

PICAS Y MONTADITOS

SNACKS & THINGS ON TOAST

HOUSE CURED SPANISH OLIVES

ZA'ATAR ROASTED MARCONA ALMONDS

HOUSE CURED BOQUERONES

SPANISH-STYLE TOAST:

- Tomato Fresco, Garlic, Olive Oil, Sea Salt
- Quince Paste, Manchego Cheese
- Marcona Almond "Nutella" and Shaved Chorizo
- Roasted sweet Onions, Cabrales Blue Cheese, Honey



QUESO Y EMBUTIDOS

CHEESE & CURED MEATS

QUESOS / Cheese

MAHÓN-MENORCA / Cows

MANCHEGO / Firm, Sheep

CANA DE CABRA / Soft, Goat

VALDEÓN / Semi-soft, Cow, Blue

MIXED MILK CHEESE

EMBUTIDOS / Cured Meats

CECINA

CHORIZO

LARDO

JAMÓN SERRANO

JAMÓN IBERICO



PLATOS PEQUEÑOS

APPETIZERS

ROASTED CAULIFLOWER SALAD

Smoked Paprika, Capers, Grated Hard-Boiled Egg

CHARRED-STEAMED LEEKS

Salbitxada Sauce, Leek Ash

PRESERVED TUNA SALAD

with Chickpeas, Lemon Confit, Oil-Cured Black Olives, Aioli

CROQUETAS

- Chicken
- Cauliflower-Serrano

KATAIFI WRAPPED SHRIMP

Chorizo Stuffed with Saffron Aioli

POTATOES BRAVAS

Tomato Brava Sauce, Aioli

BLISTERED 'ROULETTE' PEPPERS

Smoked Salt, Lime

LITTLENECK CLAMS

White Beans, Manzanilla Sherry, Saffron

GARLIC SHRIMP

Pickled Chorizo, Soft Yolk, Shoestring Potatoes

CONFIT OCTOPUS

Potato, Paprika, Garlic Chips, Parsley

ROASTED MUSHROOMS

in a Parsley-Hazelnut Sauce

SQUID A LA PLANCHA

with Sauce Romesco

SPANISH CIGARS

Medjool Date, Cabrales Blue Cheese, Jamón Serrano

SOPAS Y ENSALADAS

SOUPS & SALADS

MIXED GREENS

Mahón Cheese, Serrano Ham, Marinated Olives, Sherry Vinaigrette

LITTLE GEMS

Marcona Almonds, Blue Cheese, Dates and Almond Vinaigrette

CARROT AND ORANGE SALAD

with an Orange Flower Water Vinaigrette

GYPSY SALAD

Shaved Vegetables, Gypsy Peppers, Dried Apricots,

Cumin-Lemon Yogurt Vinaigrette

SPANISH BEAN SOUP

Chorizo, Chickpeas, White Beans

RACIONES

SHARING PLATES

BEEF TENDERLOIN TIPS

'Roulette' Pepper-Potato Hash, Cava-Cabrales Blue Cheese Fondue

SERRANO WRAPPED NC TROUT

with Fennel-Spanish Olive Salsa

MINT-SAFFRON MARINATED CHICKEN BREAST

Turmeric Yogurt, Shaved Radish

MEDALLIONS OF HAKE

Sautéed with Littleneck Clams in Green Sauce

CONFIT CHICKEN THIGH

Tikka Masala-Saffron Sauce, Cauliflower 'Couscous',

Cauliflower-Almond Puree

SHRIMP A LA PLANCHA

Sautéed Leeks, Garlic, Spices, White Beans, Brandy Cream

LAMB KEFTA TAGINE

with Sunny-Side Up Egg, Tomato, Moroccan Spices

PAELLA FRIED RICE

with a Chorizo Fried Egg

BUTIFARRA

Catalan Pork Sausage, White Beans, Port Wine Reduction

SPICE ROASTED ROOT VEGETABLES

with Couscous Casablanca

PAN ROASTED PORK TENDERLOIN

Romesco Sauce, Crispy Leeks



PLATOS A LA PLANXA

PLATES FOR THE TABLE

MAJORCAN STYLE WHOLE BRANZINO

Potato, Red Pepper, Spinach, Tomato, Pine Nuts, Sultanas

BONE-IN BEEF RIBEYE

with Roasted Red Peppers, Palhais Cheese, Capers, and Preserved Lemon

BARREL CUT BEEF TENDERLOIN

with Catalan Wilted Kale

SLOW ROASTED PORK SHOULDER

Sautéed Brussels Sprouts with Lomo-Sherry Cream

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