

ABRAZO

SMALL PLATES

Miyagi Oysters \$3.75 each

Smoked Saffron Crema/Espellette/
Pickled Fresno Chile/Cilantro Oil/Charred Lime

Seasonal House Bread \$9

Cherry Tomato/Shallot/Smoked Paprika Olive Oil

Cured Meat & Cheese Board \$23

Spanish & Regional Meat & Cheese/Marinated Olives/
Candied Walnuts/Dried Fruit/Pickles/Breadsticks

Charred Octopus \$18

Potato/Kumquat/Chorizo Oil/Shellfish Jus/
Micro Celery/Grilled Scallion Vinaigrette

Bacalhau \$19

Salt Cod/Mussels/Clams/Squid/Quail Egg/
Fregula/Piquillo/Pickled Cauliflower/Clam Jus

Butter Lettuce \$16

Heirloom Tomato/Cucumber/Avocado/
Radish/Almond/Citrus Vinaigrette/Feta

Brussels Sprouts \$15

Shaved Manchego/Boquerone/Meyer Lemon/
Currant-Caper-Salsa/Pomegranate/Toasted Hazelnut

Patatas Bravas \$14

Fingerling Potato/Aji Amarillo Aioli/Piquillo/Chive

House Cured Salmon \$17

Flatbread/Za'atar/Beetroot/Citrus Crema/
Fennel Fronds/Pickled Onion

Chicken-Potato Soup \$13

Harissa/Grilled Focaccia/Basil Oil

Croquetas \$16

Braised Chicken/Serrano Ham/Calabrian Chili/
Mahon/Black Truffle Aioli

Gambas Al Ajillo \$18

Prawns/Garbanzo Bean Puree/Espellette/
Cilantro/Padron Pepper/Crostini

Roasted Carrots \$14

Garrotxa/Tangerine "Panna Cotta"/Frisee/Sunflower/
Pickled Shallot

Steak Tartare \$22

Saffron Aioli/Pickled Beech Mushroom/Crispy Shallot/
Date-Black Garlic Puree/Rice Chip

Albondigas \$16

Beef Meatballs/Smoked Paprika-Tomato Sauce/
Manchego Mousse/Red Onion Jam/Micro Cilantro

Bone Marrow \$17

Crispy Garlic/Trout Roe/Lime Crema/Pippara/Crostini

MAIN COURSE

Braised Rabbit \$44

Yellow Pepper Puree/Orzo/Tomato Confit/Pickled Carrot/
Rabbit Rillettes/Eggplant Escabeche/Crostini/Aji Verde

Tagliatini \$31

Octopus Ragout/Oven Dried Tomato/Fennel/
Fino Sherry/Baby Spinach/Bread Crumb

Local Petrale Sole \$36

Scarlet Runner Bean/Hericot Verts/Swiss Chard/
Samphire/Smoked Corn Crema/Cherry Tomato Agrodolce

New York Strip \$48

Potato/Manchego/Roasted Pepper/Pearl Onion/
Squash/Zucchini/Romesco/Basque Butter

Roasted Chicken \$33

Saffron Rice/Tomato/Piquillo/Wild Mushroom/
Kalamata Olive/Baby Spinach/Herb Bread Crumb

Boneless Pork Chop \$34

Stone Ground Mustard-Potato Puree/Ham Hock/
Braised Romano Bean/Tomato-Olive Compote

Seafood Paella \$49

Bomba Rice/Saffron/Chorizo/Prawns/Mussels/Clams/
Squid/Smoked Paprika Aioli/Grilled Meyer Lemon