

# COCKTAILS

<b>HARISSA MARISSA</b> don julio blanco tequila, pierde almas mezcal, cointreau, lime juice, harissa agave syrup, jalapeño, house blend spices	20
<b>FIELD TRIP</b> bombay sapphire gin, limoncello, supasawa, sumac, tonic water, fresh herbs	17
<b>TÍA MARMALADE</b> bulleit bourbon, orange & cherry, marmalade syrup, aromatic bitters, angostura bitters	20
<b>LA LUZ</b> volcan blanco tequila, campari, sweet vermouth, ardberg, orange bitters	18
<b>ESPAÑOLA</b> bacardi 8 aged rum, punt e mes aperitivo, green chartreuse, sherry, lime, house-made thyme & rosemary cordial, angostura bitters	22
<b>CASA VERDE</b> tromba tequila, grapefruit juice, lime, yuzu, lemongrass syrup, cucumber syrup, grapefruit soda, peychaud's bitters, poppy seeds	22
<b>FORBIDDEN FRUIT SANGRIA</b> white wine, sherry lychee juice, lavender, butterfly pea powder, prosecco, fresh fruits	22
<b>GROVEY BEATS</b> grey goose vodka, strawberries, dragon fruit, lime, rose syrup, angostura bitters	24
<b>PURPLE SKY</b> belvedere vodka, butterfly pea powder, lavender syrup, st. germain	16

## BOTTOMLESS COCKTAILS

CAVA MIMOSA OR BELLINI 50 / PER PERSON

2 hour limit

# A P E R I T I F

<b>SHERRY</b>	BTB
<b>PALOMINO FINO</b> Gonzales Byass, Tio Pepe, Jerez	70
<b>PALOMINO FINO</b> bodegas hidalgo, manzanilla en rama la gitana aniversario, s.l.barrameda	95
<b>PALOMINO, LUSTAO</b> palo cortado, almacenista 22 year solera, jerez	105
<b>VERMOUTH</b>	BTG   3oz
<b>DEMOCRATIC WINES</b> el bandarra, macabeo y xarel-lo, penedes	13
<b>BODEGAS HIDALGO</b> vermut, palomino y pedro ximenes, san lucar de barrameda	14
<b>CNIA. MATA, TINTO RESERVA</b> Mencia & Godello, Bierzo	15
<b>CILLAR DE SILOS</b> globo old vines, tempranillo, quintana del pidio	16
<b>YZAGUIRRE, ROJO RESERVA</b> garnacha, macabeo y viura, el morell	17
<b>GONZALES BYASS</b> La Copa Rojo, Jerez de la Frontera	18
<b>MARTINI &amp; ROSSI, RISERVA SPECIALE</b> rubino, trebbiano and catarrato, torino	16
<b>CARPANO, ANTICA FORMULA</b> Piemontese Muscatel Blend, Torino	28
<b>DOLIN</b> rouge, chambery	14

# WINE GLASS

## SPARKLING

<b>CHAMPAGNE ROEDERER ROSE BRUT 2015</b>	<b>55</b>
sophisticated and vibrant drives red fruits and citric over rich spiced breads mineral and creamy end	
<b>MOET OLÉ, CHAMPAGNE, MOET ICE IMPERIAL, N.V.</b>	<b>40</b>
our special way, saffron and rosemary turn this ice champagne into the most refreshing, exotic and unique spanish experience	
<b>PROSECCO, DELLA VITE, VALDOBBIADENE SUPERIORE, EXTRA DRY, N.V.</b>	<b>18</b>
rich and elegant red and tropical fruit combine with creamy brioche and touches of caramel and hazelnuts	
<b>CAVA, ANNA DE CODORNIU, BLANC DE BLANC BRUT N.V.</b>	<b>14</b>
harmonious and very refreshing light flowers and herbs accompany this citric and indulgent wine	
<b>WHITE</b>	
<b>BODEGAS AVANCIA, GODELLO, VALDEORRAS</b>	<b>24</b>
lavish flavors of white fruits and herbs are brought in to focus by minerality the impressive and energizing acidity	
<b>CLOUDY BAY, SAUVIGNON BLANC 2021, MARLBOROUGH</b>	<b>22</b>
intense grapefruit and tropical notes of passion fruit and guava go together in an herbal and clean finish	
<b>DAOU, RESERVE CHARDONNAY, PASO ROBLES</b>	<b>20</b>
hazelnut, butterscotch and brioche nuances melt the opulent apples, pears, papaya and limes	
<b>AMEZTOI, UNDURRABI ZURI, TXAKOLI GETARAICO</b>	<b>18</b>
full of brilliance apple and lemon that are further enhanced by its beautiful "aguja" could not produce a wine more perfect for the sun	
<b>PAZO DE SAN MAURO, ALVARIÑO, RIAS BAIXAS</b>	<b>16</b>
expresive and refreshing, packed with citrus and green apples with an intense focus and minerality that persist in a beautiful finish	
<b>MARQUES DE RISCAL, VERDEJO, RUEDA</b>	<b>13</b>
powerful nose with plenty of stone fruits, flowers and herbs along citric, fennel and aniseed nuances	

## ROSÉ

<b>DOMAINE OTT, BY OTT, GRENACHE BLEND, COTES DE PROVENCE</b>	<b>18</b>
elegant peaches and oranges intertwined with redberries and tropical suggestions in this full and bright wine	
<b>CHATEAU D'ESCLANS, WHISPERING ANGEL, GRENACHE BLEND, COTES DE PROVENCE</b>	<b>15</b>
floral and full of strawberries and apples, gives way to peach, pamplemousses and herbs in a delicious finale	
<b>MUGA, ROSADO, GARNACHA BLEND, RIOJA</b>	<b>13</b>
complex, opulent with apricots tangerines and red fruits followed by rose petals and even some hazelnut	

## RED

<b>FLOWERS, PINOT NOIR, SONOMA COAST</b>	<b>30</b>
daring, ripe cherries, strawberries as well as rhubarb and flowers are focused by a beautiful acidity and earthy underbrush	
<b>ANCIENT PEAKS, SANTA MARGA, RED, NAPA VALLEY</b>	<b>18</b>
full bodied black and blue fruits accompanied by vanilla and toast exhibits elegant yet powerful tannins of its napa provenance	
<b>NUMANTHIA, TERMES 2018, TEMPRANILLO, TORO</b>	<b>15</b>
powerful black fruits, cinnamon and spices surround black berries and tea in a chocolatey herbal end	
<b>VIÑA POMAL, RESERVA, TEMPRANILLO, RIOJA</b>	<b>14</b>
elegant packed with beautiful red fruits where plums accompanied with licorice are intertwined with leather and soy in a classic long finish	
<b>SIERRA SALINAS, MIRA SALINAS, MONASTRELL, ALICANTE</b>	<b>13</b>
very complex red, black, and blue fruits also rich herbs spices and meaty notes full bodied yet vibrant	
<b>DESSERT WINE</b>	
<b>CESAR FLORIDO, MOSCATEL DORADO, MOSCATEL, CHIPIONA</b>	<b>18</b>
flowers and citrus surround apricots, toasted nuts and honey delightfully well-balanced masterpiece	
<b>BODEGAS HIDALGO, TRIANA, PEDRO XIMENEZ, JEREZ</b>	<b>17</b>
This dense and luscious and bright wine is packed with dry fruits, dates and nuts in a long and decadent finale	

# 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, ndjua, 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, fingerling potato, manchego biscuit, chorizo, avocado	
sub chorizo for smoked salmon	
LEVEL 6 BREAKFAST	22
2 eggs any style, patatas bravas, tomato, 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	64
romesco sauce, agrodolce onion, veal jus, crispy potato	
PAELLA DE MARISCOS – gf	64
spanish bomba rice, sofrito, argentinian shrimp, fresh scallops, mussels, lemon	
PAELLA DE HONGOS – veg / gf	50
spanish bomba rice, exotic mushrooms, asparagus, sofrito, lemon	

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

PRICES ARE NOT INCLUSIVE OF 20% SERVICE CHARGE.

# 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	28
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	
DATES – gf	14
Pancetta, goat cheese, guindilla pepper, marcona almonds, truffle honey	
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	24
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.