

## LUNCH MENU

### *Pan, Sopas y Ensaladas*

bread, soups and salads

- Pan** - house made sourdough bread 6
- Gazpacho** - chilled tomato soup; cucumber, olive oil, Maldon sea salt 8
- Sopa del Dia** - Chef's fresh crafted soup of the day MP
- Mixta** - mixed green salad; asparagus, peas, fava beans, shallots, 1yr aged Manchego cheese, crispy jamón Serrano, aged sherry vinaigrette 11
- Ensalada de Remolacha** - citrus braised beet salad; golden beets, fennel, celery, frisée, lemon goat cheese, Marcona almonds, strawberry Champagne vinaigrette 11
- Ensalada César** - Caesar salad; romaine lettuce, 1yr aged Manchego cheese, Marcona almonds, white anchovies, black garlic Caesar dressing 11
- Add Chicken - 6\***      **Add 5 Shrimp - 8\***      **Add Steak - 12\***

### *Tapas*

small plates

- Hummus de Berenjena** - chickpea and eggplant hummus; tahini, garlic, lemon, pimento coulis, fresh vegetables, crispy flatbread 11
- Banderillas** - pickled vegetables; cucumber, onion, carrot, red bell pepper, cauliflower, celery, oregano, house brine 6
- Aceitunas Mixta** - Spanish olive mix; citrus, charred rosemary, house sangria brine, Basque peppers 7
- Almendras Marcona** - roasted Spanish Marcona almonds, sea salt 8
- Patatas Bravas** - fried potatoes; roasted garlic aioli, tomato vinaigrette, paprika dust 8
- Calamares Fritos** - fried calamari; chipotle aioli, lemon wedge 12\*
- Empanadas** - pastry turnover; roasted corn, pimento pepper, cotija cheese, ancho pepper, cream cheese, green onion, lime zest, mojo picon verde 14
- Camarones al Ajillo** - sauteed shrimp; garlic, Basque peppers, chili flake, olive oil 12\*

### *Emparedados*

sandwiches – with one side

- Favorito de Connie y Luis** - Connie and Louis' favorite; lamb and beef chorizo link; bell peppers, onion, garlic, Basque honey mustard, toasted roll 16
- Costillas Derretidas** - open faced sandwich; red wine braised short ribs, caramelized onion, mushroom, beef espagnole, Manchego cheese, sourdough bread 18\*
- Rubén** - hot corned beef sandwich; Swiss cheese, pickled cabbage, Chef's dressing, thick cut rye bread 17\*
- Sides** - cup of soup      seasonal vegetable      malted bravas      side salad with sherry vinaigrette

### *Raciones y Paellas*

large plates & paellas

- Vieiras** - pan seared sea scallops; bacon, mushrooms, baby lima beans, dates, chili flake, cream 24/ 40
- Pechuga de Pollo** - Manchego and herb crusted chicken breast; truffle honey, fingerling potatoes, asparagus, black currant gastrique, rosemary lavender crema 23\*
- Falafel y Verduras** - chickpea falafels; arugula salad, roasted tomato, charred artichoke hearts, hummus, pita bread, herb chimichurri 18
- Filete de Hierro Plano** - 8oz grilled flatiron steak; smoked tomato romesco, fried garlic, herb chimichurri 24\*
- Huevos a la Flamenca** - Spanish Flamenco eggs; peas, garlic, potatoes, Harissa sofrito, chorizo 18\*
- Paella Barcelona** - chicken, chorizo, shrimp, mussels, piquillo peppers, peas, tomato sofrito, calasparra rice 24\*
- Paella Verduras** - mushroom, cauliflower, toasted quinoa, green apple slaw, guajillo gremolata, mojo picón verde, white bean sofrito, calasparra rice 22