

ABRAZO

APPETIZERS

Myagi Oysters \$3 each

Gazpacho Granita/Red Wine Mignonette/Charred Meyer Lemon

Cured Meat & Cheese Board \$18

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

Seared Scallops \$16

Artichoke/Fava Beans/English Peas/Serrano Ham/Roasted Red Pepper/Herb-Butter

Vegetables \$13

Lightly Fried Seasonal Vegetables/Hazelnut Romesco/Manchego

Charred Octopus \$16

Potatoes/Kumquats/Chorizo Oil/Shellfish Jus/Micro Celery/Grilled Scallion Vinaigrette

Tortilla Española \$12

Spanish Omelet/Charred Onion Crème Fraiche/Potato/Chorizo Aioli/Frisée

Steak Tartare \$16

Saffron Aioli/Pickled Beech Mushrooms/Crispy Shallots/Date-Black Garlic Puree/Rice Chips

Roasted Carrots \$13

Garrotxa/Tangerine "Panna Cotta"/Frisée/Sunflower Seeds/Pea Sprouts

Croquetas \$14

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

Monterey Bay Sardines \$14

Grilled Bread/Beetroot/Broccolini/Pine Nut Crema/ Fennel/ Mustard Flowers

SOUP & SALADS

Chicken-Potato Soup \$13

Harissa/Lime Crema/Basil Oil

Mixed Spring Lettuces \$15

House Smoked Duck/Pea Tendrils/Pickled Mushrooms/Charred Green Onion/Dried Cherries/Mint Vinaigrette

Butter Lettuce Salad \$14

Blood Orange/Cara Cara/Buttermilk Dressing/Toasted Almonds/Manchego

MAIN COURSE

Pappardelle \$26

Rabbit Ragout/Spring Vegetables/Broccolini/Tomato/Roasted Peppers/Idiazabal

New York Strip \$34

Saffron Potato Puree/Baby Carrots/Pearl Onions/Smoked Artichoke Salsa/Demi

Local Petrale Sole \$32

Carrot-Cumin Puree/Pea Tendrils/Serrano Ham/Smoked Paprika Hazelnuts/Eggplant Escabeche

Saffron Tortellini \$25

Octopus/Potato/Maitakes/Shallot/Snap Peas/Piquillo Peppers/Herb Breadcrumbs

Braised Lamb Shank \$33

Cauliflower Puree/Brussels Sprouts/Currants/Lime Crema/Citrus Gremolata Natural Jus

Roasted Pork Loin \$28

Smashed Potatoes/Sherry Vinaigrette/Mustard Frills/Apple-Celery Salad/Shallot Rings/Ximenez Jus

Seafood Paella (individual) \$36

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