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 Cebolla
French onion soup - gruyere, sherry, sourdough 15*

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*

Platano Maduro
Fried plantain - mozzarella, beef bacon, kataifi, sundried tomato aioli 18*

Raciones

Bistec
Wagyu NY Strip - confit root vegetables, baby kale,
plum demi 58*

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
Bronzini - pocha white bean, tomato saffron stew, potato,
baby kale, orange gremolata, smoked paprika oil 40*

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, mushroom,
piquillo pepper, truffle, Calasparra rice 50/172*

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