



TAPAS

LOS CLASSICOS

Spanish Cheese Platter, quince, toasted bread 23

Embutido Iberico Platter (chorizo, lomo, salchichon) 26

Jamon Iberico Fermin (paleta) 33

Pan con Tomate, cantabrian anchovies, chives, arbequina olive oil 12

*Patatas Bravas, aioli, spicy tomato sauce 14

Fry Padrón Peppers, soy-sherry, toasted sesame seeds 12

DE LA HUERTA

Grilled Artichoke Hearts, infused manchego & truffle cream, Iberico ham 21

Kale Salad, valdeon cheese, pear, roasted marcona almonds, sherry vinaigrette 14

Heirloom Tomatoes, confit piquillo peppers, green onions, olives, anchovies 16

Spanish Potato Salad, tuna ventresca, black olives, green onions, salmon roe 16

Roasted Beets Carpaccio, green yogurt, toasted pistachio 14

DE LA MAR

Cantabrian Anchovies & Boquerones Platter, piquillo peppers, piparras 16

*Scallops Crudo, togarashi, apple, salmon roe, lime zest 17

Spanish Octopus, potato cream, smoked paprika, arbequina olive oil 23

Steamed Mussels, chorizo, white wine and cherry tomatoes, fine herbs 21

CARNE

*Steak Tartare, dijon mustard, smoked paprika, toast 19

Roasted Bone Marrow, caramelized onions & oxtail marmalade, sesame toast 21

Grilled Spanish Chorizo, chimichurri, grilled onions, toasted bread 17

Iberico Ham Croquetas 15

ARROCES

(minimum 2 people)

*Black Paella, seared scallops, shrimp, aioli 21pp

Butifarra Sausage Paella, pork and wild mushrooms 21pp

*Artichoke & Wild Mushroom Paella, onion aioli 19pp

Seafood Rice, scallops, mussels, shrimp & clams 23pp

Lobster & Seafood Rice 26pp

PRINCIPALES

*Honey-Spiced Duck Breast, parsnips, savory granola, apple beurre noisette 36

Braised Short Ribs, boniato puree, pickled mustard seeds & mushrooms 35

*Rib Eye, roasted potatoes, padrón peppers 39

Pan Seared Branzino, potato cream, bilbaina sauce 33

Seared Scallops, confit piquillo peppers, black olives & capers 35

POSTRES

Caramelized Torrija Brioche, coconut ice cream, pink guava 11

Dark Chocolate Ganache, olive oil, toasted bread and more 12

Manchego Cheese Flan, red bell pepper compote, crispy tuile 12

Tarta de Santiago, orange & strawberries compote, rosemary cream 12



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A non-discretionary 18% services charge will be added to guest check.

The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish, or eggs may increase the risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oyster and should eat oyster fully cooked. If unsure of your risk, consult a physician.



WINES BY THE GLASS

SPARKLING

Azimut, Cava Extra Brut Blanc, Catalonia, Spain, NV 15

Azimut, Cava Rose, Catalonia, Spain, NV 16

Avinyo, Cava Brut Reserve, Catalonia, Spain, 2018 16

WHITES

Pazo de Senorans, Albarino, Riax-Biexas, Spain, 2011 15

Ameztoi Txakolina, Basque Country, Spain 15

Gaspard, Sauvignon Blanc, Loire, France, 2019 16

La Patience, Chardonnay, Languedoc-Roussillon, France, 2019 17

Stefanago, Pinot Grigio, Pavia, Italy 2020 16

RED

La Patience, Merlot, Languedoc-Roussillon, France, 2019 15

Trapi Del Bueno Savage, Pinot Noir, Osorno Valley, Chile 2020 16

Deux Anes - Fontanilles, Carignan, Syrah, Grenache Noir Blend, Corbiers, France, 2018 16

Seis de Luberri, Tempranillo, Rioja, Spain 2019 16

Sabatico, Garnacha-Carinena blend, Maule Valley, Chile 2017 16

ROSE

Ameztoi, Txakolina, Field Blend Rose, Hondarrabi Zuri, Basque Country, Spain 2020 17

Ostatu Rosado, Rose, Tempranillo, Rioja, Spain, 2019 16

Bodvar no 8, Grenache & Cabernet, Provance, France 2020 15

NON ALCOHOLIC

Evian Still Water 750ml 8

Ferrarelle Sparkling Water 750ml

SPECIALTY COCKTAIL 18

A Gintonic, Nordes Gin, allspiced syrup, grapefruit tonic

Hibiscus Beauty, Ketel One infused hibiscus, st germain, lemon, ginger syrup, sage

Pear With Me, Grey Goose Pear, amaretto, lemon, pear syrup, foam bitters

She Said Yes, Neft Vodka, carpano bianco, fresh lychee, pomegranate, lemon

No Let's Get Another One, Nolet's, St German, cucumber, lemon, yuzu

Mareva Margo, Don Fulano Blanco Tequila, lime, simple, Tempranillo wine

Endless Passion, Don Julio Blanco, passion fruit, agave, fresh lime, orange blossom

Melon or Sandia, Contraluz Cristalino Mezcal, watermelon, lime, agave, habanero tincture

Childhood Memories, Banks 5 white rum, Amaro, Guava, Coconut, fresh lime juice

Not Too Fashioned, Bulleit Rye infused banana, chocolate mole bitter, simple

Mareva Espresso Martini, Ketel One Vodka, Borghetti caffe, nitro cold brew

VERMOUTH FLIGH 16

Carpano Bianco, Carpano Bitter, Antica Formula, Punt e Mes

SANGRIA 16/LARGE FORMAT 62

Red, red wine, punt e mes vermouth, mint and berries

White, white wine, carpano bianco vermouth peach, green apples, pineapple, ginger

Sparkling, azimut cava, Carpano dry, bubbles, and citrus

BEER 8

IMPORTED

ESTRELLA DAMM, Stella Artois, Corona, Heineken, INEDIT DAMM

LOCALS/DOMESTICS

La Rubia, Jai Alai, Funky Buddha Floridian, Bud light