

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

Sopa de Ajo

Garlic soup - Jamon Serrano, saffron, bread, paprika, poach egg 14*

Ensalada de Remolacha

Beet salad - arugula, pear, shallot, walnut, gorgonzola, mint, truffle lemon vinaigrette 15*

Mixta

Mixed greens salad - strawberry, tomato, orange, ricotta, pine nut, raspberry amaretto 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 Diosa Verde

Green Goddess hummus - herb blend, tahini, lemon, 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*

Ceviche de Salmón

Salmon ceviche - coconut milk, fresno oil, corn nuts, cilantro, lime, crostini 20*

Empanadas

Pastry turnovers - eggplant, zucchini, squash, saffron sofrito, potato, olive, chile romesco 18

Burrata

Cold smoked burrata - chile romesco, roasted tomato, strawberry, sherry, watercress, crostini 18

Filete de Hierro Plano

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

Mejillones

Mussels - leeks, coconut milk, linguica, potato, butter, 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*

Espárragos Rostizados

Charbroiled asparagus - veal demi, preserved lemon aioli, Jamón Serrano 16*

Chorizo al Vino Blanco

White wine braised chorizo - caramelized onion, fried garlic, ciabatta 18*

Raciones

Bistec

Picanha 12oz - certified angus, eggplant puree, harissa crust, red chermoula, zucchini, squash, tahini lime butter 54*

Vieiras

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

Pollo al Fricasé

Half chicken fricassee - beer brine, cream, potato, carrot, green lentils, spinach, puff pastry 38*

Canelón de Cordero

Braised Lamb canneloni - Valdeón blue cheese, ricotta, lamb espagnole, fennel pollen, walnut gremolata 38*

Cerdo Ibérico

Iberico pork secreto - strawberry tomato consommé, kale, cabernet sauvignon, fingerling potato, black pepper gastrique 46*

Salmón

Wester Ross salmon - herb crust, olive tapenade, morel mushroom, leek, asparagus, truffle crème fraîche 44*

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*