

PICAS Y MONTADITOS

SNACKS & THINGS ON TOAST

CITRUS MARINATED SPANISH OLIVES / 6

MARCONA ALMOND COCKTAIL MIX / 5

BOQUERONES / 8

Celery Leaves, Lemon, Croutons

SPANISH-STYLE TOAST:

- Tomato Fresco, Garlic, Olive Oil, Sea Salt / 3
- Quince Paste, Manchego Cheese / 5
- Marcona Almond “Nutella” and Shaved Chorizo / 5
- Roasted Sweet Onions, Cabrales Blue Cheese, Honey / 6



QUESO Y EMBUTIDOS

CHEESE & CURED MEATS

QUESOS / Cheese

SAN SIMON / 6 Cow

MANCHEGO / 5 Sheep

CANA DE CABRA / 6 Goat

VALDEÓN / 7 Cow & Goat

EMBUTIDOS / Cured Meats

CHORIZO / 8

LOMO / 10

JAMÓN SERRANO / 8

JAMÓN IBERICO / 16



PLATOS PEQUEÑOS

APPETIZERS

ROASTED CAULIFLOWER SALAD / 8

Smoked Paprika, Capers, Grated Hard-Boiled Egg

CHILLED CHARRED-STEAMED LEEKS / 10

Salbitxada Sauce, Leek Ash

PRESERVED TUNA SALAD / 13

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

CROQUETAS

Chicken / 7

Cauliflower-Serrano / 8

KATAIFI WRAPPED SHRIMP / 12

Chorizo Stuffed, Piquillo Pepper Aioli

PATATAS BRAVAS / 6

Spicy Brava Aioli

LITTLENECK CLAMS / 13

White Beans, Manzanilla Sherry, Saffron

GARLIC SHRIMP / 12

Pickled Chorizo

LAMB KEFTA TAGINE / 12

Egg, Tomato, Moroccan Spices, Herbs

WOOD GRILLED OCTOPUS / 15

Potato, Paprika, Garlic Chips, Parsley

ROASTED MUSHROOM CAPS / 6

Parsley-Hazelnut Sauce

SPANISH CIGARS / 8

Medjool Date, Cabrales Blue, Jamón Serrano

SOPAS Y ENSALADAS

SOUPS & SALADS

LITTLE GEMS / 10

Marcona Almonds, Cabrales Blue, Dates, Almond Vinaigrette

CARROT AND ORANGE SALAD / 8

Radicchio, Escarole, Orange Flower Water Vinaigrette

GYPSY SALAD / 10

Shaved Vegetables, Gypsy Peppers, Dried Apricots,
Cumin-Lemon Yogurt Vinaigrette

SPANISH BEAN SOUP / 7

Chickpeas, White Beans, Chorizo, Kale, Tomato

RACIONES

SHARING PLATES

BEEF TENDERLOIN TIPS / 24

‘Roulette’ Pepper-Potato Hash, Cava-Cabrales Blue Fondue

SERRANO WRAPPED NC TROUT / 24

Fennel-Spanish Olive Salad

MEDALLION OF HAKE / 22

Littleneck Clams, Green Sauce

MARCONA ALMOND-TIKKA MASALA CHICKEN / 20

Cauliflower ‘Couscous’, Cauliflower-Almond Puree

BUTIFARRA / 20

Catalan Pork Sausage, White Beans, Herbed Bread Crumbs

SPICE ROASTED ROOT VEGETABLES / 16

Couscous Casablanca

PAN ROASTED PORK TENDERLOIN / 23

Romesco Sauce, Crispy Leeks

PAELLA FRIED CALASPARRA RICE / 20

Shrimp, Chorizo, Peas , Chorizo Fried Egg



PLATOS A LA PLANXA

PLATES FOR THE TABLE

MAJORCAN STYLE WHOLE BRANZINO / 45

Potato, Piquillo Pepper, Kale, Tomato, Pine Nuts,
Golden Raisins

22oz BARREL CUT BEEF TENDERLOIN / 105

Catalan Creamed Spinach

32oz BONE-IN STRIP STEAK / 85

Roasted Red Peppers, Feta, Capers, Preserved Lemon

34oz RACK OF PORK / 65

Sautéed Brussels Sprouts, Sherry Cream

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