TAPAS
Small Appetizers

Huevos Alangostados 7 Gf Df
lobster roe deviled eggs

Mezclado de Marconas 6 Gf Vegan
salted spanish almonds, crispy corn and peas

Aceitunas 5 Gf
choice of marinated mixed or crispy garlic cheese stuffed olives

Tabla de Charcutería 17
assorted spanish meats, cheeses, crostinis

Hummus de Oro 7 Gf Vegan
saffron, garbanzo, gold, red corn tostada

Cannoli de Pato 12
smoked duck, Manchego, apple

PAN CON
On Bread

Pan con atún Catalan 10 Df
tuna, olive, egg, tomato, potato sticks

Pan con Garbanzo 8 V
chickpeas, roasted peppers, feta

S.L.T 12 Df
Serrano "bacon", romaine, sun dried tomatoes, garlic aioli, ciabatta

Bocadillo de Queso con Trufa 11 V
truffled grilled spanish cheese, spiced honey

Coca con Puerco 13
braised pork flatbread, roasted garlic, pickled peppers, Manchego, corn purée

VERDURAS
Vegetables

Coliflor confitada 12 Gf Vegan
sweet curry cauliflower, golden raisins, cashew cream

Brotes de Bruselas a la Caesar 13 Gf
brussels sprouts caesar salad, two ways

Tacos de Berenjenas 12 Gf Vegan
flash fried eggplants, pickled Fresno chilies, cashew cream, corn tortillas, lettuce, diced tomatoes, mint, lemon

Setas al Ajillo 10 Gf Vegan
garlic roasted crimini mushrooms

Alcachofa en Falafel 9 Gf
falafel fried artichoke hearts, lemon, Tzatziki

CARNE
Meat

Albóndigas de Cordero 15 Gf
spicy lamb meatballs, garlic yogurt, mint sauce

Filete Ibérico con frijoles 16 Gf
Ibérico pork skirt steak, lima beans, artichoke

Cocido 12 Gf
country harvest stew, chorizo, beef, potato

Res y Judías Verdes 18 Gf
flat iron steak, green beans, garlic, almonds

Alas de Pato 15
crispy duck wings, pimentón ranch

Mejillas de cerdo con arepas 15 Gf
fennel braised pork cheeks, green chili arepas, pickled tomatillo, radish

MAR
Seafood

Vieiras Selladas 18 Gf
seared sea scallops, fennel-apple salad, crispy serrano ham, brown butter

Pulpo a la Gallega 15 Df
braised octopus, potatoes, garlic oil, sea salt, saffron aioli

Gambas al Ajillo 15 Gf
tiger shrimp, garlic, pimentón oil, pickled peppers

Ceviche de Atún arcoiris 15 Gf Df
smoked tuna, pickled carrots, crispy noodles, pea flower dashi, basil

Pies de Vieiras 15 Gf Df
scallops salad, blue corn tortilla chips

Paella Vaso para Dos 25 Gf Df
seafood paella for two, tiger shrimp, mussels, clams, squid, saffron rice

FRITURA
Fried

Calamar Frito 16 Gf
crispy calamari, banana peppers, sweet chili sauce

Empanadas de Picadillo 12
beef, olive, egg, raisin, piquillo aioli

Patatas Bravas 8 Gf V
seasoned yukon potatoes, sweet pimentón ketchup, garlic yogurt

Lumpia de champiñones 9 V
crispy mushroom & cheese rolls, soy mint dunk

EXECUTIVE CHEF DAVID M. BELKNAP
GF=Gluten Free V=Vegetarian DF=Dairy free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please inform your server of any food allergies or dietary restrictions.
All parties of 8 or more must be on one check, with a 20% gratuity included.