper romesco, tear drop peppadew peppers, charred onion chimichurri 16*

Mejillones - sautéed mussels; braised leeks, coconut cream, linguica sausage, vermouth, garlic, shallots, tarragon, parsley, butter, toast points 16*

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

Empanadas - pastry turnover; artichoke, spinach, potato, cream cheese, Manchego cheese, mojo picon verde 16

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

Espárragos a la Plancha - grilled asparagus; lemon aioli, fried garlic, crispy jamón Serrano, Manchego cheese 14

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

Raciones y Paellas

large plates and paellas

Bistec - grilled bone-in ribeye 18oz; smoked eggplant, black garlic, asparagus, preserved lemon oil, shaved cured egg yolk 60*

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

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

Pasta Pappardelle - Ohio City Pasta; confit duck leg, wild mushrooms, spinach, garlic, fresh herbs, sherry, pickled cherry gremolata, egg yolk 31*

Chuleta - grilled pork chop; house-brined, Swiss chard, chorizo guisado, strawberry compote 37*

Pescado del Día - fish of the day – market price

Paella Barcelona - chicken, chorizo, shrimp, calamari, clams, mussels, piquillo peppers, peas, sofrito, calasparra rice 40/134*

Paella de Verduras - mushrooms, cauliflower, zucchini, onions, toasted quinoa, apple fennel slaw, guajillo gremolata, mojo picon verde, white bean sofrito, calasparra rice 40/134

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 - scallops, mussels, clams, octopus, blistered tomatoes, caramelized radish, guajillo gremolata, white bean sofrito, calasparra rice 44/152*

Please advise your server of any dietary restrictions.

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