

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 Guisantes - split pea soup; ham hock, onion, garlic, spinach, cream, mint oil, crème fraîche 12

Ensalada de Remolacha - citrus braised beet salad; golden beets, fennel, celery, frisée, lemon goat cheese, almonds, strawberry Champagne vinaigrette 13

Mixta - mixed green salad; asparagus, peas, fava beans, shallots, 1yr aged Manchego cheese, crispy jamón Serrano, grape tomatoes, aged sherry vinaigrette 13

Ensalada César - Caesar salad; romaine lettuce, 1yr aged Manchego cheese, Marcona almonds, white anchovies, black garlic Caesar dressing 13*

Torre de Tapas

Tapas Tower 36

Spanish cheese, olives, pickled vegetables, Marcona almonds, green garbanzo bean hummus, crispy flatbread

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 Verde - green garbanzo bean hummus; tahini, garlic, lemon juice, mint oil, Za'atar, fried lentils, fresh vegetables, crispy flatbread 12

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

Aceitunas Mixta - Spanish olive mix; citrus, charred rosemary, house sangria brine, Basque peppers, olive oil 9

Almendras Marconas - roasted Spanish Marcona almonds, sea salt 8

Carpaccio de Pulpo - braised chilled octopus; lemon infused olive oil, octopus pearls, chorizo aioli, pea sprouts, crostini 14*

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

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

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

Solomillo - grilled 6oz top sirloin; guajillo chile rub, peppadew pepper romesco, tear drop peppadew peppers, charred onion chimichurri 16*

Mejillones - sautéed mussels; braised lemongrass, coconut cream, linguica sausage, dry vermouth, spinach, shallots, ginger, parsley, butter, toast points 16*

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

Empanadas - pastry turnover; hearts of palm, spinach, potato, cream cheese, Manchego cheese, mojo picón verde 16

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

Espárragos a la Plancha - sautéed asparagus; orange tarragon crème fraîche, fried garlic, almond crumb 14

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

Raciones y Paellas

large plates and paellas

Bistec - grilled 12 oz. prime NY strip steak; aged Manchego cheese crusted, Pernod creamed spinach, confit rutabaga 60*

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

Muslo de Pollo - semi-boneless chicken; truffle honey, fingerling potatoes, asparagus, black currant gastrique, rosemary lavender crema 29*

Pasta Carbonara - Ohio City Spaghetti Pasta; guanciale pork cheek, peas, shallots, garlic, egg yolk, 14-month aged Manchego cheese, parsley 32*

Chuleta - grilled prime pork chop; spinach orzo salad, green beans, strawberry rhubarb jam, tomato caramel gastrique, spicy almonds 37*

Pescado del Día - fish of the day – market price*

Paella Barcelona - chicken, house chorizo, shrimp, calamari, clams, mussels, piquillo peppers, peas, tomato sofrito, calasparra rice 42/138*

Paella de Verduras - mushrooms, cauliflower, hearts of palm, onions, toasted quinoa, green apple slaw, guajillo gremolata, mojo picón verde, 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 - prawn, mussels, clams, octopus, piquillo peppers, fava beans, saffron, tomato shellfish sofrito, calasparra rice 45/162*

Please advise your server of any dietary restrictions.

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