

Tabla de Quesos y Charcutería -22

3 cured meats & 2 Spanish cheeses, guindilla peppers, membrillo, honey

Jamón Ibérico de Bellota-30

2 oz acorn fed 48 month cured Ibérico ham, hand-carved
Tabla de quesos y charcutería: suplemento -8

Pescados y Mariscos

Pulpo a la Plancha -16 *gfa*

Spanish octopus, romesco negro, chickpea 'croutons', charred red onion

Gambas al Ajillo -15 *gfa*

roasted wild shrimp, garlic, sherry, pimentón, grilled baguette

Scallops a la Plancha -16 *gf*

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

Calamari Frito -10 *gf*

shishito pepper, bravas sauce, lemon

Tapas

Huertas

Maíz -11 *v|gf*

crispy local corn, paprika aioli, cumin sea salt

Patatas Bravas -9 *v|gf*

crispy potatoes, bravas sauce, aioli

Crispy Eggplant -10 *v|gf*

crispy eggplant, rosemary, acacia honey

Esparragos -11 *v|gfa*

grilled asparagus, manchego cheese, romesco sauce

Setas -12 *gf*

sautéed wild mushroom, garlic, onion, picada herbs, Albariño

Pimientos del Padrón -9 *v|gf*

Blistered shishitos, sea salt

Carnes

Empanadas Gallegas -10

chicken, chorizo, sofrito, pebre sauce

Costilla de Xai -14 *gf*

twin seared lamb chops, Rosemary Parmantier

Jamón con Melón -12 *gfa*

melón, Jamón Serrano

Costilla de Cerdo -12

pair of braised Ibérico pork ribs, maple sherry glaze

Croquetas del Día -10

Jamón y manchego, membrillo ketchup

Bikini sandwich -8

jamón y queso, garlic aioli, guindilla peppers

Paella

(Minimum of two people)

Valenciana 29 *per person | gf*

organic chicken, chorizo, mussels, clams, gulf shrimp, saffron, baby carrots & piquillo peppers

Mariscos Negra 29 *per person | gf*

squid ink, gulf shrimp, local scallops, calamari, chorizo, scallion, fennel

Montañera 29 *per person | gf*

organic chicken, chorizo, lamb chops, mushrooms, peas, piquillo



Principales

Pollo Asado -25 *gf*

roasted Bell & Evans chicken, crispy cauliflower, charred scallion, romesco

Rib Eye a la Parrilla -36 *gf*

certified black angus, white asparagus, fried potato salsa picada, Maldon sea salt

Sea Salted Cod -24 *gf*

piperade, capers, lemon

Fideua

Mariscos Negra 29 per person squid ink, gulf shrimp, local scallops, calamari, chorizo, scallion

Ensaladas

de Tomate Reliquia 9/14 *gf*

heirloom tomato, cucumber, red onion, kalamata olives, oregano, extra virgin olive oil

de Española 9/14 *gfa*

piquillo pepper, cucumber, green olives, Spanish onion, grape tomato, hand-torn croutons, sherry-shallot vinaigrette

de Sandía 9/14 *gfa*

compressed watermelon, arugula, Cabrales, olives, basil, lemon oil

de César 9/14 *gf*

hearts of romaine, boquerones, lemon, shaved Manchego, Dijon

Cocas

(Hearth Oven Flatbreads)

Pan con Tomate -8 *v*

Spanish tomato pulp, hearth baked bread, garlic, evoo

Calabacita -13 *v*

caramelized onion, zucchini, goat cheese, spicy honey

San Simón -13

chorizo picante, smoked cheese, caramelized onion

Cantimpalo -12

ground Spanish tomato, Mahón cheese, cured chorizo