

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

Ajo Blanco

Chilled garlic soup - Marcona almond, grapes, sherry, basil oil 12*

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*

Siete Potencias

Seven sea food cocktail - tomato, avocado, tostada, cilantro 22*

Empanadas

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

Burrata

compressed watermelon, smoked honey syrup, pistachio picada, Jamon Serrano, lime gremolata 18

Filete de Hierro Plano

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

Mejillones

Mussels - leek, coconut milk, linguica, potato, butter, 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, heavy cream, ñora pepper, Ibérico cheese, fried garlic, celery leaves 16*

Chorizo al Vino Blanco

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

Raciones

Bistec

Picanha 12oz - certified angus, blackberry peppercorn, potato pavé, roasted shallot, watercress, 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, shitake mushroom, orange ash 38*

Pasta de Cangrejo

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

Rack de Ibérico

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

Pescado

Baked kingclip - pea crusted, chamomile dashi, braised turnip, mint gel, pea tendrill, grapefruit 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 bean, 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 55/190*