

Pan, Sopas y Ensaladas

Pan

House-made sourdough bread - Spanish olive oil, tomato vinaigrette, Maldon salt 6

Gazpacho

Chilled tomato soup - cucumber, olive oil, Maldon salt 10

Sopa del Dia – MP

Ensalada de Remolacha

Beet salad - arugula, endive, orange, onion, gorgonzola, chestnuts, walnut vinaigrette 13

Mixta

Mixed salad - romaine, radicchio, carrot, apple, cranberry, one year aged Manchego, pecan, pomegranate vinaigrette 13*

Ensalada César

Caesar salad - romaine, one year aged Manchego, herb crouton, anchovy, cava Caesar dressing 13*

Embutidos y Quesos

Plato de Charcutería

Chef's selection of three cured meats and three artisanal cheeses with accoutrements 36*

Jamón y Queso

Jamón Serrano, Manchego, quince paste 16*

Please advise your server of any dietary restrictions.

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

Tapas

Torre de Tapas

Spanish cheese, olives, Marcona almonds, peppercorn hummus, flatbread 34

Hummus de Pimienta

Peppercorn hummus - tahini, brandy gastrique, fresh vegetables, flatbread 14

Aceitunas Mixta

Spanish olive mix - red wine brine, rosemary 9

Almendras Marcona

Marcona almonds - sea salt 9

Patatas Bravas

Fried potatoes - roasted garlic aioli, tomato vinaigrette, paprika 12

Calamares Fritos

Fried calamari - jalapeño aioli, paprika 16*

Manchego

Baked Manchego cheese - sundried tomato jam, herb oil, shishito peppers, sourdough 20

Filete de Hierro Plano

Flatiron steak 4oz - smoked tomato romesco, fried garlic, chimichurri 16*

Mejillones

Mussels - leeks, linguica, spinach, cream, sourdough 18*

Camarones al Ajillo

Garlic shrimp - Basque peppers, chile, olive oil 16*

Empanadas

Pastry turnovers - mushroom, potato, truffle, Gruyère, cream cheese, mojo rojo 18

Costillas

Braised short ribs - blue cheese sauce, mushrooms, chimichurri 18*

Coles de Bruselas

Brussels sprouts - truffle honey, Banyuls vinegar, goat cheese, fried onions 16

Chorizo a la Sidra

Cider braised chorizo - fine herbs, sourdough 18*

Raciones

Bistec

Black angus picanha 10oz - fingerling potatoes, carrots, horseradish sunchoke crème fraîche, orange tarragon gremolata 58*

Vieiras

Scallops - bacon, mushrooms, baby lima beans, dates, cream 42*

Pechuga de Pato Ahumada

Cold smoked duck breast - spice rub, spinach, pear, root vegetables, sherry duck demi-glace 44*

Pasta de Langosta

Lobster pasta - fennel, truffle, aged Gruyère, cream, mushrooms, black garlic glaze 39

Filete de Cerdo Ibérico

Ibérico pork tenderloin - polenta, mascarpone, veal charcutière, cornichon, caul fat 44*

Salmón

Wester Ross Salmon - cauliflower, shishito peppers, balsamic roasted shallots, parsnip purée, pomegranate gastrique 38*

Paellas

Barcelona

Tomato saffron sofrito, chicken, chorizo, shrimp, clams, mussels, piquillo peppers, peas, calasparra rice 46/160*

Verde

Green sofrito, gigande beans, Tolosana beans, artichokes, radish, makrut lime leaves, dill, coconut milk, borage flower, calasparra rice 42/140

Carne

Smoked pepper sofrito, shredded lamb leg, chorizo, morcilla, caramelized onions, piquillo peppers, chimichurri, calasparra rice 46/160*

Mariscos Negra

Squid ink sofrito, Jonah crab claw, mussels, clams, shrimp, peas, radish, lemon, monkfish liver butter, calasparra rice 49/170*