



TAPAS

ALCACHOFAS \$11
Artichoke gratin, romesco *

PATATAS BRAVAS \$10
Crispy potatoes, spicy salsa brava

TORTILLA \$11
Free-range eggs, potato confit, caramelized onions, truffle oil *

PULPO A FEIRA \$19
Poached octopus, potatoes, olive oil, pimentón

GAMBAS AL AJILLO \$16
Red shrimp, garlic, quindilla peppers

CROQUETAS DE JAMON \$12 *
Serrano ham croquettes, guindilla aioli

* **PIQUILLOS DE CARRILLERA \$15**
Stuffed piquillo peppers, veal cheeks potato puree, tempranillo jus

CHISTORRA A LA SIDRA \$12 *
Basque spiced sausage, apple cider

* **FOIE GRAS & VINO DULCE \$18**
Foie gras, amontillado, wild berries

ENTREES

PESCADO EN SALSA VERDE \$29 *
Sea Bass, salsa verde, peas

* **PULPO ROSTIZADO \$28**
Roasted octopus, picual oil, potato puree roasted tomato

CHULETA \$34 *
Strip loin, potatoes, cabrales crema

COCHINILLO \$32
Suckling pig, roasted heirloom beets huckleberry jus



WINES

WHITES

COSMIC (ORGANIC)	(Sauv. Blanc, Xarel-lo) Penedes	\$14/\$55
BELONDRADE & LURTON VALONGA	(Verdejo) La Mancha	BTL/\$55
ALTOS DE TORONA VIÑA COSTEIRA	(Chardonnay) Aragon	\$12/\$46
PALACIO DE VIVERO NAHI	(Albariño, Loureiro, Caiño) Galicia	\$13/\$52
PAISAJE DE LAS ISLAS GABA DO XIL	(Ribeiro) Galicia	\$12/\$48
HIRUZTA	(Verdejo) Castilla Leon	\$11/\$45
BURGANS	(Alarije, Macabeo) Rioja	\$14/\$55
CASTELL DE'ENCUS-EKAM	(Listan Negro) Islas Canarias	BLT/\$60
	(Godello) Galicia	\$13/\$52
	(Txakolina) Basque Country	\$13/\$52
	(Albariño) Galicia	\$12/\$46
	(Riesling, Albariño) Catalonia	\$12/\$46

REDS

ALMA DE LUZON 10'	(Cabernet, Mouvedre) Jumilla	BTL/\$90
FINCA RESALSO-EMILIO MORO	(Tempranillo) Ribera del Duero	BTL/\$60
BLUE LABEL-JUAN GIL	(Monastrell) Murcia	BTL/\$120
VIÑA TONDONIA 05'	(Tempranillo) Rioja	BTL/\$125
CITIUS 12'	(Pinot Noir) Castilla y Leon	\$13/\$55
DIDO	(Garnacha, Cab) Montsant	BTL/\$65
HOLLERA CARBONICA 15'	(Listan Negro) Canary Islands	\$15/\$60
PROYECTO GARNACHA 15'	(Garnacha) Rivera de Queiles	\$12/\$46
CASTILLO SAJAZARRA 10'	(Tempranillo) Rioja	BTL/\$110
RECTORAL DE AMANDI	(Mencia) Galicia	\$13/\$55
PALACIO DE ARGANZA 12'	(Cabernet, Mencia) Castilla y Leon	\$12/\$48

CAVA

FREIXENET ICE. ROSE	(Garnacha, Pinot Noir) Penedes	\$12/\$45
CONQUILLA	(Pinot Noir) Penedes	
PARES BALTA. BRUT	(Xarel-lo, Macabeo, Parellada) Penedes	\$13/\$56

ROSE

QUINN	(Caringñana, Garnacha) France	\$14/\$56
FRAGANCIA DE MARTA 16'	(Sauv Blanc, Xarel-lo) Penedes	\$13/\$56
MARTINEZ LACUESTA 13'	(Garnacha) Rioja	\$12/\$48





COCKTAILS



SHERRY COBBLER \$14

Amontillado sherry, pineapple gum, lemon, orange, cherry

POLARIS SPRITZ \$13

Aperol, rose wine, rhubarb shrub, soda water

EL BETIS \$14

White vermouth, cucumber juice & shrub, pepper

LA CONSTELACION \$14

Oloroso & fino sherry, bergamot liquor, guava, grapefruit

CAVA SANGRIA \$13

Cava, orange, green apple, grapefruit liquor and strawberries

RED SANGRIA \$12

House red wine, orange curacao, citrus, cane syrup, ginger ale



VERMOUTH

EAST INDIA SHERRY \$14

Prunes, Caramel, Noble Wood

TINTO & BLANCO LUSTAU \$13

Rich botanicals, orange peel

YZAGUIRRE TINTO \$14

Herbal & Spicy notes

PERUCCHI BLANCO DRY \$12

Dry, Buttery & Spiced

BYASS (LA COPA) \$14

Sherry Cask notes, black pepper, fruity

BEER



MAHOU- PILSNER, MADRID \$8

ALHAMBRA- DOPPELBOCK, GRANADA \$10

ESTRELLA- PALE LAGER, GALICIA \$8

RED VINTAGE- AMBER ALE, GALICIA \$8

CIDER

MAELOC STRAWBERRY, GALICIA \$7

MAELOC PEAR SPAIN, GALICIA \$7

AGUA & REFRESCOS

KAS-SODAS- \$5

Lemon, Oranje, Apple (Spain)

AGUA MONDARIZ LG \$8

Still or Sparkling, Galicia

PENA CLARA LG \$8

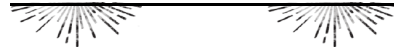
Still or Sparkling, Rioja

VICHY CATALAN LG \$10

Sparkling, Gerona



PARA PICAR



MARCONAS \$9

Toasted Marcona almonds, sea salt

ACEITUNAS \$9

Mixed olives from around the world, preserved lemon, cornichons

QUIKOS \$8

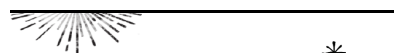
Fried corn kernels, sea salt

PAPAS CON JAMON \$11

Fried corn kernels, crispy serrano, sea salt



FRIOS



ENSALADA \$14

Heirloom tomatoes salad, cigolini cheese, spinach, garnacha

HIGOS CON JAMON \$16

Figs, jamon serrano

BOQUERONES \$15

White anchovies, picual olive oil, pickled piparras

TARTAR DE SALMON \$18

Pickled vegetables, piquillo aioli, crispy quinoa



TABLA DE QUESOS \$19

CHEESE PLATE

TABLA DE QUESOS-EMBUTIDOS \$28

CHEESE AND CHARCUTERIE PLATE

(ask server for daily selection)

TOSTAS



PAN CON TOMATE \$8

Beefsteak tomato, garlic olive oil

LOMO \$14

Pork loin, roasted peppers, manchego

SOLOMILLO \$16

Beef Tenderloin, Arzuva cheese, caramelized onions

