

## LOS CLASSICOS

SPANISH CHEESE BOARD	25
membrillo, toasted Marcona almonds, piparras	
EMBUTIDO IBÉRICO	28
toasted Marcona almonds, piparras	
PALETA DE JAMON IBÉRICO	34
toasted Marcona almonds, piparras	
PAN CON TOMATE	15
Cantabrian anchovies, chives, Arbequina olive oil	
PATATAS BRAVAS*	15
aioli, spicy tomato sauce, smoked paprika	
FRY PADRÓN PEPPERS	13
soy-sherry, toasted sesame seeds	

## DE LA HUERTA

GRILLED ARTICHOKE HEARTS	23
jamon Ibérico, infused Manchego & truffle cream	
KALE SALAD	18
Cabrales cheese, pear, roasted Marcona almonds, Sherry vinaigrette	
HEIRLOOM TOMATOES	17
confit piquillo peppers, green onions, olives, anchovies	
ROASTED BEETS CARPACCIO	17
green yogurt, toasted pistachio, togarashi chili flakes	
ENDIVE & RADICCHIO SALAD	18
boquerones, Manchego cheese, toasted garlic breadcrumbs	
orange vinaigrette	
STRACCIATELLA & FIGS	26
Jamon Ibérico, cherry tomatoes, pistachios, olive oil	

## DE LA MAR

CANTABRIAN ANCHOVIES & BOQUERONES	17
piquillo peppers, olives, piparras	
SPANISH OCTOPUS	26
potato cream, smoked paprika, Arbequina olive oil	
STEAMED MUSSELS	24
chorizo, white wine and cherry tomatoes, fine herbs	
TUNA TARTARE*	26
tomatoes, capers, black olives, piparras, ponzu, fried shallots, chili threads	

## CARNE

STEAK TARTARE*	22
Dijon mustard, smoked paprika, sesame bread	
ROASTED BONE MARROW	24
oxtail & caramelized onions, sesame bread	
GRILLED SPANISH CHORIZO	19
grilled green onions, chimichurri, sesame bread	
SOBRASADA TOAST	18
chorizo spread, goat cheese, honey, chives	
IBÉRICO HAM CROQUETAS	16

## ARROCES

(minimum 2 people)	
SEAFOOD RICE	24pp
scallops, mussels, shrimps & clams	
LOBSTER SEAFOOD RICE	27pp
lobster, scallops, mussels, shrimps & clams	
BLACK PAELLA*	23pp
seared scallops, shrimps, squid ink, aioli	
OXTAIL PAELLA*	24pp
chickpeas, potatoes, green onions, black aioli	
ARTICHOKE & WILD MUSHROOM PAELLA*	21pp
onion aioli	

## PRINCIPALES

HONEY-SPICED DUCK BREAST*	39
parsnips, savory granola, apple beurre noisette	
BRAISED SHORT RIBS	38
boniato puree, pickled mushrooms & mustard seeds	
RIB EYE*	41
roasted baby potatoes, Padrón peppers	
STRIPLOIN 16OZ*	72
steak fries, garden salad, romesco sauce	
PAN SEARED BRANZINO	36
potato cream, Bilbaína sauce, piparras	
SEARED SCALLOPS	37
confit piquillo peppers, black olives & capers	

## SPECIALTY COCKTAIL | 18

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

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

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

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

**Endless Passion**  
Don Julio Blanco, passion fruit puree, fresh lime, rose water, agave

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

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

## WINES BY THE GLASS

### SPARKLING

Avinyo Cava Brut Reserva, Catalonia, Spain, 2017	17
Avinyo Cava Brut Reserva Rosado, Catalonia, Spain, 2022	17
Alberto Nani, Prosecco, Veneto, Italy, NV	16

### WHITES

Legado del Conde, Albarino, Riax-Bixas, 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

La Tour Saint-Martin, Pinot Noir, Loire Valley, France, 2020	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

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

### BEER 8

#### IMPORTED

Estrella Damm <b>(DRAFT)</b>
INEDIT DAMM
Stella Artois
Corona
Heineken

#### LOCALS/DOMESTICS

La Rubia <b>(DRAFT)</b>
Jai Alai <b>(DRAFT)</b>
Funky Buddha Floridian <b>(DRAFT)</b>
Bud Light

### NON ALCOHOLIC

VOSS Still Water
VOSS Sparkling Water
Cold Pressed Juices
Lemonade
Iced Tea
Rolus Hydration
Red Bull Energy Drink/Sugar Free
Red Bull Watermelon Edition

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.