

BOCADILLOS

sandwiches

CHILINDRÓN 16.

braised chicken, spicy brava, manchego, avocado, crema

TOCINO 17.

pork belly, ibérico, salsa rosa, pickled veg, cilantro

ALBÓNDIGA SUB 14.

meatballs, romesco, provolone, mozzarella & parm

ESCALIVADA 12.

eggplant, peppers, onions, romesco, blue cheese

RABO DIP 22.

oxtail, aioli, mahón, caramelized onions, with broth

CROQUETA PO'BOY 18.

lobster croquetas, lettuce, tomato, pickles, remoulade

CANGREJO 24.

crab salad, aioli, tapenade, truffle cheese, pickled onions

TORTILLA 12.

egg potato & onion frittata, aioli, piquillo peppers

HAMBURGUESAS

8-oz grass fed patty served on acme bun with veggies

CROQUETA BURGER 19.

hazelnut-pistachio romesco, manchego croqueta

EL 'M' 18.

manchego, house sauce, bacon jam

LA REINA 18.

caramelized onions, gruyere, porcini mayo

LAMBURGUESA 20.

lamb patty, whipped blue, harissa aioli, cucumbers

ENSALADAS

salads

RÚCULA 12.

arugula, pears, pomegranate seeds, fennel, shallots

CÉSAR 14.

romain, bonito bread crumbs, manchego, squid ink

BERROS 12.

watercrest, spinach, quinoa, jamón serrano, tarragon

DIOSA VERDE 12.

grilled little gem, morcilla, radish, green goddess

ADD GRILLED CHICKEN +5 | ADD GARLIC SHRIMP +7 | ADD CRAB SALAD +9 | ADD SOFT BOILED EGG +3
ADD GRILLED AVOCADO +3 | ADD MANCHEGO +2 | ADD CHORIZO CRISPS +3 | ADD BACON +3

TAPAS

small plates

COCA 11.

focaccia, cream, t'faya, pears, walnuts, manchego, jamon

PATATAS BRAVAS 9.

crispy potatoes, spicy brava sauce

BRUSELAS 9.

brussels sprouts, grapes, balsamic-pedro ximénez

GAMBAS 14.

head-on prawns, cashew-ajoblanco, yuzu powder

PIQUILLOS 9.

goat cheese stuffed peppers, radicchio, honesy-balsamic

BIMI 9.

broccolini, hazelnut-pistachio romesco, manchego

FABADA 10.

rancho gordo beans, morcilla, chorizo, pork belly, crema

CALAMARES 12.

monterey squid, cumin salt, squid ink aioli

PULPO 16.

octopus, fennel, pollen, parsnip purée, garbanzos

BUÑUELOS 9.

shrimp & onion fritters, remoulade

CROQUETAS DE CHAMPIÑONES 9.

mushroom & manchego, mojo verde

CROQUETAS DE CANGREJO 15.

dungeness crab & bone marrow, oyster aioli

PAELLA

saffron rice & tomato sofrito. please allow 30-45 minutes. serves 2-3.

PAELLA VALENCIANA 65.

confit duck leg, rabbit, snails, beans

PAELLA MIXTA 54.

chicken, chorizo, head-on prawns

ARROZ NEGRO 65.

squid ink, clams, fennel sausage, oyster aioli, trout roe

PAELLA MARINERA 56.

mussels, clams, shrimp, calamari, peas

PAELLA TRES CERDITOS 52.

pork shoulder, panceta, chorizo, cider, arugula

PAELLA MARROQUÍ 52.

harissa chicken, merguez, almonds, olives, raisins

PAELLA HUERTANA 50.

squash, cauliflower, mushrooms, chestnuts, pepitas

We use local, organic, and sustainable produce whenever possible.

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