

ABRAZO

APPETIZERS

Serrano Ham & Cheese Board \$18

Idiazabal/Mahon/Marinated Olives/Grilled Bread

Gulf Prawns \$16

Serrano Ham/Citrus-Herb Butter/Breadcrumbs

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

Pork Empanadas \$15

Eggplant Escabeche/Piquillo Peppers/Smoked Onion Crema/

Micro Cilantro

Roasted Carrots \$13

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

Pomegranate Arils

Croquetas \$14

Braised Chicken/Serrano Ham/Calabrian Chilies/Mahon/

Black Truffle Aioli

Beet Cured Salmon \$15

Preserved Meyer Lemon Emulsion /Crostini/Trout Roe/Radish

Sprouts

SOUP & SALADS

Chicken-Potato Soup \$13

Harissa/Cilantro Oil

Marinated Beets \$14

Red Beet Hummus/Avocado/Sunflower Sprouts/Herb Goat Cheese/

Toasted Hazelnuts/Crostini/Red Wine Vinaigrette

Citrus Salad \$15

Buratta/Cara Cara/Blood Orange/Fennel/Mixed Chicory/Toasted Almonds/

Pomegranate/Mint Vinaigrette

MAIN COURSE

Tomahawk Pork Chop \$30

Marble Potatoes/Sunchokes/Mustard Frills/Apple-Celery Salad/Cream Sherry Jus

Pan Seared Petrale Sole \$32

Fregola/Cauliflower/Hedgehog Mushrooms/Sunflower Sprouts/Pine Nut-Currant

Salsa Verde/Lobster Jus

Roasted Chicken \$29

Herb Gnocchi/Pepperonata/Olives/Baby Spinach/Citrus-Thyme Jus

Saffron Tortellini \$25

Beet Tops/Maitakes/Shallot/Tomato/Piquillo Peppers/Garrotxa

Braised Lamb Shank \$33

Ricotta Dumplings/Roasted Tomato/Fennel/Labne Yogurt/Citrus Gremolata

New York Strip \$36

Saffron Potato Puree/Brussels Sprouts/Pearl Onion/Chimichurri/

Pickled Vegetables

Seafood Paella \$42

Bomba Rice/Saffron/Chorizo/Prawns/Mussels/Clams/Squid/Scallops/Smoked

Paprika Aioli/Grilled Lemon