

RAW BAR

* 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

TAPAS

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
SPANISH CHARCUTERIE sourdough bread, ibérico chorizo, ibérico salchichón, pickles, crème fraîche	28
IBÉRICO BELLOTA HAND SLICED marcona almonds, sourdough bread, spanish olive oil	32
OLIVES – veg / gf marcona almond, goat cheese, fennel, lemon oil	10
DATES – gf ibérico pancetta, manchego, guindilla pepper, honey gastrique	14
SHISHITO PEPPERS – vg / gf locally grown served with sea salt	12
SALT COD CROQUETTES chive, guindilla pepper, sauce gribiche	18
HONGOS CROQUETTES – veg porcini crema, truffle pearls, chervil	18
JAMON SERRANO CROQUETTES 16 month serrano, manchego cheese, garlic aioli	18
ZUCCHINI FLOWERS – veg ricotta cheese, honey, fennel pollen	24
OCTOPUS – gf chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, capers	24
GAMBAS AJILLO – gf argentinian shrimp, harissa, parsley sauce, crispy garlic	24
TRUFFLE FRIES parsley, truffle pecorino, parsley	12

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

BRUNCH

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

SIDES

homemade manchego biscuit	8
two eggs any style	6
chorizo sausage	8
patatas bravas	10

TORTILLA

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

SHARING

BRANZINO – gf almond, grapes, salsa verde, ajo blanco	46
WAGYU SKIRT STEAK romesco sauce, agrodolce onion, veal jus, crispy potato	64
PAELLA DE MARISCOS – gf spanish bomba rice, sofrito, argentinian shrimp, langoustine, mussels, lemon	64
PAELLA DE HONGOS – vg / gf spanish bomba rice, exotic mushrooms, asparagus, sofrito, lemon	50

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

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

BOTTOMLESS COCKTAILS

CAVA MIMOSA OR BELLINI 50 / PER PERSON

2 hour limit

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

LIFE TASTES BETTER AT THE TOP

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, PASO ROBLES 18**
one of Paso Robles' southernmost vineyards shows full
of ripe fruits, coffee and herbal nuances accompanied by
savory notes from the French and American oak barrels
where it lay

**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

