

## 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** - beet salad; arugula, endive, orange, onion, gorgonzola cheese, roasted chestnuts, walnut vinaigrette 13

**Mixta** - mixed vegetable salad; romaine, radicchio, carrot, apple, cranberries, Manchego cheese, honey glazed pecans, pomegranate 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, hummus, 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 Pimienta** - chickpea and brined peppercorn hummus; tahini, garlic, lemon, brandy gastrique, fresh vegetables, flatbread 14

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

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

**Almendras Marcona** - roasted Spanish Marcona almonds, sea salt 9

**Ostras al Horno** - baked oysters; chorizo, guajillo compound butter, cilantro, lime gremolata 18\*

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

**Calamares Fritos** - fried calamari; preserved lemon aioli, guajillo seasoning 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; mushrooms, potato, truffle, shallot, garlic, gruyère cheese, cream cheese, mojo picón rojo 18

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

**Coles de Bruselas** - sautéed Brussels sprouts; truffle honey, Banyuls vinegar, goat cheese, shallot, garlic, butter, fried onion 16

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

## Raciones y Paellas

large plates and paellas

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

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

**Pechuga de Pato** - smoked duck breast; spice rub, spinach, pears, root vegetable medley, sherry duck demi-glace 42\*

**Pasta de Langosta** - Ohio City linguini; lobster, fennel, truffle, aged gruyère cheese, lobster-infused butter, heavy cream, mushrooms, sherry black garlic glaze 39

**Pierna de Cerdo** - confit pork shank; celeriac purée, kale, cranberries, apple and date mostarda, delicata squash, red pepper oil 39\*

**Salmón** - Wester Ross salmon; char-broiled cauliflower, shishito peppers, balsamic roasted shallots, parsnip purée, pomegranate gastrique 38\*

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

**Paella de Setas** - mushrooms, cauliflower, onion, carrot, garlic, piquillo peppers, radish, apple-truffle slaw, sherry wine, mushroom sofrito, calasparra rice 40/138

**Paella de Carne** - shredded braised lamb leg, chorizo, morcilla, smoked pepper sofrito, piquillo peppers, caramelized onion, green pepper, chimichurri, calasparra rice 46/160\*

**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