

T A P A S

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| 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 ibérico pancetta, manchego, guindilla pepper, honey gastrique | 14 |
| SHISHITO PEPPERS – vg / gf locally grown served with sea salt | 12 |
| ZUCCHINI FLOWERS – veg ricotta cheese, honey, fennel pollen | 24 |
| HONGOS CROQUETTES – veg porcini crema, truffle pearls, chervil | 18 |
| SALT COD CROQUETTES chive, guindilla pepper, sauce gribiche | 18 |
| JAMON SERRANO CROQUETTES 16 month serrano, manchego cheese, garlic aioli | 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, aioli, manchego cheese | 16 |
| TRUFFLE FRIES parsley, truffle cheese | 12 |

RAW BAR

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| * 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

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| 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

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| WAGYU SKIRT 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.

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, 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

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

