

RAW BAR

* OYSTERS	½ DOZ - 24 DOZ - 48
house hot sauce, yuzu kosho mignonette	
* TUNA TARTARE	24
avocado, seeded lavosh cracker, truffle, crème fraîche	
* HAMACHI CRUDO	24
jalapeño, basil, kalamansi, bulgur cracker, yuzu kosho	
* SCALLOP CEVICHE – gf	24
aguachile, cucumber, lime, jicama, jalapeño, cilantro	

TAPAS

PAN CON TOMATE – vg	12
sourdough bread, tomato, spanish olive oil	
PAN CON ANCHOVY	14
sourdough bread, cultured butter, parsley, spanish white anchovy	
PAN CON IBÉRICO BELLOTA	16
sourdough bread, ibérico bellota, tomato, spanish olive oil	
MURCIA AL VINO – veg	12
spanish goat cheese, quince, sourdough bread	
SPANISH CHARCUTERIE	26
sourdough bread, ibérico chorizo, ibérico salchichón, pickles, crème fraîche	
IBÉRICO BELLOTA HAND SLICED	32
marcona almonds, sourdough bread, spanish olive oil	
OLIVES – veg / gf	10
marcona almond, goat cheese, fennel, lemon oil	
SHISHITO PEPPERS – vg / gf	12
locally grown served with sea salt	
SALT COD CROQUETTES	18
chive, guindilla pepper, sauce gribiche	
POLLO CROQUETTES	16
roasted chicken, aioli, black truffle, manchego cheese	
ZUCCHINI FLOWERS – veg	22
ricotta cheese, honey, fennel pollen	
OCTOPUS – gf	24
chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, capers	
GAMBAS AJILLO – gf	24
argentinian shrimp, harissa, parsley sauce, crispy garlic	
TRUFFLE FRIES	12
parsley, truffle pecorino, parsley	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS.

SALADS

ROMANA SALAD – veg / gf	22
baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed	
VERDE SALAD – veg / gf	22
escarole frisée lettuce, lemon vinaigrette, pistachio, manchego, pickled raisin, radish	
TOMATO SALAD – veg	24
stracciatella cheese, heirloom tomato, basil, pangrattato, pickled red onion	

BRUNCH

PATATAS BRAVAS	15
crispy potatoes, brava sauce, garlic aioli, manchego cheese, chives	
add fried egg / 3	
SPANISH FRENCH TOAST	20
brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberries	
EGGS BENEDICT	22
two poached eggs, hollandaise, manchego biscuit, chorizo, avocado	
sub chorizo for smoked salmon	
LEVEL 6 BREAKFAST	22
2 eggs any style, potatoes bravas, chorizo sausage, house manchego biscuit	
SIDES	
homemade manchego biscuit	8
two eggs any style	6
chorizo sausage	8

TORTILLA

TORTILLA TRADICIONAL	17
spanish omelette, potato, romesco sauce, manchego cheese	
TORTILLA PESCADO	18
classic spanish omelette, smoked salmon, spanish capers	
TORTILLA JAMON	20
classic spanish omlette, jamon iberico, truffle pecorino, romesco sauce	

SHARING

BRANZINO – gf	46
almond, grapes, salsa verde, ajo blanco	
WAGYU STRIPLOIN STEAK	52
romesco sauce, agrodolce onion, veal jus, crispy potato	
PAELLA DE MARISCOS – gf	64
spanish bomba rice, sofrito, argentinian shrimp, langoustine, mussels, lemon	

veg: vegetarian | vg: vegan | gf: gluten free

PRICES ARE NOT INCLUSIVE OF 20% SERVICE CHARGE.

COCKTAILS

HARISSA MARISSA don julio blanco tequila, pierde almas mezcal, cointreau, lime juice, harissa agave syrup, jalapeño, house blend spices	20
FIELD TRIP bombay sapphire gin, limoncello, supasawa, sumac, tonic water, fresh herbs	20
TÍA MARMALADE bulleit bourbon, orange & cherry, marmalade syrup, aromatic bitters, angostura bitters	20
LA LUZ volcan blanco tequila, campari, sweet vermouth, ardberg, orange bitters	20
ESPAÑOLA bacardi 8 aged rum, punt e mes aperitivo, green chartreuse, sherry, lime, house-made thyme & rosemary cordial, angostura bitters	22
CASA VERDE tromba tequila, grapefruit juice, lime, yuzu, lemongrass syrup, cucumber syrup, grapefruit soda, peychaud's bitters, poppy seeds	22
FORBIDDEN FRUIT SANGRIA white wine, sherry lychee juice, lavender, butterfly pea powder, prosecco, fresh fruits	22
GROVEY BEATS grey goose vodka, strawberries, dragon fruit, lime, rose syrup, angostura bitters	24

LIFE TASTES BETTER AT THE TOP

WINE GLASS

SPARKLING

CHAMPAGNE ROEDERER ROSE BRUT 2015 sophisticated and vibrant drives red fruits and citric over rich spiced breads mineral and creamy end	60
MOET OLÉ, CHAMPAGNE, MOET ICE IMPERIAL, N.V. our special way, saffron and rosemary turn this ice champagne into the most refreshing, exotic and unique spanish experience	44
PROSECCO, DELLA VITE, VALDOBBIADENE SUPERIORE, EXTRA DRY, N.V. rich and elegant red and tropical fruit combine with creamy brioche and touches of caramel and hazelnuts	20
CAVA, ANNA DE CODORNIU, BLANC DE BLANC BRUT N.V. harmonious and very refreshing light flowers and herbs accompany this citric and indulgent wine	16

WHITE

DAOU, RESERVE CHARDONNAY, PASO ROBLES hazelnut, butterscotch and brioche nuances melt the opulent apples, pears, papaya and limes	40
BODEGAS AVANCIA, GODELLO, VALDEORRAS lavish flavors of white fruits and herbs are brought in to focus by minerality the impressive and energizing acidity	26
CLOUDY BAY, SAUVIGNON BLANC 2021, MARLBOROUGH intense grapefruit and tropical notes of passion fruit and guava go together in an herbal and clean finish	20
AMEZTOI, UNDURRABI ZURI, TXAKOLI GETARAIKO full of brilliance apple and lemon that are further enhanced by its beautiful "aguja" could not produce a wine more perfect for the sun	19
PAZO DE SAN MAURO, ALVARIÑO, RIAS BAIXAS expresive and refreshing, packed with citrus and green apples with an intense focus and minerality that persist in a beautiful finish	18
MARQUES DE RISCAL, VERDEJO, RUEDA powerful nose with plenty of stone fruits, flowers and herbs along citric, fennel and aniseed nuances	16