

TAPAS

BY ALEX STRATTA

VEGETABLES, FRUITS & CHEESE

SAFFRON 'ALIOLI'	sweet onion cocas, pimentón	7
MARCONA ALMONDS	sea salt, thyme	7
ROASTED EGGPLANT DIP	romesco, chickpea crisps	7
WARM MARINATED OLIVES	kumquat preserves, rosemary	7
POTATO 'TORTILLA'	caramelized onions, eggs	7
ROASTED CAULIFLOWER	dates, olives, almond crumble	8
VEGETABLE ESCABECHE	olive oil, sunflower crisps	8
TRIO OF SOUPS	gazpacho, avocado, almond-garlic	8
'PATATAS BRAVAS'	chile sauce, saffron alioli	8
GRILLED VEGETABLES	roasted peppers, blood orange	8
FRIED PADRÓN PEPPERS	garlic chips, onion crisps	8
ROMAINE HEARTS	Idiazábal cheese, creamy garlic	9
ROASTED BEETS	Garrotxa cheese, sesame crusted walnuts	9
BLACK KALE FRITTERS	pine nuts, sour cherries, green apple	9
TOASTED WHOLE GRAINS	tomatoes, cucumbers, herbs	9
STUFFED PIQUILLO	Manchego cheese, basil-orange chutney	9
MANCHEGO CHEESE	toasted spelt bread, salmorejo	9
EMPANADAS	wilted greens, young Mahon cheese	10
GOAT CHEESE	endives, pink grapefruit, pumpkin seeds	10
MEDJOL DATES	crispy pancetta, apple-mustard sauce	11
SPIKED FRUITS	red sangria jelly, blood orange	12
BAKED MONTE ENEBRO	pistachio crust, caramelized onions	13
REGIONAL CHEESE SELECTION	toasted spelt bread, membrillo	14

SEAFOOD

BACALAO	olives, oranges, fennel	9
FRIED CALAMARI	lemon alioli, spicy pickled peppers	11
SEAFOOD CEVICHE	tomatoes, cucumber, lime	14
FRIED OYSTERS	crisp bacon, lettuce cups	15
BAKED CLAMS	garlic-herb butter, oregano crumble	16
GRILLED OCTOPUS	garbanzos, celery hearts	16
SHRIMP 'AL AJILLO'	rice beans, sun-dried tomatoes	17
SPANISH OSETRA CAVIAR	bottarga stuffed egg, pimentón	18
SPICY GARLIC LOBSTER	marinated artichokes, chimichurri	24


MEAT & POULTRY


BONE MARROW DIP	chimichurri, serrano crisps	12
CHICKEN CROQUETAS	greens, raspberry crisps	10
'ALBÓNDIGAS'	tomato sauce, Manchego cheese	11
OXTAIL STEW	red wine, wild mushrooms	16
MOROCCAN CHICKEN	dried apricots, bulgur wheat	16
CURRY LAMB KABOB	mechoui relish, mint-almond yogurt	17
CURED PORK TASTING	serrano ham, chorizo, lomo	21
'JAMÓN IBÉRICO'	tomato jam, picos	23
FOIE GRAS CONSERVA	fig-almond bread, spiced apricot jam	25

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PAELLA

ARTICHOKE	roasted peppers, aged Manchego	24
VALENCIANA	rabbit, snails, broad beans	26
MIXTA	chicken, shellfish, chorizo	28
LOBSTER & SEAFOOD	oven-dried tomatoes, basil	34

DAILY FEATURES

MONDAY:

PORK CHOP	spiced apple, grapes, sage	30
WHOLE SNAPPER	romesco, harissa, fideos	26

TUESDAY:

BEEF CHEEKS	dried fruits & citrus, red wine sauce	34
BASQUESA COD	piquillo peppers, green onions, olives	26

WEDNESDAY:

GAME HEN	rosemary, saffron, garlic & lemon	27
GRILLED SEPPIA	oven-dried tomatoes, fennel, young coconut	32

THURSDAY:

CRISPY PORK JOWL	rum glazed pineapple, balsamico	25
ROASTED MONKFISH	salsa verde, clams, jamon Iberico	28

FRIDAY:

RACK OF LAMB	stewed peppers, chickpea crepes	34
SOPA DE MARISCOS	tomatoes, saffron, potatoes	26

SATURDAY:

OIL CURED DUCK	white beans, turnips, savory crumble	24
CARABINIERI PRAWNS	black mussels, saffron pearls	48

SUNDAY

ROASTED PORCHETTA	caramel vegetables, mustard fruits	26
LOBSTER CAZUELA	tomatoes, linguiza, leeks	34

SWEETS

FRESH CHURROS	chocolate, spices	9
ARROZ CON LECHE	vanilla, almonds	9
FLAN	cream cheese, caramel	9
FROZEN NOUGAT	pistachio, citrus, Turkish apricot	9
CHOCOLATE AND ALMOND CAKE	cajeta, sweet sherry	9
GRILLED CREPES	crema catalana, orange-caramel	9
BUNUELOS	vanilla cream, powdered sugar	9






ALEX STRATTA
Chef / Owner

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

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