

ABRAZO

APPETIZERS

Myagi Oysters \$3 each

Gazpacho Granita/Red Wine Mignonette/Charred Lemon

Cured Meat & Cheese Board \$18

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

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

House Cured Salmon \$15

Flatbread/Za'atar/Beetroot/Pine Nut Crema/ Fennel/Pickled
Onion/Mustard Flowers

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/Pickled Shallots

Croquetas \$14

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

Black Mission Figs \$13

Jamon Serrano/Roasted Plums/Sherry Vinegar/Cana de Cabra/
Grilled Bread

SOUP & SALADS

Chicken-Potato Soup \$13

Harissa/Basil Oil

Market Greens \$15

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

Butter Lettuce \$14

Grilled Peaches & Apricot/Jamon Serrano/Toasted Almonds/Manchego/
Radish/Buttermilk Dressing

MAIN COURSE

Local King Salmon \$34

Fregola/Chanterelles/Corn/Roasted Peppers/Cherry Tomatoes/Eggplant Escabeche

Pappardelle \$24

Fennel/Olives/Baby Spinach/Piquillo Peppers/Cherry Tomatoes/Idiazabal

New York Strip \$36

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

Saffron Tortellini \$25

Braised Beef/Wild Mushrooms/Broccolini/Creme Fraiche/Garrotxa

Braised Lamb Shank \$33

Pepperonata/Marble Potatoes/Castelvetro Olives/Baby Spinach/Lime Crema/
Citrus Gremolata/Natural Jus

Roasted Pork Loin \$28

Summer Bean Ragout/Tomato-Olive Compote/Whole Grain Mustard Jus/
Salsa Verde

Seafood Paella (individual) \$36

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