

## Charcuterie & Cheeses

**Jamón Serrano**, *Segovia* 6-24-month cured ham

**Salchichon**, *Catalonia* 11-24-month cured pork sausage

**Chorizo Secco**, *La Rioja* 6-dry-cured pork chorizo

**Coppa Serrano**, *Calabria* 8-dry-cured pork sausage shoulder, garlic, pimento

**Lomo Embuchado**, *Salamanca* 9-dry cured pork loin

**Manchego**, *La Mancha* 10-14 month raw sheep's milk cheese

**San Simon**, *Galicia* 9-semi-soft smoked cow's milk cheese

**Drunken Goat**, *Murcia* 9-semi-soft goat's milk cheese, soaked in red wine

**Mahon**, *Baleric Islands* 7-cow's milk cheese, nutty and sharp

**Valdeón**, *Castilla-Leon* 9-cow, goat, & sheep's milk blue cheese

### Mixto Board 22-

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

### Jamon Iberico de Bellota

acorn fed Iberico ham, cut by hand 24 Mixto Board supplement 8

## Tapas

**Almendras** 6 *v|gf*  
paprika spiced marcona almonds

**Bacon Wrapped Dates** 7 *gf*  
marcona almonds, valdeón

**Aceitunas Aliñadas** 6 *v|gf*  
herb-citrus marinated olives

**Pimientos Padrón** 8 *v|gf*  
blistered shishitos, cumin, sea salt

**Crispy Eggplant** 10 *v|gf*  
rosemary, acacia honey

**Croquetas del Dia** 8  
daily selection, aioli

**Crispy Chorizo Piccante** 9  
citrus aioli, pimenton oil

**Patatas Bravas** 8 *v|gf*  
crispy potatoes, spicy pepper-tomato sauce, aioli

**Gazpacho Andaluz** 8 *v|gf*  
tomato, onion, cucumber, sherry

**Burrata** 12 *gfa*  
date-raisin jam, jamón serrano, toasted pine nuts, croutons, evoo

**Pulpo a la Plancha** 16 *gfa*  
portuguese octopus, romesco negro, chickpea 'croutons', charred red onion

**Grilled Asparagus** 11 *v|gfa*  
Manchego cheese, romesco

**Empanadas Gallega** 10  
chicken, chorizo, sofrito, pebre sauce

**Secreto** 16 *gf*  
Iberico pork, purple potato puree, shishito, radish

**Calamari Frito** 10 *gf*  
shishito peppers, sofrito-tomato sauce, lemon

**Costella de Xai** 14 *gf*  
seared lamb chops, mascarpone, honey, mint, pistachios

**Gambas al Ajillo** 15 *gfa*  
sautéed shrimp, garlic, sherry, pimentón, grilled baguette

**Scallops a la Plancha** 16 *gf*  
fennel-leek puree, frisée, smoked bacon, lemon oil

## Hearth Oven

**Pan con Tomate** 8 *v*  
spanish tomato pulp, hearth baked bread, garlic, evoo

**Calabacita** 13 *v*  
caramelized onion, zucchini, goat cheese, spicy honey

**Seta** 12  
portabello, arugula, roasted chicken, mahon cheese

**San Simon** 13  
chorizo picante, smoked cheese, caramelized onion

**Cantimpalo** 12  
ground Spanish tomato, mahon cheese, cured chorizo

## Platos Principales

**Pollo Asado** 25 *gf*  
roasted *Bell & Evans* chicken, crispy cauliflower, charred scallion, garlic-shallot jus

**Grilled Rib Eye** 36 *gf*  
certified black angus, haricot verte, garlic dill potato, salsa picada, Maldon sea salt

**Chatham Cod** 24 *v|gf*  
Catalan ratatouille, extra virgin olive oil, garlic aioli

## Salads

**Española Salad** 9/14 *gfa*  
piquillo pepper, cucumber, green olives, spanish onion, grape tomato, hand-torn croutons, sherry-shallot vinaigrette

**Heirloom Tomato Salad** 9/14 *gf*  
cucumber, red onion, kalamata olives, oregano, extra virgin olive oil

**Our Caesar Salad** 9/14 *gf*  
hearts of romaine, boquerones, lemon, shaved Manchego, Dijon

## Paella

(Minimum of two people)

**Valenciana** 29 *per person | gf*  
organic chicken, chorizo, mussels, clams, gulf shrimp, saffron, baby carrots & piquillo peppers

**Verduras** 23 *per person | gf*  
portabello mushroom, piquillo, carrot, cauliflower, caramelized onion, english peas, garbanzos, sofrito

**Mariscos Negra** 29 *per person | gf*  
squid ink, gulf shrimp, local scallops, calamari, chorizo, leek, fennel