

TAPAS

- PIMIENTOS DE PADRÓN blistered padron peppers, miso, sesame seeds 9.
- TORTILLA scalloped potato, piquillo pepper and onion frittata, aioli 9.
- COCA focaccia, dijon cream, onion, nectarine, walnuts, manchego cheese, jamon serrano 11.
- PATATAS CARGADAS potatoes, brava sauce, cilantro crema, briased oxtail 22.
- PATATAS BRAVAS crispy potatoes, spicy brava sauce 10.
- PATATAS AIOLI crispy potatoes, za'atar aioli, sesame seeds 10.
- BRUSELAS brussels sprouts, grapes, balsamic-pedro ximénez reduction 11.
- COLIFLOR blistered cauliflower, mornay sauce, mojo picón, bacon lardons 12.
- PIQUILLOS goat cheese stuffed piquillo peppers, radicchio, honey balsamic 12.
- BIMI grilled broccolini, hazelnut-pistachio romesco, manchego 12.
- FABADA white bean stew, moreilla, chorizo, pork belly, chermoula creme fraiche 12.
- CALAMARES crispy monterey squid, cumin salt with squid ink aioli 14.
- PULPO grilled octopus, fennel, pollen, sunchoke puree, garbanzos 18.
- GAMBAS head-on prawns, cashew-ajoblanco purée & charred yuzu powder 16.
- VIERAS day boat scallops, sherry miso butter, tapenade, chorizo crisps 20.
- TOCINO pork belly, hazelnut-pistachio romesco, sherry poached figs 14.
- ALBÓNDIGAS meatballs, tomato cream, manchego, guindillas, toast 12.
- HAMBURGUESAS cumin lamb sliders, payoyo, mint, cucumber, harissa mayo 16.
- COSTILLAS sherry marinated confit ribs, pickled peppers, arugula 12.
- CARRILLERAS cacao braised wagyu cheeks, peanut picada, pickled onions, toast 15.
- BUÑUELOS shrimp & sweet onion savory fritter with sea urchin aioli 12.
- CROQUETAS DE POLLO ras el hanout chicken & gruyere with piquillo aioli 11.
- CROQUETAS DE CHAMPIÑONES mushroom & manchego with mojo verde 11.
- CROQUETAS DE CANGREJO dungeness crab & bone marrow with oyster aioli 14.
- CROQUETAS DE BOGAVANTE lobster & mahón with preserved lemon aioli 15.

20% auto-gratuity added to parties of 6+ - \$3 per person cake cutting - \$25 corkage

ENSALADAS

- PIPIRRANA tomatoes, cucumbers, pickled onions, pickled onions, remoulade 12.
- CÉSAR little gem, squid ink ceasar, bonito bread crumbs, aged manchego 14.
- XATÓ friséc, olives, 7-min egg, anchovy, confit tuna, hazelnut-pistachio dressing 16.

TABLA DE IBÉRICOS

served with house pickles and toast 24.

- CHORIZO DE BELLOTA IBÉRICO dry-cured acorn-fed ibérico chorizo
- MORCILLE DE BELLOTA IBÉRICA acorn-fed ibérico pork black sausage with blood
- SOBRASADA DE BELLOTA IBÉRICA acorn-fed ibérico spreadable chorizo

TABLA DE QUESOS

served with membrillo, fried almonds, fruit & toast 24.

- MANCHEGO TRUFA semi-firm, sheep's milk infused with truffles
- PAYOYO semi-firm, goat and sheep's milk
- MAJORERO firm, goat's milk rubbed with paprika
- GARROTXA semi-firm, goat's milk with a natural mold-rind

ARROCES

please allow 30-45 minutes. serves 2.

made with house stock, saffron, bomba rice & a tomato-leek sofrito.

- PAELLA MIXTA chicken, chorizo, head-on prawns 54.
- ARROZ NEGRO squid ink, clams, fennel sausage, oyster aioli, smoked trout roe 65.
- PAELLA HUERTANA tomatoes, corn ribs, english peas, summer peppers 50.
- PAELLA MARINERA mussels, clams, shrimp, calamari, peas 56.
- PAELLA TRES CERDITOS pork shoulder, panceta, chorizo, cider, arugula 52.
- PAELLA MARROQUÍ harissa chicken, merguez, almonds, brandy apricots, olives 55.

We use local, organic, and sustainable produce whenever possible.
Currently sourcing from: Full Belly, Oya Organics, Riverdog & Frog Hollow Farms