



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



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Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Zarzuela - Spanish seafood stew; shrimp, langoustine, saffron, lobster stock, tomato sofrito, sourdough 14

Mixta - mixed vegetable salad; green bean, tomato, corn, jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 12

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Calabaza - pumpkin hummus; tahini, black garlic, pepitas, fresh vegetables, pita 12

Jamón y Queso - jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, salsa brava, hot paprika 10

Empanadas - pastry turnovers; smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - marinated burrata; truffle pear jam, smoked salmon roe, walnut oil, crackers 16

Tartar de Atún - Bluefin tuna belly tartare: ponzu, lemon oil, piquillo, radish, cilantro ginger aioli 18*

Emparedados

sandwiches - choice of: cup of gazpacho, patatas bravas, or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, arugula, tomato, mojo cilantro, ciabatta 22*

Bocata - classic Spanish sub; jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22