



tapas & snacks

♥	Carbonara Croquetas <i>cured egg yolk, pecorino</i>	14
	Mushroom Croquetas <i>melting cheese, truffle aioli</i>	14
	Pan Con Tomate <i>pan de cristal, grated tomatoes, spanish olive oil</i> + jamon iberico 14 + boquerones 11	14
	Fried Eggplant Chips <i>miel and maldon</i>	12
	Crispy Artichokes <i>coriander dipping</i>	12
	Padron Peppers <i>buttermilk ranch dipping sauce</i>	12

starters

	Whipped Feta Greek...ish Salad <i>tomatoes, cucumbers, ripped pita, pomegranate molasses</i>	18
	Endive & Poached Pear Salad <i>fine herbs, candied walnuts, french vinaigrette, grated blue cheese</i>	18
♥	Chicken Liver Pate <i>warm beignets, frisée, house marmalade</i>	26
	Tuna Carpaccio <i>white soy, lemon zest and juice, chives, slaw</i>	22
	Braised Mussels <i>white wine, saffron, orange zest and grilled bread</i>	29
♥	Arroz Negro <i>cuttlefish, mojo de ajo, aioli</i>	24
♥	Shrimp Aguachile <i>avocados, lime, cilantro, chilies, fresh tostadas</i>	27
	Roasted Bone Marrow <i>topped with a crunchy herb-caper gremolata, over 3 hr. cheesy polenta, demi glace drizzle</i>	22
	Seared Foie Gras <i>apples stewed in cognac, hoe cake and maple</i>	24

paellas

♥	Oxtail Paella <i>with melting bone marrow, parsley salad</i>	48
	Seafood Paella <i>bomba rice, prawns, mussels, cuttlefish, saffron infused seafood broth, orange peel aioli</i>	56
♥	Vegetarian Paella <i>vegetable demi glace, braised seasonal vegetables</i>	36

fuertes

	D'artagnan Muscovy Duck Breast <i>dusted with five spice, beet purée, oranges and mandarins, orangey-duck jus</i>	46
	Wood fired Branzino <i>romesco with marcona almonds and piquillos, shaved fennel</i>	59
	Gnocchi “Lasagna” <i>house bolognese, parmesan sauce, melting mozzarella</i>	34
	New York Strip <i>green peppercorn sauce, traditional chimicurri, piquillo peppers</i>	66
	Skirt Steak, Churrasco <i>green peppercorn sauce, traditional chimicurri, piquillo peppers</i>	58
	Snapper Filet <i>leek and fennel fondue, tangy lemon vinaigrette, frisée, crispy capers</i>	49
	Roasted Chicken Breast <i>zucchini and basil purée, black garlic chicken jus, maitake mushrooms</i>	36
	Red Wine & Port Braised Short Ribs <i>celery root puree, gremolata</i>	52

sides

	Whipped Potato	12
	Roasted Beets <i>whipped labneh, crunchy gremolata</i>	12
	Untraditional Patatas Bravas <i>brava sauce, garlic crema, crunchy jamon</i>	14
	Fire Roast Cauliflower <i>green tahini and harissa</i>	14
	French Fries	8

signature cocktails

Martini Service 18

grey goose or bombay sapphire, st, germain
noilly prat, luxardo bitter, elderflower, filthy olive

Lychee Martini 16

grey goose, lychee and rose, lime, verdejo

Señora Martinez 17

no. 3 gin, dewar's 12, rojo vermouth,
cherry heering, orange bitters

Gin & Tonic 17

fords gin, aperol, italicus, grapefruit bitters,
fever tree tonic, cava

Stealth Margarita 18

patron silver, st germain, cucumber, lime,
hagave nectar, chili salt

Sour Español 16

cardenal mendoza spanish brandy,sonrisa oro,
licor 43, espelette, lemon, egg white

Southside Royale 16

hendrick's, lime, mint, cava

Lemon Basil Smash 16

mijenta blanco or truman vodka, fino sherry,
limoncello, lemon, lavender, basil

Old Fashioned 16

woodford rye or bacardi ocho, mr black,
banana, cacao, demerara, chocolate bitters

Jungle Bird 16

brugal 1888, campari, pineapple, lime,
pineapple cider

Cosmopolitan 17

absolut citron, italicus, cointreau,
white cranberry, raspberry, rhubarb bitters

Our Sangria 15

four walls whiskey, house made sangria cordial,
peach berries, lambrusco

Pisco Punch 16

barsol pisco, spiced pineapple, lime, angostura, cava

Sherry Cobbler 15

trio of sherries, makers mark, frangelico, orange, lemon,
peach bitters

Chocolate Negroni 16

montelobos mezcal, campari, punta e mes, creme de cacao,
bitters, valhrona

beers

Estrella Damm 8

spain

Michelob Ultra 8

usa

Isla Morada IPA 8

usa

wines by the glass

BUBBLES 14

sra. house bubbly, rotating selection, not sweet

tapiz sparkling rosé of malbec | arg 16

small house voirin-jumel champagne | fra 25

WHITE 20

sra. house sancerre, rotating selection

talis pinot grigio \ ita 17

rosa nautica albariño | esp 14

abadal picapoll | esp 16

martinelli chardonnay | usa 18

ROSE 13

jas des vignes provence rosé | fra

RED 14

sra. house red, rotating selection

brick & mortar | ‘delta’, pinot noir usa 17

monte real reserva de la familia rioja | esp 19

achaval-ferrer cabernet franc | arg 18

routestock napa valley cabernet sauvignon | usa 20

for the drivers

Rasberry Mule 12

homemade raspberry jam, fresh lime,
lemongrass, fever tree blood orange ginger beer

The Garden 12

pineapple, rose and bouquet garni cordial,
fever tree cucumber tonic

N/A Stella Artois Liberte 7

belgium

