

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

Ensalada de Remolacha

Beet salad - arugula, goat cheese, fig, balsamic glaze, pickled golden beet, truffle honey vinaigrette 15*

Ensalada de Sandia

Watermelon salad - feta cheese, pistachio, frisée, onion, fennel pollen, elderflower vinaigrette 14*

Ensalada César

Caesar salad - romaine, aged Manchego, anchovy, lemon-herb crouton, cava-tahini Caesar dressing 14*

Embutidos y Quesos

Plato de Charcutería

Chef's selection of three cured meats, three artisanal cheeses, and 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*

Bacalao

Salt-cured cod - avocado, tomato, verjus, potato chip 20*

Buñuelo de Queso

Cheese fritters - aged manchego, garlic aioli, espelette pepper, Calabrian pepper vinaigrette 16*

Empanadas

Pastry turnovers - corn, lima bean, artichoke, potato, cream cheese, pimento pepper, mojo verde 18*

Burrata

Compressed watermelon, smoked honey syrup, pistachio picada, Jamón Serrano, lime gremolata 18*

Filete de Hierro Plano

Flat iron steak 4 oz. - green romesco, biquinho pepper, pickled onion 18*

Mejillones

Mussels - sobressada, fennel, fines herbs, Pernod, cream, sourdough 18*

Camarones al Ajillo

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

Costillas

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

Crema de Maiz

Cream of corn - pimento, ñora pepper, Ibérico cheese, fried garlic, heavy cream, celery leaves 16*

Tocino Confitado

Confit bacon - white truffle shoyu, white bean puree, apple gastrique, candied jalapeño 18*

Raciones

Bistec

Certified Angus Picanha 12oz - potato pavé, roasted shallot, watercress, blackberry peppercorn au poivre, pistachio 56*

Vieiras

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

Mitad de Pollo

Half roasted chicken - saffron beurre blanc, wild rice, fennel, arugula salad, shiitake mushroom, orange ash 38*

Pasta de Cangrejo

Crab Linguini - pistachio picada, soft-shell crab, sundried tomato, fennel 44*

Rack de Ibérico

St. Louis Iberico pork ribs - tamarind quince barbecue, artichoke slaw, corn, fried dates 47*

Pescado

Pan-seared Halibut - fingerling potato, espelette pepper, asparagus, mustard cream sauce, apple lacquer 48*

Paellas

Barcelona

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

Blanca

Coconut milk sofrito, white bean, fennel, ginger, almond, garbanzo, lime, Calasparra rice 40/140

Cordero

Achiote sofrito, braised lamb shank, ground veal, piquillo pepper, baby lima bean, basque pepper, Calasparra rice 50/172*

Langosta

Lobster saffron sofrito, lobster tail, langoustine, shrimp, artichoke, hominy, garlic butter, Calasparra rice 55/190*