

Pan, Sopas y Ensaladas

Pan

Sourdough bread - Spanish olive oil, tomato vinaigrette, Maldon salt 7

Gazpacho

Chilled tomato soup - cucumber, olive oil 10

Ensalada de Remolacha

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

Ensalada de Cuñas

Wedge salad - chorizo, tomato, fried garlic, manchego cheese, manchego garlic dressing 15

Ensalada César

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

Sopa de Bacalao

Salt-cured cod soup - saffron sofrito, carrot, potato, lobster stock 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*

Buñuelo de Queso

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

Empanadas

Pastry turnovers - butternut squash, carrot, sweet potato, onion, goat cheese, salsa macha 18*

Burrata

Smoked guava, jamón Serrano, cassis, spicy cashew, crostini 18

Filete al Ajillo

Flat iron steak 4 oz. - ñora romesco, chimichurri, garlic marinade 18*

Mejillones

Mussels - chorizo, fennel, Pernod, cream, sourdough 20*

Camarones al Ajillo

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

Costillas

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

Coles de Bruselas

Brussels sprouts - almond, manchego, honey, chorizo vinaigrette 18

Tocino Confitado

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

Raciones

Bistec

Certified Angus Picanha 12oz - porcini crust, spaghetti squash, soubise, foie gras butter 60*

Vieiras

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

Pechuga de Pato

Duck breast - juniper cured, apple & truffle risotto, blue oyster mushroom, fig 44

Pasta de Venado

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

Chuleta

Pork Chop - cabbage, black currants, orange chutney, golden raisin, pistachio butter 40

Pescado

Rainbow trout - rye whiskey glaze, cauliflower caramel, squash, pumpkin, spinach 37

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

Calabaza

Squash sofrito, oxtail, morcilla, chorizo, sweet potato, mushrooms, piquillo pepper, truffle, Calasparra rice 50/172*

Langosta

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