

ABRAZO

SMALL PLATES

Miyagi Oysters \$3.75 each

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

Seasonal House Bread \$9

Casetelvetrano Olive/Shallot/Smoked Paprika Olive Oil

Cured Meat & Cheese Board \$23

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

Charred Octopus \$19

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

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

Ricotta Gnudi \$38

Duck Confit/Shallot/Mint/Pomegranate/
Dried Cranberry/Pumpkin Seed/Cabrales

Tagliatini \$31

Beef & Pork Ragout/Oven Dried Tomato/Fennel/
Fino Sherry/Baby Spinach/Manchego

Local Petrale Sole \$36

Toasted Fregula/Black Kale/Cipollini Onion/
Roasted Pepper Crema/Piquillo-Olive Salsa

New York Strip \$48

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

Roasted Chicken \$34

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

Boneless Pork Chop \$35

Smoked Parsnip Puree/Cider Braised Cabbage/
Ham Hock/Pomegranate/Apple-Poblano Compote

Seafood Paella \$49

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