

## charcuterie & quesos

- 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, BALERIAN 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

## snacks

**ACEITUNAS ALIÑADAS 6 V|GF**  
herb-citrus marinated olives

**ALMENDRAS 6 V|GF**  
paprika spiced marcona almonds

## ensaladas

**ESPAÑOLA SALAD 9|14 GF | V**  
market greens, piquillo pepper, cucumber, green olives, Spanish onion, grape tomato, hand torn croutons, sherry vinaigrette

**BABY KALE SALAD 9|14 GF | V**  
autumn squash, Valdeon cheese, dried cranberry, marcona almonds, quinoa granola, maple vinaigrette

**ROASTED BEET SALAD 9|14 GF | V**  
arugula, pistachio, mint, red onion, orange, Drunken Goat cheese, red wine vinaigrette

GF = gluten free

GFA = gluten free available

V = vegetarian

a service charge of 20% will be applied to groups of 6 or more

## tapas

**BURRATA 12 GFA**  
date-raisin jam, jamon Serrano, evoo, toasted pine nuts, croutons

**CALAMARI FRITO 13 GF**  
shishito peppers, sofrito, tomato, lemon

**PIMIENTOS PADRÓN 8 V|GF**  
blistered shishito pepper, cumin, sea salt

**GRILLED ASPARAGUS 11 V|GFA**  
Manchego cheese, romesco

**PATATAS BRAVAS 8 V**  
crispy potatoes, spicy pepper tomato sauce, garlic aioli

**EMPANADAS GALLEGA 10**  
chicken, chorizo, sofrito, pebre sauce

**PINXTOS 11 GF**  
seared beef skewers, charred scallion, salsa verde, romesco

**CRISPY CHORIZO PICCANTE 9**  
citrus aioli, pimento oil

**CROQUETAS DEL DIA 8**  
daily selection, aioli

**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

**GAZPACHO ANDALUZ 8 V|GF**  
tomato, onion, cucumber, sherry

## entradas

**RICOTTA GNOCCHI 15|23 V**  
portobello mushroom, brussel sprout, caramelized onion, butternut squash reduction

**CHATHAM COD 24 GF**  
Catalan ratatouille, 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

## paella *minimum of two people*

**VALENCIANA GF**  
29 PER PERSON  
organic chicken, chorizo, mussels, clams, gulf shrimp, saffron, baby carrots & piquillo peppers

**VERDURAS GF | V**  
23 PER PERSON  
Portobello mushroom, piquillo, carrot, cauliflower, English peas, garbanzos, sofrito

**MARISCOS NEGRA GF**  
29 PER PERSON  
squid ink, gulf shrimp, local scallop, calamari, chorizo, leek, fennel

## COCAS *hearth oven flatbreads*

**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