

APERITIVOS

FRÍO

OLIVES – VEG / GF

marcona almond, goat cheese, fennel, lemon oil

PAN CON TOMATE – VG

pan de cristal, tomato, spanish olive oil

PAN CON MANCHEGO – VEG

pan de cristal, tomato, spanish olive oil, manchego cheese

PAN CON IBÉRICO BELLOTA

pan de cristal, ibérico bellota, tomato, spanish olive oil

IBÉRICO BELLOTA HAND SLICED

marcona almonds, pan de cristal, spanish olive oil

SPANISH CHARCUTERIE

pan de cristal, ibérico chorizo, ibérico salchichón, murcia al vino, truffle manchego, pickles, crème fraîche

CHIPS CON PALETA IBÉRICA

hand sliced ibérico ham, house-made potato chips, paprika

TUNA TARTARE

avocado, seeded lavash cracker, truffle, crème fraîche

HAMACHI CRUDO

jalapeño, basil, kalamansi, bulgur cracker, yuzu kosho

CALIENTE

DATES – GF

ibérico pancetta, manchego, guindilla pepper, honey gastrique

FRITO MIXTO

crispy calamari, argentinian shrimp, pickled fresno pepper, garlic aioli

MUSHROOM CROQUETAS – VEG

porcini crema, truffle pearls, chervil

SALT COD CROQUETAS

chive, guindilla pepper, sauce gribiche

JAMÓN SERRANO CROQUETAS

16 months serrano, manchego cheese, garlic aioli

PULPO – GF

octopus, chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper

PATATAS BRAVAS

potato, salsa brava, garlic aioli, chive

GAMBAS AL AJILLO – GF

argentinian shrimp, harissa, parsley sauce, crispy garlic

ENSALADA

ROMANA – VEG / GF

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

BURRATA – VEG

heirloom tomato, basil, pangrattato, pickled red onion

ARÚGULA – VEG / GF

frisée, manchego cheese, fig, toasted almond, membrillo vinaigrette

PAELLA

PAELLA DE MARISCOS – GF

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

PAELLA DE POLLO – GF

spanish bomba rice, baby leek, wild mushroom

PAELLA DE TRUFA – VEG / GF

spanish bomba rice, exotic mushroom, crispy chickpea, snow pea, crème fraîche, truffle pearls

***PLEASE ALLOW 45 MINUTE PREPARATION TIME**

A LA PARRILLA

WAGYU SKIRT STEAK

7oz wagyu skirt steak, romesco sauce, agrodolce onion, veal jus, crispy potatoes

RIBEYE – GF

14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom

WHOLE BONELESS BRANZINO – GF

almond, grapes, salsa verde, ajo blanco

CHILEAN SEABASS

7oz chilean seabass, escabeche, guindilla pepper

HALF CHICKEN – GF

charred scallions, mojo rojo, chives, lemon

ACOMPANAMIENTOS

SHISHITO PEPPERS – VG / GF

locally grown served with sea salt

BRUSSELS BRAVAS – VEG

salsa brava, parmesan pangrattato, aioli, manchego cheese

TRUFFLE FRIES – VEG

parsley, truffle cheese

GRILLED ASPARAGUS – VEG / GF

ajo blanco, brown butter, toasted almonds, parsley