

TAPAS

PAN CON TOMATE 7

Vegan
JAMON + 7
BOQUERONES + 5
MANCHEGO + 4

MARINATED OLIVES 5

ESPELETTE PEPPER
Vegan. Gf

CHEESE PLATE 20

CHEF'S SELECTION OF FOUR CHEESES,
ALMONDS, PICKLES, TOAST
V

JAMÓN SERRANO 15

THINLY SLICED, BREAD

CHORIZO, FIGS
& RICOTTA 12

Gf

PINXTOS MATRIMONIO 8

BOQUERONES, ANCHOVIES,
SALSA VERDE, BREAD

PATATAS BRAVAS 9

PAPRIKA AIOLI, LEMON,
ROASTED GARLIC
V. Gf

TORTILLA ESPAÑOLA 9

POTATO OMELET,
BLACK PEPPER CREMA
V. Gf

GOAT CHEESE STUFFED
PEPPERS 9

PIQUILLO PEPPER, ALMOND PESTO,
TOAST
V

CROQUETTE 7

MANCHEGO, JAMÓN, PAPRIKA AIOLI

CHICKEN EMPANADAS 11

MOJO ROJO

BEEF CHEEK
EMPANADAS 11

MOJO VERDE

PORK BELLY 14

CRISPY RICE CAKE, TOMATO COULIS,
BLACK GARLIC MOLASSES
Gf

LAMB ALBONDIGAS 13

TOMATO, VERMOUTH, OREGANO

FRIED PAELLA BITES 9

SAFFRON RICE, QUESO IDIAZABAL,
AIOLI
V

ENSALADA VERDE 11

GREEN GODDESS, FRISÉE, KALE,
CUCUMBER, PEPITAS, MANCHEGO
V. Gf

RAINBOW CARROTS 11

HOT HONEY, BROWN BUTTER,
MACADAMIA, OLIVE OIL CREMA
V. Gf

GOLDEN BEETS 13

ROASTED AND PICKLED BEETS,
GOAT CHEESE, CITRUS, PISTACHIO
V. Gf

ROASTED ASPARAGUS 13

TOMATO CONFIT, FENNEL, HAZELNUT,
PIQUILLO PEPPER, MANCHEGO
V. Gf

BRUSSELS SPROUT
CAESAR 13

MARINATED CHICKPEAS,
CHEESE CRISPS, GUINDILLA PEPPERS
V. Gf

LION'S MANE MUSHROOM
PANZANELLA 14

SUN DRIED TOMATO, ARUGULA,
OLIVE, CAPERBERRY
V

CHORIZO STUFFED
SQUID 13

ROMESCO

MARKET CATCH MP

ASK ABOUT TODAY'S SELECTION

SEARED SCALLOPS 17

CRISPY JAMÓN, PAPRIKA OIL,
PIQUILLO CAULIFLOWER PURÉE
Gf

FRIED CHILEAN
SEA BASS 15

HOT CHILI OIL,
PRESERVED LEMON AIOLI

CALAMARI 14

MOJO VERDE, LIME

GAMBAS AL AJILLO 17

SHERRY VINEGAR, FRESNO PEPPER,
BREAD

OCTOPUS 17

PIQUILLO PEPPER, MASHED POTATO, CRISPY CHICKPEAS
Gf

MÁS GRANDE

WAGYU BEEF BAVETTE STEAK* *Gf* 32
8 OZ, CHIMICHURRI, CRISPY POTATO SALAD

PORK SPARE RIBS *Gf* 21
BLACK GARLIC BARBECUE SAUCE

VEGETABLE PAELLA *Vegan. Gf* 28
RADICCHIO AGRODOLCE, MUSHROOM CONSERVA, BUTTERNUT SQUASH

CHICKEN AND CHORIZO PAELLA *Gf* 38
ARTICHOKE, GREEN PEAS, SAFFRON AIOLI, MOJO ROJO

SEAFOOD PAELLA *Gf* 50
MUSSELS, CLAMS, PRAWNS, SQUID

Gf = GLUTEN FREE



V = VEGETARIAN

20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE.

CAKE CUTTING FEE = \$20 | CORKAGE FEE = \$30 PER BOTTLE

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR AVERSIONS.

*MAY BE UNDERCOOKED. EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS,
OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES.