

## • PICA-PICAS •

**marinated olives** | pickled garlic, carrot, and cauliflower 5  
**roasted marcona almonds** | sea salt | sunflower oil 6

## • SOUPS AND STEWS •

**wild mushroom soup** | crimini and porcini | mushroom croutons 13  
**fisherman's soup** | shrimp | mussels | whitefish | sofrito 15  
**lobster gazpacho** | **chilled** spanish tomato soup | lobster meat | cherry 11  
**fabada** | runner cannellini beans | morcilla | chorizo | pork belly 12  
**alubias pintas** | christmas lima beans | morcilla | chorizo | pork belly 12  
**potaje de garbanzo** | garbanzo beans | morcilla | chorizo | pork belly 12  
**risotto de callos** | tripe | mushroom | roasted cauliflower 14

## • EGG TAPAS •

**spanish tortilla** | potatoes | eggs | onions | allioli bread 10  
**\*huevos estrellados** | fried potatoes | eggs | spanish pork chorizo 11  
**deviled eggs** | potato tuna salad | eggs | serrano pepper 12

## • POULTRY TAPAS •

**\*coca foie gras** | spanish flat bread | beets 19  
**spanish chicken croquetas** | chicken | béchamel | arugula allioli dippings 12  
**mediterranean chicken skewer** | apricot | beet hummus | onion | spices 14  
**empanadillas de la abuela** | chicken | mayo piquillo pepper 12

## • BREAD TAPAS •

**queso fresco** | fresh cheese | tomato | basil | balsamic glaze | olive focaccia 14  
**coca espinacas** | flat bread | goat cheese | sautéed spinach | pine nuts 12  
**\*white anchovy fillets** | piquillo pepper confit | parsley oil 12  
**choripan** | swiss bread | spanish chorizo 10  
**empanada mallorquina** | puff pastry | sobrasada | idiazabal cheese 12  
**\*pan serrano** | flauta bread | tomato | serrano ham | manchego cheese 10  
**coca vegetarian** | flatbread | allioli | tomato | garlic | roasted pepper 10  
**pan de hongo** | mixed mushroom | garlic | duxelle | bread 12  
**manolo** | seared pork loin adobado | poblano pepper | rocoto mayo 14

## • MEAT TAPAS •

**\*serrano tender** | foie gras | prime tenderloin 35  
**\*beef and cheese** | prime tenderloin | mushroom | honey | walnuts 17  
**\*tender and crab** | peekytoe crab | roasted pepper | prime tenderloin 25  
**\*grilled rib eye steak** | piquillo confit | mushroom demi | mashed potato 17  
**\*pepito de ternera** | beef rib cap steak | pretzel bread 18  
**\*pinxto moruno** | colorado lamb | fulful bhar | onion | mushroom 14

## • SALADS •

**lobster salad** | lobster meat | corn | tomatoes | tarragon | avocado | bread 18  
**beets salad** | goat cheese | baby candy stripe beet | mayers lemon dressing 15  
**ensalada mixta** | mix greens | tomato | cucumber | onion | olive | hardboiled egg 12  
**quinoa salad** | mediterranean quinoa | avocado | pea tendrils 12

## • VEGETARIAN TAPAS •

**creamy risotto** | wild mushrooms | aged manchego cheese 12  
**stuffed piquillo peppers** | goat cheese | duxelle mushrooms 12  
**brava potatoes** | spicy tomato sauce | allioli sauce 10

## • VEGAN TAPAS •

**sautéed baby spinach** | pine nuts | drunken raisins | apple | shallots 11  
**asparagus a la plancha** | green asparagus | almonds | romesco 11  
**sautéed padron peppers** | orange zest | sea salt | orange glaze 11  
**vegetarian ceviche** | lemon juice | seasonal vegetable | rocoto pepper 11  
**grilled japanese eggplant** | sauce “escalivada” | marcona almond 11

## • COLD SEAFOOD TAPAS •

**\*tuna carpaccio** | basil | toasted pine nuts | balsamic glaze | sundried tomato 14  
**\*mixed seafood ceviche** | shrimp | white fish | octopus | cilantro | lime juice 15  
**\*tuna cones** | ahi tartare | cucumber | crispy won ton | avocado | ponzu 14  
**\*yellowtail “tiradito”** | filo dough | horseradish cream | ponzu 17  
**\*shrimp ceviche** | shrimp | cilantro | lime juice | avocado 19

## • HOT SEAFOOD TAPAS •

**\*fresh calamari a la plancha** | lemon parsley e.v.o.o. | caramelized onions 16  
**\*salmon with truffle** | béchamel | portabella mushroom 14  
**\*octopus a la gallega** | potatoes | spanish paprika 14  
**fried calamari** | allioli | spicy tomato dipping 16  
**\*black rice** | fresh calamari | lobster meat | saffron | squid ink 14  
**\*atun de hijada** | tuna belly | lemon | tomato | mashed potato 16

## • HOT SHELLFISH TAPAS •

**lobster fideua** | angel hair pasta | half lobster tail | roasted red pepper 21  
**\*steamed mussels** | shallots and garlic | brandy | natural jus 16  
**\*gambas** | sautéed shrimp | garlic | brava sauce | arbol chillis 16  
**fried crispy gambas** | fried breaded shrimp | padron pepper | allioli 14  
**bang-bang shrimp skewer** | rock shrimp | iceberg lettuce | rosemary ranch 14

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or seafood stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked

## • PORK TAPAS •

- \*small pork chop | seared organic pork chop | sweet apple | spices 14
- stuffed dates | medjol dates | goat cheese | pancetta | tomato marmalade 14
- pintxo de chorizos | spanish pork chorizo | mashed potatoes | lemon honey 12
- \*albondigas / beef and pork meatballs | tomato | sherry sauce 12
- rabo de toro | red wine braised oxtail | iberian pork | mashed potatoes 15
- \*“spicy bomba” | beef & pork spicy meat ball | spicy sauce | thai chili 14
- \*baby back ribs | honey | rosemary | marble potatoes 14
- soft shell pork taco | marinated pork belly | pineapple | guacamole | pico de gallo 14
- traditional spanish jamon croquetas | serrano ham | béchamel | tetilla cheese sauce 12

## • CHEESE AND CHARCUTERIE •

- cheese platter | caña de cabra: soft goat’s milk | one-year-old manchego: sheep’s milk | etxegarai: non-pasteurized sheep’s milk | tetilla: semi soft cow’s milk | cambozola: creamy blue cheese cow’s milk 16
- \*spanish charcuterie platter | chorizo: salamanca | salchichon: granada | sobrasada: mallorca | lomo embuchado: salamanca 14
- \*imported spanish serrano ham | serrano aged 18 months: redondo iglesias | garlic tomato sauce 15
- \*imported spanish “pata negra” 5j ham | the most delicious ham in the world | garlic tomato sauce 39

## • PAELLAS • paellas take 45 to 60 minutes to prepare | portions are designed for two people | larger paellas can be made on request

- veggie paella | seasonal vegetables | saffron 40
- valenciana | chicken | rabbit | spanish pork chorizo | vegetables | saffron 45
- marinera | shrimp | mussels | clams | vegetables | saffron 45
- paella serrano | morcilla spanish sausage | baby back ribs | saffron | baby kale 45
- paella negra | fresh calamari | shrimp | vegetables | squid ink | saffron 45
- mixed paella | lobster | mussels | shrimp | chicken | spanish pork chorizo | vegetables | saffron 50
- fideua de camaron | shrimp | white fish | black garlic | angel hair pasta | red pepper | saffron 45

## • PLATOS GRANDE • platos grande orders take around 45 to 60 minutes to prepare

- cochinillo | portioned crispy roasted suckling pig | sautéed green | black 60
- \*colorado lamb double chops | potatoes and confit onion | rosemary sauce 58
- \*chilean seabass | mediterranean quinoa 35
- \*beef tenderloin | mash potato | mushroom demi 38
- \*surf and turf | peekytoe crab meat with allioli | mashed potatoes | roasted red pepper | filet mignon 45

## • FAMILY SIZE • family size orders take around 45 to 60 minutes to prepare.

- cochinillo | 9 pounds whole crispy roasted suckling pig | sautéed green | black garlic 360
- \*rib cap | sautéed mix mushrooms | patatas a la pobre 320
- costillas braseadas | 6lbs prime bone-in short rib | potato confit 190

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