

Pan, Sopas y Ensaladas

Pan

House-made sourdough bread - Spanish olive oil, tomato vinaigrette, Maldon salt 7

Gazpacho

Chilled tomato soup - cucumber, olive oil 10

Ensaladilla Rusa

Spanish potato salad - garlic aioli, piquillo, caper, pea, carrot, boiled egg, shallot 12*

Ensalada de Remolacha

Beet salad - baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 14*

Mixta

Mixed greens salad - green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 14*

Ensalada César

Caesar salad - romaine, aged Manchego, tomato, almond, fermented tomato Caesar dressing 14*

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

Assorted tapas - Spanish cheese, olives, Marcona almonds, hummus 36*

Hummus de Zanahoria y Naranja

Orange and carrot hummus - tahini, mango, fresh vegetables, pita 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*

Salpicón de Mariscos

Seafood salad - shrimp, mussel, clam, langostine, octopus, saffron, lemon, fine herbs, sourdough 20*

Empanadas

Pastry turnovers - smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 18

Burrata

Cold smoked burrata - grilled pineapple, fennel picada, candied fresno pepper, fennel infused honey, crostini 18

Churrasco

Bavette steak 4oz - papaya romesco, charred biquinho pepper, chimichurri 18*

Mejillones

Mussels - lemongrass, makrut lime, arugula, jamón Serrano, coconut milk 18*

Camarones al Ajillo

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

Costillas

Braised prime short ribs - blue cheese sauce, onion, mushroom, chimichurri 18*

Broccolini

Sautéed broccolini - Iberico cheese, tarragon gremolata, garlic, butter 16*

Chorizo a la Sidra

Cider braised chorizo - fine herbs, sourdough 18*

Raciones

Bistec

NY Strip 12oz - foie gras plum purée, fondant potato, watercress, fig 68*

Vieiras

Scallops - bacon, mushroom, baby lima bean, dates, cream 42*

Pichón y Risotto

Squab and risotto - pea, corn, aged Manchego, fresh summer truffle, beet glaze, carnaroli rice 58*

Pasta de Cangrejo

Crab meat pasta - fermented tomato, guajillo, arugula, sorrel, saffron spaghetti 40*

Chuleta

Iberian tomahawk pork chop - broccolini, sundried tomato, white bean purée, dates, almond, morcilla crumb 40*

Halibut al Papillote

Baked halibut - green lentil, cilantro mojo, porcini mushroom, squid ink fumet, biquinho pepper 44*

Paellas

Barcelona

Tomato saffron sofrito, chicken, chorizo, shrimp, clam, mussel, piquillo pepper, peas, Calasparra rice 46/160*

Verde

Green sofrito, gigante bean, Tolosana bean, artichoke, lime, dill, radish, coconut milk, borage flower, Calasparra rice 42/140

Carne

Smoked pepper sofrito, shredded lamb leg, chorizo, morcilla, caramelized onion, piquillo pepper, chimichurri, Calasparra rice 46/160*

Mariscos

Lemon saffron sofrito, octopus, shrimp, scallop, green bean, piquillo pepper, caper, Calasparra rice 49/170*