

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

Zarzuela

Spanish seafood stew - shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 16*

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, anchovies, guajillo crouton, black garlic 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 Calabaza

Pumpkin hummus - tahini, black garlic, pepitas, 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, salsa brava, hot paprika 12*

Tartar de Atún

Bluefin tuna belly tartare - ponzu, lemon oil, piquillo, radish, cilantro ginger aioli, crackers 20*

Empanadas

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

Burrata

Marinated burrata - truffle pear jam, smoked salmon roe, walnut oil, crackers 18

Churrasco

Hanger steak 4oz - peppadew romesco, sweet potato, 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*

Coles de Bruselas

Brussels sprouts - bacon, cranberry, goat cheese, balsamic onion gastrique 16*

Chorizo al Vino

Red wine braised chorizo - smoked pepper sofrito, fine herbs, sourdough 18*

Raciones

Bistec

Boneless Ribeye 14oz - black garlic crust, parsnip purée, spaghetti squash, lovage butter 72*

Vieiras

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

Pato a la Pepitoria

Cold smoked duck breast - pumpkin, bacon, pepitas, roasted red pepper, spinach 44*

Pasta de Cangrejo

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

Chuleta

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

Atún

Seared Bluefin tuna - mustard crust, tomato, green beans, fingerling potatoes, spinach purée, cured egg yolk, olive 46*

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*