

# TAPAS

## LOS CLASSICOS

<b>Spanish Cheese Board</b> , membrillo, toasted Marcona almonds, piparras	24
<b>Embutido Ibérico</b> , toasted Marcona almonds, piparras	27
<b>Paleta de Jamon Ibérico</b> , toasted Marcona almonds, piparras	33
<b>Pan con Tomate</b> , Cantabrian anchovies, chives, Arbequina olive oil	14
<b>Patatas Bravas</b> , aioli, spicy tomato sauce, smoked paprika*	14
<b>Fry Padrón Peppers</b> , soy-sherry, toasted sesame seeds	12

## DE LA HUERTA

<b>Grilled Artichoke Hearts</b> , Jamon Ibérico, infused Manchego & truffle cream	21
<b>Kale Salad</b> , Cabrales cheese, pear, roasted Marcona almonds, Sherry vinaigrette	16
<b>Heirloom Tomatoes</b> , confit piquillo peppers, green onions, olives, anchovies	16
<b>Roasted Beets Carpaccio</b> , green yogurt, toasted pistachio, togarashi chili flakes	15
<b>Endive &amp; Radicchio Salad</b> , boquerones, Manchego cheese, toasted garlic breadcrumbs, orange vinaigrette	16

## DE LA MAR

<b>Cantabrian Anchovies &amp; Boquerones</b> , piquillo peppers, olives, piparras	16
<b>Salpicon de Mariscos</b> , Spanish seafood salad, mojo verde, green olives, breadcrumbs*	24
<b>Spanish Octopus</b> , potato cream, smoked paprika, Arbequina olive oil	25
<b>Steamed Mussels</b> , chorizo, white wine and cherry tomatoes, fine herbs	22
<b>Tuna Tartare</b> , tomatoes, capers, black olives, piparras, ponzu, fried shallots, chili threads*	23

## CARNE

<b>Steak Tartare</b> , Dijon mustard, smoked paprika, sesame bread*	21
<b>Roasted Bone Marrow</b> , oxtail & caramelized onions, sesame bread	23
<b>Grilled Spanish Chorizo</b> , grilled green onions, chimichurri, sesame bread	18
<b>Sobrasada Toast</b> , chorizo spread, goat cheese, honey, chives	18
<b>Jamon Ibérico Croquetas</b>	15

## PRINCIPALES

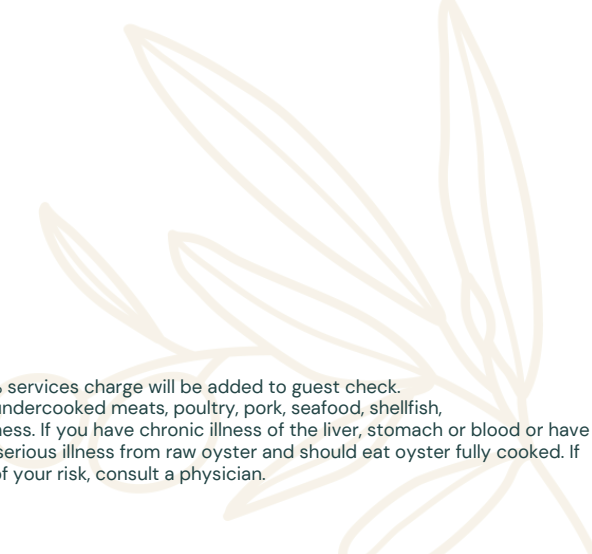
<b>Honey-Spiced Duck Breast</b> , parsnips, savory granola, apple beurre noisette*	38
<b>Braised Short Ribs</b> , boniato puree, pickled mushrooms & mustard seeds	37
<b>Rib Eye</b> , roasted baby potatoes, Padrón peppers*	39
<b>Cowboy Steak 16oz</b> , bordelaise sauce, Chef's choice of three seasonal sides*	72
<b>Pan Seared Branzino</b> , potato cream, Bilbaína sauce, piparras	34
<b>Seared Scallops</b> , confit piquillo peppers, black olives & capers	35

## ARROCES

MINIMUM FOR 2 PEOPLE

<b>SEAFOOD RICE</b> , scallops, mussels, shrimps & clams	23PP
<b>LOBSTER &amp; SEAFOOD RICE</b> , lobster, scallops, mussels, shrimps & clams	26PP
<b>BLACK PAELLA</b> , seared scallops, shrimps, squid ink, aioli*	21PP
<b>OXTAIL PAELLA</b> , chickpeas, potatoes, green onions, black aioli*	23PP
<b>ARTICHOKE AND WILD MUSHROOM PAELLA</b> , onion aioli*	19PP

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

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Avinyo, Cava Brut Reserva, Catalonia, Spain, 2017	17
Avinyo, Cava Brut Reserva Rosado, Catalonia, Spain, 2021	18
Alberto Nani, Prosecco, Veneto, Italy NV	16

### WHITES

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Legado del Conde, Albarino, Rias-Baixas, Spain, 2021	18
Ameztoi Txakolina, Basque Country, Spain, NV	16
La Colline, Chardonnay, Languedoc-Roussillon, France, 2019	17
Trohe, Sauvignon Blanc, Litueche, Chile, 2023	17
Le Monde, Pinot Grigio, Friuli Venezia Giulia, Italy, 2022	17

### RED

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Philippe Girard, Pinot Noir, Bourgogne, France, 2017	18
Viña Sastre, Tempranillo, Roble, Spain, 2020	17
La Zorra Teso, Rufete, Castilla y Leon, Spain, 2019	17
Sabatico, Garnacha-Cariñena blend, Maule Valley, Chile, 2017	17
El Porvenir Amauta, Cabernet Sauvignon, Salta, Argentina, 2020	17

### ROSE

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Ameztoi Txakolina, Field Blend Rose, Basque Country, Spain, 2020	17
Triennes, Garnache & Syrah, Rose, Provence, France, 2022	16

### NON ALCOHOLIC

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Evian Still Water 750ml	8
Evian Sparkling Water 750ml	8
Cold Pressed Juices	12
Lemonade	6
Iced tea	6
Rolus Hydration	4
Red Bull Energy Drink/Sugar Free	6
Red Bull Watermelon Edition	6

## SPECIALTY COCKTAILS 18

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**Sherry Twist**, Zacapa No. 23 Rum, cherry liqueur, Manzanilla, citrus foam, pink peppercorn

**Hibiscus Beauty**, Ketel One infused hibiscus, St. Germain, fresh lemon, fresh ginger syrup

**Mareva Espresso Martini**, Ketel One Vodka, Borghetti cafe liqueur, nitro cold brew

**Somehow Dirty**, Neft Vodka infused olives, piparra juice, olive oil

**She Said Yes**, Contraluz Cristalino Mezcal, St Germain, berries shrub, fresh grapefruit juice, Peychaud

**Mareva Margo**, Milagro Tequila, fresh lime, simple, Tempranillo wine

**Endless Passion**, Don Julio Blanco, Chinola passion fruit, fresh orange, fresh lime, milk clarified

**Gintonic**, Aczu Gin, oloroso, citrus oleo saccharum, fresh herbs, homemade tonic blend

**Not Too Fashioned**, Bulleit Bourbon infused coffee & banana, chocolate bitters, banana oleo saccharum

### VERMOUTH FLIGHT 17

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

### 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

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#### IMPORTED

Estrella DAMM **(Draft)**

Estrella Inedit

Stella Artois

Corona

Heineken

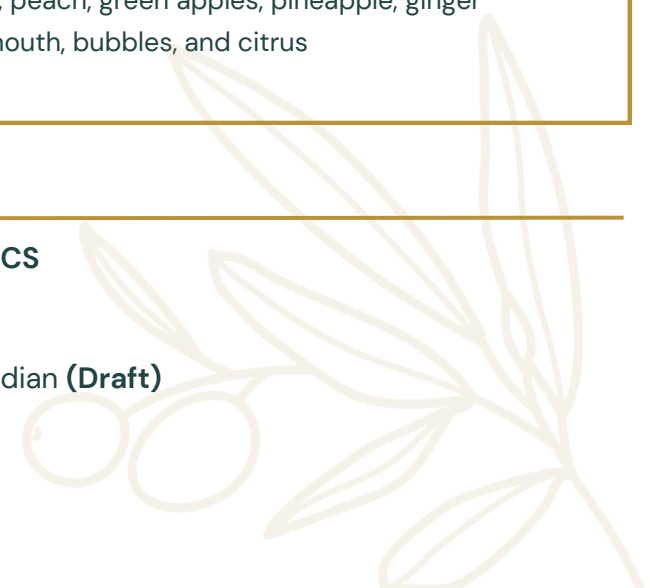
#### LOCALS/DOMESTICS

La Rubia **(Draft)**

Jai Alai **(Draft)**

Funky Buddha Floridian **(Draft)**

Bud light



## Postres \$12

### Manchego Cheese Flan

red bell pepper compote, crispy tuile

### Tarta de Santiago

orange & strawberries compote, rosemary cream

### Caramelized Torrija Brioche

coconut ice cream, pink guava foam

### Dark Chocolate Ganache

olive oil, toasted bread and more

### Burnt Basque Cheesecake

blackberry hibiscus compote

## Pick Me Ups \$18

### Mareva Espresso Martini

Ketel One Vodka, Borghetti caffe, nitro cold brew

### Carajillo

Licor 43, Umbria espresso coffee

### Nuts Allergies

Frangelico hazelnut liqueur, Umbria espresso coffee

## Sherry Wines \$12

### El Maestro Sierra Oloroso

Palomino 15 years, Jerez, Spain

### La Cigarrera Manzanilla

Palomino 4 years, Jerez, Spain

### Moscatel Dorado, Cesar Florido

Moscatel, Jerez, Spain

## Coffee

Espresso	6
Latte	7
Cappuccino	7
Umbria American Coffee	5
Hot Tea	6

(English Breakfast, Earl Grey, Chamomile, Peppermint, Jasmine, Turmeric Ginger)

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