

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
ibérico pancetta, manchego, guindilla pepper, honey gastrique	
SHISHITO PEPPERS – vg / gf	12
locally grown served with sea salt	
SALT COD CROQUETTES	18
chive, guindilla pepper, sauce gribiche	
HONGOS CROQUETTES – veg	18
porcini crema, truffle pearls, chervil	
JAMON SERRANO CROQUETTES	18
16 month serrano, manchego cheese, garlic aioli	
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.

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	20
crispy potatoes, ndjua, brava sauce, garlic aioli, manchego cheese, chives, fried egg	
SPANISH FRENCH TOAST	20
brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberries	
EGGS BENEDICT	22
two poached eggs, hollandaise, crispy fingerling potatoes, <u>manchego biscuit, chorizo, avocado</u>	
sub chorizo for smoked salmon or bacon	
LEVEL 6 BREAKFAST	24
2 eggs any style, crispy fingerling potatoes, tomato, house manchego biscuit	
choice of smoked salmon, chorizo sausage or bacon	
SIDES	
homemade manchego biscuit	8
two eggs any style	6
chorizo sausage	8
patatas bravas	10

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, jamón ibérico, truffle pecorino, romesco sauce	

SHARING

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

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 BRUT IMPERIAL, N.V.** 35
Lively generous beginning full of pear, citrus and light red fruits gives way to a more mineral mid palate and a refreshing mouth watering finish.

**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

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

BOTTOMLESS COCKTAILS

CAVA MIMOSA OR BELLINI 50 / PER PERSON

2 hour limit



LIFE TASTES BETTER AT THE TOP