

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 \$21

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

Bacalhau \$18

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

Butter Lettuce \$16

Cara Cara & Blood Orange/Avocado/
Radish/Almond/Citrus Vinaigrette/Feta

Grilled Asparagus \$15

Smoked Paprika Crema/Jamon Serrano/Frisee/
Pickled Ramp/Courgette Escabeche/Shaved Manchego

Patatas Bravas \$14

Fingerling Potato/Aji Amarillo Aioli/Piquillo/Chive

House Cured Salmon \$17

Za'atar/ Flatbread/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 \$19

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

MAIN COURSE

Boneless Pork Chop \$36

Braised Romano Bean/Ham Hock/Pea Tendril/
Spring Onion/Salsa Roja/Tomato-Olive Compote

Tagliatini \$31

Wild Mushroom Ragout/Oven Dried Tomato/Fennel/
Fino Sherry/Baby Spinach/Manchego

Branzino \$38

Cous Cous/Swiss Chard/Asparagus/Fava/
English Pea Crema/Cherry Tomato-Sherry Agri dulce

Flat Iron Steak \$46

Roasted Yellow Pepper Puree/Cipolini Onion/
Smashed Potato/Pickled Pepper/Salsa Verde

Roasted Chicken \$35

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

Seafood Paella \$49

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

Braised Rabbit \$44

Yellow Split Pea Puree/Tomato Confit/Beech Mushroom/
Rabbit Rilette/Zucchini/Roasted Pepper/Crostini