

T A P A S

OLIVES – veg / gf marcona almond, goat cheese, fennel, lemon oil	10
PAN CON TOMATE – vg sourdough bread, tomato, spanish olive oil	12
PAN CON ANCHOVY sourdough bread, cultured butter, parsley, spanish white anchovy	14
PAN CON IBÉRICO BELLOTA sourdough bread, ibérico bellota, tomato, spanish olive oil	16
MURCIA AL VINO – veg spanish goat cheese, quince, sourdough bread	12
IBÉRICO BELLOTA HAND SLICED marcona almonds, sourdough bread, spanish olive oil	32
SPANISH CHARCUTERIE sourdough bread, ibérico chorizo, ibérico salchichón, pickles, crème fraîche	26
SHISHITO PEPPERS – vg / gf locally grown served with sea salt	12
ZUCCHINI FLOWERS – veg ricotta cheese, honey, fennel pollen	22
POLLO CROQUETTES roasted chicken, aioli, black truffle, manchego cheese	16
SALT COD CROQUETTES chive, guindilla pepper, sauce gribiche	18
OCTOPUS chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper	24
MEDITERRANEAN MUSSELS fideo pasta, chorizo sausage, sofrito, saffron	20
GAMBAS AJILLO – gf argentinian shrimp, harissa, parsley sauce, crispy garlic	24
BRUSSEL BRAVAS – veg brava sauce, parmesan pangrattato, aioli, manchego cheese	16
TRUFFLE FRIES parsley, truffle cheese	12

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

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

PRICES ARE NOT INCLUSIVE OF 20% SERVICE CHARGE.

R A W B A R

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

S A L A D S

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

S H A R I N G

WAGYU STRIPLOIN STEAK romesco sauce, agrodolce onion, veal jus, crispy potato	52
RIBEYE – gf 14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom,	76
BRANZINO – gf almond, grapes, salsa verde, ajo blanco	46
GAMBAS AJILLO – gf argentinian shrimp, harissa, parsley sauce, crispy garlic	24
PAELLA DE MARISCOS – gf spanish bomba rice, sofrito, argentinian shrimp, langoustine, mussels, lemon	64
PAELLA DE POLLO – gf spanish bomba rice, truffle stuffed chicken, baby leek, chanterelle mushroom	56
PAELLA VIEIRA – gf fresh scallops, spanish bomba rice, sofrito, ibérico chorizo, peas, saffron, mojo verde	72
IBERICO SECRETO – gf ibérico bellota presa, potato purée, piquillo pepper jam, sherry jus	48

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 GETARAİKO 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