

## BOTTOMLESS OFFERINGS\* 35

### PASSIONFRUIT APEROL SPRITZ

aperol, passionfruit, torresella prosecco, fever-tree soda

### SANGRIA

red wine, branson royal cognac, lemon, plum

### MIMOSAS & BELLINIS

## CHAMPAGNE 60

MOET & CHANDON  
IMPERIAL BRUT CHAMPAGNE

## WINE BY 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, TORRESELLA, VENETO ITALY

17

straw-yellow color, delicate aroma of green apples and white flowers. Notes of pear, apple, and citrus

#### 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

#### \*90 MINUTE LIMIT

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

20% service charge will be added to your bill.

## 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 chocolaty 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 characteristic 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 red berries and tropical suggestions in this full and bright wine

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

floral and full of strawberries and apples, gives way to peach, pamplemousse 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

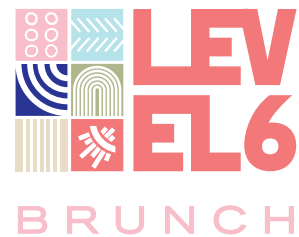
## DESSERT WINE (3 oz)

### 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



# PRIX FIXE BRUNCH 35++

## APERITIVOS SELECT ONE

### ROMANA SALAD – VEG / GF

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

### PAN CON TOMATO – VG

sourdough bread, tomato, spanish olive oil

### PAN CON ANCHOVY

sourdough bread, cultured butter, parsley, spanish white anchovy

### DATES – GF

ibérico pancetta, manchego, guindilla pepper, honey gastrique

### MUSHROOM CROQUETTES – VEG

porcini crema, truffle pearls, chervil

#### SUPPLEMENT

### TUNA TARTARE 10

avocado, seeded lavosh cracker, truffle, crème fraîche

## PLATOS FUERTES SELECT ONE

### PATATAS BRAVAS – GF

crispy potato, n'djua, brava sauce, garlic aioli, manchego cheese, chive, sunny side up egg

### TORTILLA TRADICIONAL – GF

spanish omelette, potato, romesco sauce, manchego cheese

### SPANISH FRENCH TOAST

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

### EGGS BENEDICT

two poached eggs, hollandaise, crispy fingerling potato, manchego biscuit, avocado,

[ CHOICE OF SMOKED SALMON, CHORIZO SAUSAGE OR BACON ]

#### SUPPLEMENT

### PAELLA DE MARISCOS – GF 20

spanish bomba rice, sofrito, argentinian shrimp, langoustine, squid, mussel, lemon

## POSTRES SELECT ONE

### CHOCOLATE & BANANA – GF

flourless chocolate cake, banana cream, chocolate mousse

### ICE CREAM OR SORBET – VEG / GF

daily selection

# COCKTAILS 20

### BESO DE FUEGO

patrón reposado tequila, passionfruit, lime, jalapeño, agave

### ENCANTO

ilegal mezcal, cointreau, vanilla, pomegranate, lime, lemon, fee foam

### NOCTURNO

don julio reposado tequila, licor 43, espresso, nutmeg

### PURPLE SKY

ketel one vodka, st-germain, lime, lavender, fee foam

### THE MIRAGE

grey goose vodka, midori, coconut, lemon, fee foam

### SUBTROPICS

tito's vodka, green chartreuse, lemon, agave, tropical red bull

### ROSA

bombay sapphire gin, lychee, hibiscus, lemon

### OCASO

bulleit bourbon, johnnie walker black, lemon, lemongrass, cucumber, angostura bitters, fee foam

### TREMENDO OLD FASHIONED

woodinville bourbon, pedro ximénez sherry, banana liqueur, orange bitters, cocoa bitters

### ICLARO QUE SÍ

nolet's silver gin, acqua di cedro, bitter rouge bianco, sage

### EL CARIBE

bacardí ocho rum, guava, lime, torresella prosecco, mint, angostura bitters

### SANGRIA DEL CIELO

branson royal cognac, plum, lemon, red wine, lemon-lime soda

# NON ALCOHOLIC 15

### SPICE, SPICE BABY

jalapeño-infused seedlip notas de agave, mango, pineapple, coconut, lemon

### MINT CONDITION

seedlip garden, lime, lemongrass, cucumber, mint, fever-tree soda

### LEVEL SPRITZ

non-alcoholic martini & rossi vibrante, passion fruit, strawberry, lemon-lime soda

### RED BULL

6

### RED BULL SUGAR FREE

6

### RED BULL YELLOW EDITION (TROPICAL)

6



# APERITIVOS

## FRÍO

**PAN CON TOMATE – VG** 12  
sourdough bread, tomato, spanish olive oil

**PAN CON MANCHEGO – VEG** 14  
sourdough bread, tomato,  
spanish olive oil, manchego cheese

**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

**IBÉRICO BELLOTA HAND SLICED** 32  
marcona almonds, sourdough bread, spanish olive oil

**SPANISH CHARCUTERIE** 38  
sourdough bread, ibérico chorizo, ibérico salchichón,  
murcia al vino, truffle manchego, pickles, crème fraîche

**PIMIENTOS DE PIQUILLO – VEG** 14  
piquillo pepper, goat cheese, chervil, basil  
oil, watercress, marcona almond

**TUNA TARTARE** 24  
avocado, seeded lavash cracker, truffle, crème fraîche

**HAMACHI CRUDO** 24  
jalapeño, basil, kalamansi, bulgur cracker, yuzu kosho

## CALIENTE

**DATES – GF** 14  
ibérico pancetta, manchego, guindilla  
pepper, honey gastrique

**SHISHITO PEPPERS – VG / GF** 12  
locally grown served with sea salt

**TRUFFLE FRIES – VEG** 13  
parsley, truffle cheese

**MUSHROOM CROQUETTES – VEG** 18  
porcini crema, truffle pearls, chervil

**SALT COD CROQUETTES** 18  
chive, guindilla pepper, sauce gribiche

**JAMON SERRANO CROQUETTES** 18  
16 months serrano, manchego cheese, garlic aioli

**OCTOPUS – GF** 24  
chickpea, fingerling potato, salsa verde,  
spanish olive oil, paprika, caper

**GAMBAS AJILLO – GF** 24  
argentinian shrimp, harissa, parsley sauce, crispy garlic

**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.

# ENSALADA

**ROMANA – VEG / GF** 22  
baby gem lettuce, green goddess, pickled onion,  
truffle cheese, chive, sunflower seed

**BURRATA – VEG** 24  
heirloom tomato, basil, pangrattato, pickled red onion

**VERDE – VEG / GF** 22  
escarole frisee lettuce, pistachio, lemon  
vinaigrette, manchego, pickled raisin, radish

## BRUNCH

**PATATAS BRAVAS** 20  
crispy potatoes, ndjua, brava sauce, garlic aioli,  
manchego cheese, chives, sunny side up egg

**SPANISH FRENCH TOAST** 20  
brioche, maple syrup, cinnamon sugar,  
ricotta cheese, strawberries

**EGGS BENEDICT** 22  
two poached eggs, hollandaise, crispy fingerling  
potatoes, manchego biscuit, chorizo, avocado  
[ CHOICE OF SMOKED SALMON, CHORIZO SAUSAGE 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 ]

**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

**ADD ON SIDES**  
**HOMEMADE MANCHEGO BISCUIT** 8  
**TWO EGGS ANY STYLE** 6  
**CHORIZO SAUSAGE** 8  
**PATATAS BRAVAS** 10

# PLATOS FUERTES

**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** 32 / 64  
spanish bomba rice, sofrito, argentinian shrimp,  
langoustine, squid, mussel, lemon

**PAELLA DE CHAMPIÑÓN – VG / GF** 25 / 50  
spanish bomba rice, exotic mushrooms,  
asparagus, sofrito, lemon

**HALF CHICKEN – GF** 38  
charred scallions, mojo rojo, chives, lemon