charcuterie & quesos

Valenciana GF

2-3ppl | 58 4-6ppl | 85

organic chicken, chorizo,

mussels, clams, gulf shrimp,

saffron, baby carrots & piquillo peppers

Verduras GF

2-3ppl | 46 4-6ppl | 65

asparagus, corn, piquillo, carrot, cauliflower, slow cooked tomato, English peas, garbanzos, sofrito

mariscos Negra GF

2-3ppl | 58 4-6ppl | 85

squid ink, gulf shrimp,

local scallop, calamari, chorizo, leek, fennel

paella *minimum of two people*

entradas

Ricotta Gnocchi 15|23 v portobello mushroom, brussel sprout, caramelized onion,

butternut squash reduction

chatham cod 24 V|GF

Catalan ratatioulle, extra virgin olive oil, garlic aioli

Pollo Asado 25 gf

roasted organic chicken, crispy cauliflower, charred scallion, garlic-shallot jus

12oz ny strip steak 33 gf

certified Black Angus, sautéed spinach, crispy rock potato, shishito salsa verde

pan con tomate 8 v

Spanish tomato pulp, hearth oven baked bread, garlic, extra virgin olive oil

calabacita 13 v

caramelized onion, grilled zucchini, goat cheese, spicy honey

seta 12

portobello mushroom, arugula, roasted chicken, Mahon cheese

arzua 13 v

roasted scallion, cracked black pepper, Arzua Uolla cheese

cantimpalo 12

ground Spanish tomato, Mahon cheese, cured chorizo

cocas *hearth oven flatbreads*

burrata 12

date-raisin jam, jamon Serrano,   
evoo, toasted pine nuts, croutons

calamari frito 13 V|GF

shishito peppers, sofrito, tomato, lemon

pimientos padrón 8 V|GF

blistered shishito pepper, cumin, sea salt

espinaca catalana 8 V|GF

sautéed spinach, toasted pine nuts,

pickled golden raisins

patatas bravas 8 V

crispy potatoes, spicy pepper tomato sauce, garlic aioli

empanadas gallega 10

chicken, chorizo, sofrito, pebre sauce

pinxtos 11 gfa

seared beef skewers, charred scallion, salsa verde, romesco

croquetas 8

Serrano ham & manchego croquettes,

membrillo “ketchup”

gambas al ajillo 15 GFA

sautéed shrimp, garlic, sherry, pimentón, grilled baguette

pulpo a la plancha 16 GFA

Portuguese octopus, romesco negro, chickpea ‘croutons’, charred red onion

pork belly 14 gf

crispy brussel sprouts, fried egg, mojo

bacon wrapped dates 7 gf

Marcona almonds, Valdeon

crispy eggplant 10 V|GF

rosemary, honey

scallops a la plancha 16

fennel-leek puree, frisee, smoked bacon, lemon oil

ensaladas

española salad 9|14 GFA

market greens, piquillo pepper, cucumber, green olives, Spanish onion, grape tomato, hand torn croutons, sherry vinaigrette

bay kale salad 9|14 GF

autumn squash, Valdeon cheese, dried cranberry, marcona almonds, quinoa granola, maple vinaigrette

roasted beet salad 9|14 GF

arugula, pistachio, mint, red onion, orange, Drunken Goat cheese, red wine vinaigrette

snacks

Aceitunas Aliñadas 6 V|GF

herb-citrus marinated olives

Almendras 6 V|GF

paprika spiced marcona almonds

Jamón Serrano, Segovia 6

24-month cured Iberian ham

Salchichon, Catalonia 10.50

24-month cured Iberian pork sausage

Chorizo Secco, La Rioja 6

dry-cured pork chorizo

coppa serrano, Cordoba 8

cured pork shoulder, garlic, pimenton

jamon iberico, bellota 24

acorn fed cured iberico ham

jamon iberico mixto board supplement 8

mixto board 22

3 cured meats & 2 spanish

cheeses, guindilla peppers,

picatostes, membrillo, honey

Idiazabal, Basque Country 10

smoked raw sheep’s milk cheese

Mahon, Baleriac Islands 7

cow’s milk cheese, nutty and sharp

Valdeón, Castilla-Leon 9

cow, goat, & sheep’s milk blue cheese

arzua ulloa, Galicia 8

semi-soft cow’s milk cheese

Druken Goat, Murcia 9

semi-soft cow’s milk cheese

Manchego, Albacete 7

raw sheep’s milk cheese, aged one year

tapas