

# tapas

**albondigas** GF 10 lamb + bacon meatball, almonds, sherry tomato sauce

**coca** 9 tomato jam, goat cheese, arugula, flatbread

**carne y cabra** GF 10 braised shortrib, goat cheese, piquillo pepper jam, polenta bread

**estofo de setas** GF 10 wild mushrooms, tomato, paprika, chili flakes

**gambas** GF 13 shrimp, saffron, white wine, tomato, herbs, grilled polenta brea

**vieira** GF 12 scallop, dried corn, espelette, basil

**bruselas** GF 8 fried brussel sprouts, whole grain mustard vinaigrette

**patatas bravas** GF 8 fingerling potatoes, spicy tomato sauce, crème fraîche

**pulpo** GF 16 octopus, sobrassada, preserved, lemon

**shishitos** GF 7 shishito peppers, fennel pollen, espelette aioli

**datiles** GF 9 fried medjool dates, marcona almonds, cherry-wood bacon

**alitas de cerdo** GF 12 miniature pork shanks, orange-jalapeño glaze, arugula

**pollo en palillo** GF 10 spiced chicken, parsley mint sauce, almond piquillo relish, romesco

**caprese español** GF 12 heirloom tomatoes, san simon cheese, avocado, sherry reduction

**mejillones** GF 12 PEI mussels, chorizo, garlic, saffron rouille, grilled polenta bread

**sopa de ajo** 7 fried garlic, egg, torn crouton

**croqueta de setas** 7 mushroom fritters, cilantro yogurt

**queso y tomate** GF 10 baked herbed goat cheese, tomato sauce, garlic polenta bread

**cangrejo** GF 12 crab, avocado, fresno, lime, chive

GF always gluten-free  
GF gluten-free by request



## carne curadas y quesos

**el plato** 25 GF

choose any combination of four  
quesos or embutidos.

### quesos | cheeses

monte enebro (goat) 8

drunken goat 8

montelarreina (sheep) 8

ros ombra (sheep) 8

la peral (cow) 8

san simon smoked (cow) 8

### carne | meats

blood sausage 6

serrano 12

ibérico 14

ibérico salami 8

chorizo 8

imperial hot chorizo 5

**pata negra paleta** 10/oz

add as the fourth option on your Plato for 7

cinco jotas acorn-fed, black footed ibérico shoulder

**pata negra lomo** 12/oz

add as the fourth option on your Plato for 6

cinco jotas acorn-fed, black footed ibérico tenderloin

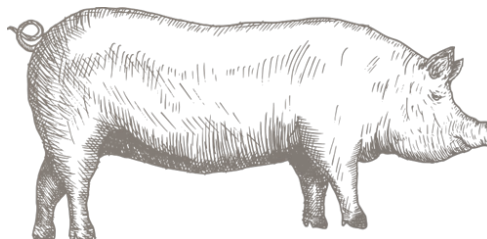
**pata negra jamon** 22/oz

add as the fourth option on your Plato for 10

cinco jotas acorn-fed, black footed ibérico ham

**pata negra tasting flight** 38

1 ounce each: paleta, lomo, jamon



Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

# paellas

available in half, full, or family portions

**paella de valencia** GF 25/44/80

braised pork butt, peppers, onions, serrano ham, saffron rice, orange, rosemary

**paella de pollo** GF 25/44/80

grilled + diced chicken breast, serrano ham, tomato, peppers, onions, arugula, lemon aioli

**paella mezclado** GF 26/45/82

shrimp, clams, calamari, butifara, sofrito, saffron rice, lemons

**paella de diablo** GF 26/45/85

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

**paella de verduras** GF 22/37/68

peas, peppers, onions, mushrooms, tofu, saffron rice

**paella de catalana** GF 27/46/88

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

**paella de mariscos** GF 26/45/84

scallops, shrimp, mussels, piquillo jam, saffron rice, peppers, onions

## entradas

**pollo al ajillo** GF 26

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

**halibut** 32

pan seared halibut, celery root, salsify, root vegetable, iberico ash

**suquet** GF 20

clams, mussels, shrimp, calamari, saffron tomato stew, polenta bread

**carne** GF 44

16oz bone-in ribeye, fingerling potatoes, heirloom tomatoes, casa pareja olive oil, aged balsamic

# white

<b>zenato delle</b>	11
pinot grigio   veneto   italy   2016	
<b>basa rueda blanco</b>	12
verdejo blend   rueda   spain   2017	
<b>dr. loosen</b>	12
riesling   qualitätswein   germany   2017	
<b>kim crawford</b>	13
sauv blanc   marlborough   new zealand   2018	
<b>sonoma cutrer</b>	13
chard   russian river valley   california   2017	
<b>martin codax</b>	13
albariño   rias baixas   spain   2017	
<b>stags leap "karia"</b>	17
chardonnay   napa valley   california   2016	

# rosé/sparkling

<b>freixenet</b>	11
cava brut   spain (187ml)	
<b>minonetto</b>	12
prosecco brut   italy (187ml)	
<b>moët &amp; chandon imperial</b>	49
champagne   france (375ml)	
<b>veuve cliquot yellow label</b>	60
champagne   france (375ml)	
<b>francois montand brut</b>	14
sparkling rosé   france (187ml)	
<b>josh cellars</b>	12
rosé   san francisco bay   california   2018	

# red

<b>catena</b>	12
malbec   mendoza   argentina   2016	
<b>hahn</b>	13
cabernet   monterey county   california   2017	
<b>palacios remondo "la montesa"</b>	13
blend   rioja   spain   2015	
<b>numanthia termes</b>	14
tempranillo   toro   spain   2015	
<b>simi alexander valley</b>	17
cabernet   sonoma county   california   2016	
<b>belle glos "clark &amp; telephone"</b>	18
pinot noir   santa maria valley   california   2017	
<b>prisoner</b>	21
red blend   napa valley   california   2017	
<b>caymus vineyards</b>	30
cabernet   napa valley   california   2016	

# signature cocktails

14

- rioja sangria** housemade, rare tea cellar collaboration (available by carafe 45)
- blanco sangria** (seasonal) apple spice housemade
- flamenco** titos, solerno blood orange liqueur, blackberry syrup, lemon
- meet me in seville** ketel peach&orange blossom, st. germaine, rhuby liqueur, lemon
- pardon my spanish** gin mare, aperol, solerno blood orange liqueur, lemon
- conquistadore** casamigos mezcal, ancho reyes verde/poblano, local honey, lime
- grapes of wrath** union mezcal, tempranillo, fino sherry, house vanilla syrup, lemon, grapes
- latin manhattan** bulleit rye, ancho reyes, carpano antica, mezcal rinse, black walnut bitters
- aurelia** old forester 1920, honeyginger syrup, pear nectar, lemon

# classic cocktails

14

- moscow mule** kettle one, ginger beer, lime
- old fashioned** bulleit bourbon, angostura bitters, house demerara syrup, orange zest
- aperol spritz** aperol, mionetto prosecco, orange zest
- sazerac** bulleit rye bourbon, peychaud's bitters, lucid absinthe, house demerara syrup, lemon zest
- negroni** finn's gin, campari, carpano antica, orange zest
- aviation** nolet's gin, giffard creme de violette, luxardo maraschino liquor, lemon

# classic beers 5

- budweiser** missouri 5%
- bud light** missouri 5%
- coors light** colorado 4.2%
- michelob ultra** missouri 4.2%
- miller lite** wisconsin 4.2%
- amstel light** netherlands 3.5%
- corona extra** mexico 4.6%
- heineken** netherlands 5%
- estrella damm** spain 5%
- stella artois** belgium 5%

# draft beer 8

## next coast ipa

goose island, chicago, illinois, 7.2%

## samuel adams oktoberfest

german wheat, boston, ma, 5.3%

four roasts of barley to create a delicious harmony of sweet flavors including caramel and toffee. german noble hops.

# craft beers 8

## half acre daisy cutter

pale ale, chicago, illinois, 5.2%

*blended pine, citrus, papaya and mango, dank, apparent biscuit, lingering, obscenely dry.*

## kinslahger chicago common

rye lager, oak park, illinois, 7.5%

*brich red malt blanced with earthy/piney hop flavors, includes touch of rye for spicy finish.*

## 3 floyds gumball head

wheat, munster, indiana, 5.6%

*wheat beer with refreshing, crips citrus finish.*

*delicious session brewed with boatloads of amarillo hops.*

## allagash white

wheat, portland, maine, 5.2%

*brewed with oats, malted and unmalted wheat, coriander and curacao orange peel.*

## laganitas a little sumpin' sumpin'

pale wheat ale, chicago, illinois, 7.5%

*truely unique style with strong hop finish on a silky body. a hoppy pale wheat ale, smooth and silky, and finishes dry.*

## buckledown belt and suspenders

ipa, lyons, IL, 7%

*nugget, crystal and sterling hops with huge hop aromas. bitterness is balanced by malt backbone.*

## 3 floyds zombie dust

american pale ale, munster, indiana, 6.2%

*a medium bodied single hop pale ale showcasing citra hop from the yakima valley,*

## new holland dragons milk

barrel aged stout, holland, michigan, 11.0%

*stout with roasty malt character, intermingled with deep vanilla tones in an oak bath.*

## founders porter

grand rapids, michigan, 6.5%

*chocolate and caramel malt presence, no absence of hops, robust full flavor, cozy like velvet.*

## white claw black cherry

chicago, illinois, 5%

*hard seltzer with a hint of fruit*

## virtue cider, the mitten, bourbon barrel aged

fennville, michigan, 6.8%

*charred bourbon and high-acid apple flavor, buttery mouthfeel, vanilla and wood with overripe apple.*