

Pan, Sopas y Ensaladas

bread, soups, and salads

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

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon sea salt 10

Sopa del Dia - MP

Ensalada de Remolacha - balsamic braised beet salad; candy striped beets, arugula, goat cheese, pistachios, figs, golden raisins, lavender peach vinaigrette 13

Mixta - mixed green salad; carrot, alfalfa sprouts, feta cheese, pine nuts, olives, tomato, red onion, watermelon radish, orange ginger vinaigrette 13*

Ensalada César - Caesar salad; romaine lettuce, 1yr aged Manchego cheese, tomato herb croutons, white anchovies, cava 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 de Berenjena - chickpeas and eggplant hummus; tahini, garlic, lemon, pimiento coulis, fresh vegetables, crispy flatbread 14

Banderillas - pickled vegetables; cucumber, onion, carrot, red bell pepper, cauliflower, celery, oregano, house brine 9

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

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 9

Ceviche de Camarones - shrimp ceviche; compressed watermelon, sherry wine, lemon-lime, cilantro, red onion, jalapeño, blackberry gastrique, lotus root 16*

Patatas Bravas - fried potatoes; roasted garlic aioli, tomato vinaigrette, paprika dust 10

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

Manchego - baked Manchego cheese; sundried tomato jam, herb oil, shishito peppers, sourdough bread 20

Filete de Hierro Plano - grilled 4oz flatiron steak; smoked tomato romesco, fried garlic, herb chimichurri 16*

Mejillones - sautéed mussels; tomato curry, coconut cream, braised leeks, garlic, linguica sausage, white wine, arugula, toast points 18*

Camarones al Ajillo - sautéed shrimp; garlic, Basque peppers, parsley, chili flake, olive oil 16*

Empanadas - pastry turnover; roasted corn, pimiento pepper, cotija cheese, ancho pepper, cream cheese, green onion, lime zest, mojo picón verde 18

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

Coliflor Rostizado - charred broiled cauliflower; roasted shishito peppers, fried garlic, chipotle aioli 14

Salchichas al Vino - braised sausages; morcilla, chorizo, lamb sausage, red wine, achiote, tomato, sourdough 20*

Raciones y Paellas

large plates and paellas

Bistec - grilled 10oz picanha steak, herb crust, trumpet mushrooms, green lentils, carrot purée, black pepper gastrique 54*

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

Pierna de Pollo - roasted chicken leg, fondant potato, guajillo, hazelnut butter, coffee chocolate gastrique, chayote slaw 32*

Pasta Primavera - Ohio City spaghetti, shrimp, yellow squash, zucchini, tomato, lemon, capers, olive oil 32*

Chuleta - grilled prime pork chop; pistachio orgeat, warm couscous salad, rum poached peaches, braised greens 39*

Pescado del Día - fish of the day – MP*

Paella Barcelona - chicken, house chorizo, shrimp, calamari, clams, mussels, piquillo peppers, peas, tomato sofrito, calasparra rice 44/150*

Paella de Setas - trumpet mushrooms, cauliflower, onion, carrot, garlic, piquillo, radish, chayote slaw, sherry wine, mushroom 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 Negra - squid ink sofrito, grilled octopus, calamari, clams, shrimp, peas, tomato, saffron, preserved lemon aioli, calasparra rice 47/165*

Please advise your server of any dietary restrictions.

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