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 - arugula, Belgian endive, radish, goat cheese, pine nut, blood orange vinaigrette 15*

Mixta
Mixed greens salad - tomato, farro, feta cheese, onion, mushroom, mustard 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 38*

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

Hummus de Calabaza
Pumpkin hummus - tahini, black garlic, pepitas, fresh vegetables, pita 14

Aceitunas
Spanish olive mix - red wine brine, rosemary 10

Almendras Marcona
Marcona almonds - sea salt 10

Torre de Tapas
Assorted tapas - Spanish cheese, olives, Marcona almonds, hummus 38*

Patatas Bravas
Fried potatoes - roasted garlic aioli, salsa brava, hot paprika 14*

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, Ibérico cheese, cream cheese, arugula, cilantro mojo 18

Coliflor Gratinado
Cauliflower au gratin - aged Gruyère, parsnip, white cheddar 18

Filete de Hierro Plano
Flat iron steak 4oz - paprika adobo, smoked chimichurri, pomme fritte, blistered tomato 18*

Mejillones
Mussels - miso, lime, spinach, linguiça, radish, sweet potato, dashi, sourdough 18*

Camarones al Ajillo
Garlic shrimp - Basque pepper, chile, olive oil 16*

Costillas
Braised prime short ribs - blue cheese sauce, onion, mushroom, smoked chimichurri 19*

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 - certified angus, black garlic crust, parsnip purée, spaghetti squash, lovage butter 72*

Vieiras
Scallops - bacon, mushroom, baby lima bean, dates, cream 45*

Pato Rostizado
Roasted duck breast - mashed potato, veal demi, black truffle, foie gras, mushroom, carrot 44*

Pasta de Venado
Venison pasta - tomato, wagyu tallow, bone marrow butter, manchego, porcini pappardelle 40*

Pierna de Cerdo
Confit pork shank - cranberry polenta, goat cheese, pecan orgeat, mustard greens, blood orange gastrique 40*

Salmón
Seared salmon - Aleppo crust, squid ink risotto, arugula, pickled root vegetable, charred lemon oil 40*

Paellas

Barcelona
Tomato saffron sofrito, chicken, chorizo, shrimp, clam, mussel, piquillo pepper, peas, Calasparra rice 48/166*

Roja
Beetroot sofrito, red beets, baby lima bean, white beans, cauliflower, carrot slaw, fenugreek yogurt, Calasparra rice 40/140

Carne
Smoked pepper sofrito, shredded lamb leg, chorizo, morcilla, caramelized onion, piquillo pepper, smoked chimichurri, Calasparra rice 48/166*

Langosta
Lobster saffron sofrito, lobster tail, langoustine, shrimp, artichoke, hominy, garlic butter, Calasparra rice 52/176*