

# 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	28
DATES – gf pancetta, goat cheese, guindilla pepper, marcona almonds, truffle honey	14
SHISHITO PEPPERS – vg / gf locally grown served with sea salt	12
ZUCCHINI FLOWERS – veg ricotta cheese, honey, fennel pollen	24
POLLO CROQUETTES roasted chicken, aïoli, black truffle, manchego cheese	16
SALT COD CROQUETTES chive, guindilla pepper, sauce gribiche	18
OCTOPUS – gf 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, aïoli, manchego cheese	16
TRUFFLE FRIES parsley, truffle cheese	12

# 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	64
RIBEYE – gf 14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom,	78
BRANZINO – gf almond, grapes, salsa verde, ajo blanco	46
PAELLA DE MARISCOS – gf spanish bomba rice, sofrito, argentinian shrimp, langoustine, mussels, lemon	64
PAELLA DE POLLO – gf spanish bomba rice, baby leek, wild mushroom	56
PAELLA DE HONGOS – vg / gf spanish bomba rice, exotic mushrooms, asparagus, sofrito, lemon	50

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.

# COCKTAILS

**BESO DE FUEGO** 19  
don julio blanco tequila, passion fruit, lime, jalapeño

**PURPLE SKY** 22  
belvedere vodka, lemon, lavender, st. germain

**ARMONIA** 21  
bulleit bourbon, lemongrass, cucumber, lemon, angostura bitters

**LA SIRENA** 18  
beluga vodka, st. germain, strawberry, lemon

**COPA DE VIDA** 19  
tanqueray gin, elderflower tonic water, lemon, crème de violette

**NIVEL SEIS** 26  
casa dragones tequila blanco, watermelon, lime, ancho reyes

**THE VINTAGE** 20  
maker's mark bourbon, vanilla, orange bitters, angostura bitters

**THE CARIBBEAN** 18  
bacardi 8 rum, luxardo maraschino, grapefruit, lime

**FORBIDDEN FRUIT SANGRIA** 22  
olcavina verdejo, lavender, lychee, lime, prosecco

**SAPPHIRE** 18  
ketel one vodka, lemon, redbull yellow edition (tropical)

## NON-ALCOHOLIC

**RED BULL** 6

**RED BULL SUGAR FREE** 6

**RED BULL YELLOW EDITION (TROPICAL)** 6

LIFE TASTES BETTER AT THE TOP

# WINE GLASS

- 5 OZ -

## SPARKLING

**CHAMPAGNE ROEDERER**  
**ROSE BRUT 2015** 55  
sophisticated yet vibrant, this wine drives red fruits and citrus over rich spiced breads, minerals, and a creamy end

**CHAMPAGNE,**  
**MOET ICE IMPERIAL, N.V.** 40  
saffron and rosemary turn this ice champagne into the most refreshing, exotic and unique spanish experience

**PROSECCO, DELLA VITE, VALDOBBIADENE**  
**SUPERIORE, EXTRA DRY, N.V.** 18  
rich and elegant red and tropical fruit combine with creamy brioche and touches of caramel and hazelnuts

**CAVA, BOHIGAS GALDA**  
**BRUT N.V, PENEDES** 13  
fruit-forward, yet classic. yeast notes and spices combine with delicious green apples, stone fruits, and citrus in a well-balanced and crisp finish

## WHITE

**BODEGAS AVANCIA,**  
**GODELLO, VALDEORRAS** 24  
lavish flavors of white fruits and herbs are brought in to focus by minerality and impressive, energizing acidity

**CLOUDY BAY, SAUVIGNON BLANC**  
**2021, MARLBOROUGH** 22  
intense grapefruit and tropical notes of passion fruit and guava go together in an herbal and clean finish

**DAOU, RESERVE CHARDONNAY,**  
**PASO ROBLES** 20  
hazelnut, butterscotch and brioche nuances melt with opulent apples, pears, papaya and limes

**MARQUES DE RISCAL,**  
**VERDEJO, RUEDA** 13  
powerful notes with plenty of stone fruits, flowers and herbs along with citric fennel and aniseed nuances

**BODEGAS VALTEA,**  
**ALBARIÑO, RIAS BAIXAS** 16  
expressive stone fruits and citrus are enveloped by nuances of white azahares and limes. ultimately it surrenders in a clean crisp and mineral end

**DISSEGNA,**  
**PINOT GRIGIO, VENETO** 15  
light and crisp; the wine offers notes of citrus and stone fruits accompanied by under-ripe almonds and ever so light white flower aromas in a refreshing finale

## RED

FLOWERS, PINOT NOIR,  
SONOMA COAST 30

daring ripe cherries, strawberries, rhubarb and flowers are focused by a beautiful acidic and earthy underbrush

ANCIENT PEAKS, SANTA MARGA,  
RED, NAPA VALLEY 18

full bodied black and blue fruits accompanied by vanilla and toast with elegant, yet powerful tannins of its napa provenance

NUMANTHIA, TERMES 2018,  
TEMPRANILLO, TORO 17

powerful black fruits, cinnamon, and spices surround black berries and tea in a chocolatey herbal end

DISSEGNA,  
CABERNET FRANC, VENETO 15

this medium plus-plus body wine offers generous red forest fruits and herbs that combine in an intense characterful experience with a long ending

BODEGAS BRECA, EL NACIDO  
GARNACHA, CALATAYUD 14

cherries and forest fruits with white pepper, spices, and dried herbs. this high elevation wine is a perfect balance of acidity, soft tannins, and a touch of minerality

VIÑEDOS VALDERIZ, VALDEHERMOSO  
JOVEN, RIBERA DEL DUERO 13

rich in fruits, dominated by black plums and cherries, and paired with bay leaves and black tea. this wine shows balanced acidity that highlights the leathery notes

## ROSÉ

DOMAINE OTT, BY OTT,  
GRENACHE BLEND, COTES DE PROVENCE 18

elegant peaches and oranges intertwined with redberries and tropical suggestions in this full and bright wine

CHATEAU D'ESCLANS, WHISPERING ANGEL,  
GRENACHE BLEND, COTES DE PROVENCE 15

floral and full of strawberries and apples, gives way to peach, pamplemousses and herbs in a delicious finale

MUGA, ROSADO,  
GARNACHA BLEND, RIOJA 13

complex, opulent with apricots tangerines and red fruits followed by rose petals and even some hazelnut

## DESSERT WINE

- 3 OZ -

CESAR FLORIDO, MOSCATEL DORADO,  
MOSCATEL, CHIPIONA 18

flowers and citrus surrounded by apricots and complimented by toasted nuts and honey. This wine is a delightfully well-balanced masterpiece

BODEGAS HIDALGO,  
TRIANA, PEDRO XIMENEZ, JEREZ 17

this dense, luscious, and bright wine is packed with dry fruits, dates, and nuts in a long and decadent finale