

LOS CLASSICOS

SPANISH CHEESE BOARD	24
membrillo, toasted Marcona almonds, piparras	
EMBUTIDO IBÉRICO	27
toasted Marcona almonds, piparras	
PALETA DE JAMON IBÉRICO FERMÍN	33
toasted Marcona almonds, piparras	
PAN CON TOMATE	14
Cantabrian anchovies, chives, Arbequina olive oil	
PATATAS BRAVAS*	14
aioli, spicy tomato sauce	
FRY PADRÓN PEPPERS	12
soy-sherry, toasted sesame seeds	

DE LA HUERTA

GRILLED ARTICHOKE HEARTS	21
infused Manchego & truffle cream, Ibérico ham	
KALE SALAD	16
Valdeón cheese, pear, roasted Marcona almonds, Sherry vinaigrette	
HEIRLOOM TOMATOES	16
confit piquillo peppers, green onions, olives, anchovies	
ROASTED BEETS CARPACCIO	15
green yogurt, toasted pistachio	
ENDIVE & RADICCHIO SALAD	16
boquerones, Manchego cheese, toasted garlic breadcrumbs	
orange vinaigrette	

DE LA MAR

CANTABRIAN ANCHOVIES & BOQUERONES	16
piquillo peppers, olives, piparras	
SALPICON DE MARISCOS*	23
Spanish seafood salad, mojo verde, green olives, breadcrumbs	
SPANISH OCTOPUS	23
potato cream, smoked paprika, Arbequina olive oil	
STEAMED MUSSELS	21
chorizo, white wine and cherry tomatoes, fine herbs	
TUNA TARTARE*	22
tomatoes, capers, black olives, piparras, ponzu, fried shallots, chili threads	

CARNE

STEAK TARTARE*	21
Dijon mustard, smoked paprika, sesame bread	
ROASTED BONE MARROW	23
oxtail & caramelized onions, sesame bread	
GRILLED SPANISH CHORIZO	18
grilled onions, chimichurri, sesame bread	
SOBRASADA TOAST	18
chorizo spread, goat cheese, honey, togarashi chili flakes	
IBÉRICO HAM CROQUETAS	15

ARROCES

(minimum 2 people)	
SEAFOOD RICE	23PP
scallops, mussels, shrimps & clams	
LOBSTER & SEAFOOD RICE	26PP
BLACK PAELLA*	21PP
seared scallops, shrimps, aioli	
ARROZ AL HORNO*	23PP
lamb, morcilla, potatoes, chickpeas, aioli	
ARTICHOKE & WILD MUSHROOM PAELLA*	19PP
onion aioli	

PRINCIPALES

HONEY-SPICED DUCK BREAST*	36
parsnips, savory granola, apple beurre noisette	
BRAISED SHORT RIBS	35
boniato puree, pickled mushrooms & mustard seeds	
RIB EYE*	39
roasted baby potatoes, Padrón peppers	
COWBOY STEAK 16OZ*	72
bordelaise sauce, Chef's choice of three seasonal sides	
PAN SEARED BRANZINO	33
potato cream, Bilbaína sauce, piparras	
SEARED SCALLOPS	35
confit piquillo peppers, black olives & capers	

SPECIALTY COCKTAIL | 18

Chamizo's Advice

Zacapa No. 23 Rum, cherry liqueur, Manzanilla, citrus foam, pink pepper

Hibiscus Beauty

Ketel One infused hibiscus, St. Germain liqueur, fresh lemon, fresh ginger syrup

Mareva Espresso Martini

Ketel One Vodka, Borghetti cafe liqueur, nitro cold brew

She Said Yes

Neft Vodka, Carpano Bianco, fresh lychee, pomegranate, fresh lemon

No Let's Get Another One

Nolet's Gin, St. Germain liqueur, fresh cucumber, fresh lemon

Melón or Sandía,

Contraluz Cristalino Mezcal, fresh watermelon, fresh lime, habanero tincture, simple

Mareva Margo

Milagro Tequila, fresh lime, simple, Tempranillo wine

Endless Passion

Don Julio Blanco, fresh passion, jalapeno and cilantro blend

Not Too Fashioned

Bulleit Bourbon infused coffee & banana, chocolate mole bitters, simple

WINES BY THE GLASS

SPARKLING

Avinyo, Cava Blanc de Noir, Catalonia, Spain, 2017	17
La Roteuse de Landra, Brut Rose, Rhone, France, 2022	17
Alberto Nani, Prosecco, Veneto, Italy, NV	16

WHITES

Legado del Conde, Albarino, Riax-Biexas, Spain, 2021	18
Ameztoi Txakolina, Basque Country, Spain, NV	16
Momo, Sauvignon Blanc, Marlborough, New Zealand, 2022	17
La Colline, Chardonnay, Languedoc-Roussillon, France, 2019	18
Le Monde, Pinot Grigio, Friuli Venezia Giulia, Italy, 2022	17

RED

Emmanuelle Mellot, Pinot Noir, Loire Valley, France, 2022	18
Viña Sastre, Tempranillo, Roble, Spain, 2020	17
Sabatico, Garnacha-Cariñena blend, Maule Valley, Chile, 2017	17
El Porvenir Amauta, Cabernet Sauvignon, Salta, Argentina, 2020	17

ROSE

Ameztoi, Txakolina, Rose, Basque Country, Spain 2020	16
Triennes, Rose, Provence, France 2022	17

SANGRIA 17/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, Avinyo Cava, Carpano Bianco Vermouth, bubbles, and citrus

BEER 8

IMPORTED

Estrella Damm (**DRAFT**)
Stella Artois
Corona
Heineken
INEDIT DAMM

LOCALS/DOMESTICS

La Rubia (**DRAFT**)
Jai Alai (**DRAFT**)
Funky Buddha Floridian (**DRAFT**)
Bud Light

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.