

RAW BAR

* OYSTERS

house hot sauce,
yuzu kosho mignonette

* TUNA TARTARE

avocado, seeded lavosh cracker,
truffle, crème fraîche

* HAMACHI CRUDO

jalapeño, basil, kalamansi,
bulgur cracker, yuzu kosho

* SCALLOP CEVICHE – gf

aguachile, cucumber, lime,
jicama, jalapeño, cilantro

TAPAS

PAN CON TOMATE – vg

sourdough bread, tomato,
spanish olive oil

PAN CON ANCHOVY

sourdough bread, cultured butter,
parsley, spanish white anchovy

PAN CON IBÉRICO BELLOTA

sourdough bread, ibérico bellota,
tomato, spanish olive oil

MURCIA AL VINO – veg

spanish goat cheese,
quince, sourdough bread

SPANISH CHARCUTERIE

sourdough bread, ibérico chorizo,
ibérico salchichón, pickles, crème fraîche

IBÉRICO BELLOTA HAND SLICED

marcona almonds, sourdough bread,
spanish olive oil

OLIVES – veg / gf

marcona almond, goat cheese,
fennel, lemon oil

DATES – gf

ibérico pancetta, manchego, guindilla pepper,
honey gastrique

SHISHITO PEPPERS – vg / gf

locally grown served with sea salt

SALT COD CROQUETTES⁸

chive, guindilla pepper, sauce gribiche

HONGOS CROQUETTES – veg

porcini crema, truffle pearls, chervil

JAMON SERRANO CROQUETTES

16 month serrano, manchego cheese, garlic aioli

ZUCCHINI FLOWERS – veg

ricotta cheese, honey, fennel pollen

OCTOPUS – gf

chickpea, fingerling potato, salsa verde,
spanish olive oil, paprika, capers

GAMBAS AJILLO – gf

argentinian shrimp, harissa,
parsley sauce, crispy garlic

TRUFFLE FRIES²

parsley, truffle pecorino, parsley

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.

SALADS

ROMANA SALAD – veg / gf

baby gem lettuce, green goddess, pickled onion,
truffle cheese, chive, sunflower seed

VERDE SALAD – veg / gf

escarole frisée lettuce, lemon vinaigrette,
pistachio, manchego, pickled raisin, radish

TOMATO SALAD – veg

stracciatella cheese, heirloom tomato,
basil, pangrattato, pickled red onion

BRUNCH

PATATAS BRAVAS

crispy potatoes, ndjua, brava sauce, garlic aioli,
manchego cheese, chives, fried egg

SPANISH FRENCH TOAST

brioche, maple syrup, cinnamon sugar,
ricotta cheese, strawberries

EGGS BENEDICT

two poached eggs, hollandaise, crispy fingerling potatoes,
manchego biscuit, chorizo, avocado

- choice of smoked salmon, chorizo sausage or bacon

LEVEL 6 BREAKFAST

2 eggs any style, crispy fingerling potatoes,
tomato, house manchego biscuit

- choice of smoked salmon, chorizo sausage or bacon

SIDES

homemade manchego biscuit

two eggs any style

chorizo sausage

patatas bravas

TORTILLA

TORTILLA TRADICIONAL

spanish omelette, potato,
romesco sauce, manchego cheese

TORTILLA PESCADO

classic spanish omelette,
smoked salmon, spanish capers

TORTILLA JAMON

classic spanish omlette, jamón ibérico,
truffle pecorino, romesco sauce

SHARING

BRANZINO – gf

almond, grapes, salsa verde, ajo blanco

WAGYU SKIRT STEAK

romesco sauce, agrodolce onion,
veal jus, crispy potato

PAELLA DE MARISCOS – gf

spanish bomba rice, sofrito, argentinian shrimp,
langoustine, mussels, lemon

PAELLA DE HONGOS – vg / gf

spanish bomba rice, exotic mushrooms,
asparagus, sofrito, lemon

COCKTAILS

BESO DE FUEGO

don julio blanco tequila, passion fruit, lime, jalapeño

PURPLE SKY

belvedere vodka, lemon, lavender, st. germain

ARMONIA

bulleit bourbon, lemongrass, cucumber, lemon, angostura bitters

LA SIRENA

beluga vodka, st. germain, strawberry, lemon

COPA DE VIDA

tanqueray gin, elderflower tonic water, lemon, crème de violette

NIVEL SEIS

casa dragones tequila blanco, watermelon, lime, ancho reyes

THE VINTAGE

maker's mark bourbon, vanilla, orange bitters, angostura bitters

THE CARIBBEAN

bacardi 8 rum, luxardo maraschino, grapefruit, lime

FORBIDDEN FRUIT SANGRIA

olcavina verdejo, lavender, lychee, lime, prosecco

SAPPHIRE

ketel one vodka, lemon, redbull yellow edition (tropical)

NON - ALCOHOLIC

RED BULL

RED BULL SUGAR FREE

RED BULL YELLOW EDITION (TROPICAL)

BOTTOM LESS COCKTAILS

CAVA MIMOSA OR BELLINI

50 / PER PERSON (2 HOUR LIMIT)

LEVEL 6

LIFE TASTES BETTER AT THE TOP



WINE BY GLASS

- 5 OZ -

SPARKLING

CHAMPAGNE ROEDERER ROSE BRUT 2015

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.

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.

rich and elegant red and tropical fruit combine with creamy brioche and touches of caramel and hazelnuts

CAVA, BOHIGAS GALDA BRUT N.V, PENEDES

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

lavish flavors of white fruits and herbs are brought in to focus by minerality and impressive, energizing acidity

CLOUDY BAY, SAUVIGNON BLANC 2021, MARLBOROUGH

intense grapefruit and tropical notes of passion fruit and guava go together in an herbal and clean finish

DAOU, RESERVE CHARDONNAY, PASO ROBLES

hazelnut, butterscotch and brioche nuances melt with opulent apples, pears, papaya and limes

MARQUES DE RISCAL, VERDEJO, RUEDA

powerful notes with plenty of stone fruits, flowers and herbs along with citric fennel and aniseed nuances

BODEGAS VALTEA, ALBARIÑO, RIAS BAIXAS

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

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

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

ANCIENT PEAKS, SANTA MARGA, RED, PASO ROBLES

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

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

DISSEGNA, CABERNET FRANC, VENETO

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

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

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

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 PROVENCE15

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

MUGA, ROSADO, GARNACHA BLEND, RIOJA

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

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

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