



i b u e n p r o v e c h o !

to start

Tortilla Española 8
"Spanish Omelet"

egg omelet with fresh peas,
caramelized onion + goat cheese

Gambas al Ajillo 12
"Garlic Shrimp"

sautéed shrimp, garlic, fresh herbs
+ polenta bread

Croquetas de Setas 7
"Fried Mushroom"

cremini mushroom fritters + cilantro yogurt

Guisante Mezclado 10
"Blended Pea"

pea soup, pea pesto, onion foam,
espelette, + lemon confit

Pulpo Negro 16
"Black Octopus"

charred octopus, harissa, fennel, cara cara,
tarragon + black pepper sauce

Albondigas 10
"Spanish Meatball"

lamb and bacon meatballs, sherry tomato sauce
+ toasted almonds

Dátiles 8
"Wrapped Date"

fried medjool dates stuffed with marcona almonds
+ wrapped in cherry wood bacon

Croquetas de Pollo 7
"Fried Chicken"

braised chicken fritters + tarragon mustard sauce

Patatas Bravas 7
"Spicy Potato"

fingerling potatoes, spicy tomato sauce
+ crème fraîche

Vieras Fritas 9
"Fried Scallop"

fried bay scallops, charmoula
+ espelette

e n s a l a d a s

salads

Ensalada de Remolachas 7
"The Beet Salad"

House mixed greens, baby beets
Sangria gel, goat cheese
Radish + orange thyme vinaigrette

Salpicón Cangrejo de Mar 14
"The Crabby Salad"

jumbo lump crab salad, avocado,
blood orange gelle,
+ toast points

Ensalada de Pera 9
"The Pear Salad"

rioja wine poached pear, baby spinach,
cabrales blue cheese
+ toasted almonds

v e r d u r a s

vegetables

Espinacas Español 7
"Spanish Spinach"

sautéed spinach, pine nuts, raisins
+ apples

Setas Con Queso
"Cheesy Mushroom"

wild mushrooms, garlic, fresh herbs
+ cana de cabra cheese

Espàrragos a la Parrilla 7
"Grilled Asparagus"

grilled asparagus, harissa butter
+ smoked sea salt



embutidos y queso

meats and cheeses

El Plato | choose any four for 22

served with bread basket, marinated olives + roasted grapes

Quesos | Cheeses

served with honeycomb + figs

- ibores (goat) 6
- la peral blue (sheep/cow) 6
- mahon (cow) 6
- black beer (sheep) 7
- drunken goat 7
- tetilla (cow) 8

Embutidos | Meats

served with mustard + piparras

- fuet 8
- mild chorizo 8
- spicy chorizo 8
- sobrasada 10
- serrano 12
- ibérico 14

Pata Negra Jamón

cinco jotas acorn-fed, black-footed ibérico pig 28 per oz

*add as 4th option above for an additional 12

paella

available in both full and half size orders

Paella de Catalana 44/25

squid ink,, lobster, shrimp, clams, mussels, bomba rice, peppers, onions + lemon aioli

Paella de Pollo 40/22

chicken, chorizo, serrano ham, peppers, onions, fava beans, saffron rice + lemon aioli

Paella de Verduras 35/20

saffron rice, peas, peppers, onions, beets + tofu

Paella de Diablo 42/23

spicy chorizo, shrimp, chicken, peas, peppers, onions, saffron rice + spicy aioli

mariscos y carnes

seafood and meat

Pollo al Ajillo 26

"Garlic Chicken"

pan roasted boneless half Amish chicken, garlic, white wine, roma tomatoes + arugula

Cerdo Dulce 26

"Sweet Pig"

orange honey brained pork tenderloin, celery root purée, beer mustard + baby beets

Viera Borracha 25

"Drunk Scallop"

scallop, corn purée, spring onion, bacon lardon, + brandied morels

Carne Asada 30

"Grilled Beef"

wagyu skirt steak, arugula, manchego cheese + piquillo pepper

Bajo Carbonizado 26

"Charred Bass"

sea bass, charred leek purée, ramps, baby leeks, brown butter + espuma

El Cordero Trenzado 26

"The Twisted Lamb"

lamb loin roulade, spanish gremolata, caramelized onion purée, marble potatoes + blood orange gastrique

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*