



FRIO

GAZPACHO	9	CHICKEN LIVER PATE	9	CHOPPED SALAD	8
Tomato, Fennel, Cucumber		Prune & Sherry Gelee, Frisee Salad		Tomato, Cucumber, Feta, Greek Style Vinaigrette	
PAN CON TOMATE	6	OLIVES	6	LOCAL PICKED BABY LETTUCE	10
Ciabatta, Fresh Tomato, L'Estornell		Unpasteurized, Vineripe, Seasonal		Hand Picked, Valdeon Blue, Balsamic Pomegranate Jelly	
TUNA TIRADITO	18	NUTS	4	LOCAL ARUGULA SALAD	13
Tuna, Soy-Citrus Vinaigrette, Tomato Radish Ceviche		Changes Daily		Piave Vecchio, Persimmons, Tarragon, Lemon Oil	
JAMON SERRANO	7	BOQUERONES ESCABECHE	7	TORTILLA ESPANOLA	7
Fig Marmalade, Marcona Almonds		White Anchovy Filets, Vinagre de Modena		Homestead Eggs, Potatoes, Onions, Garlic Aioli	
CHEESES	6	SHRIMP TIRADITO	18	HEIRLOOM TOMATOES WITH MURCIA AL VINO	11
Valdeon, Manchego, Murcia al Vino		Madagascar Prawns, Soy, Ginger, Aji Amarillo Aioli		Caperberries, Pedro Ximenez, Cerignola Olives	
TASTING CHEESE PLATE	15	ROASTED PIQUILLO PEPPERS	7		
		Slow Roasted Piquillos, Extra Virgin Olive Oil			

CALIENTE

CRISPY PORK BELLY	12	CROQUETAS	9	FISH CHEEKS	12
"Benihana Salad", Fennel-Orange Marmalade		Wild Mushrooms, Melting Manchego		Golden Raisin, Caper, Lemon Caponata	
BACON WRAPPED MEDJOOOL DATES	8	CLAMS	12	FRESH SEA URCHIN "SANDWICH"	15
Valdeon Blue, Marcona Almonds		Jerez, Garlic, Chilies, Roasted Tomatoes		A la Plancha, Soy-Ginger Butter	
PATATAS BRAVAS	8	FRIED CALAMARI	9	QUAIL PINCHOS	15
Yukon Gold, Classic Aioli, Salsa Brava		Garlicky-Orange Aioli		Harissa Spice, Pomegranate Glaze, Cilantro	
PRAWNS A LA PLANCHA	18	CRISPY ARTICHOKE	9	GALBI PINCHOS	9
Head on Madagascar Prawns, Confit Garlic, Chimmichurri		Long Stem Chokes, Lemon-Coriander Dipping		Korean Style Marinade, Kohlrabi Slaw	
CHICKPEAS WITH MORCILLA	10	CRISPY EGGPLANT	7	LAMB PINCHOS	15
Blood Sausage, Garbanzos, Apples		Miel		Lamb Chop, Eggplant Zalouk	
RABO ENCENDIDO	15	PIMIENTAS DE PADRON	9	WILD MUSHROOM SAUTÉ	M/P
Braised Oxtail, Roasted Tomato, Warm Baguette		Spanish Shisito Peppers, Sea Salt		Seasonal Mushrooms, Manzanilla Sherry	
POACHED FRIED EGG	9	SWEETBREADS	12	FOIE GRAS	18
Crispy Farmed Egg, Kale, Jamon Serrano		Romesco Sauce, Caperberry, Lemon		Seared Foie Gras, Pear Puree, Crispy Quinoa	
RABBIT LOIN IN PANCETTA	15	ROASTED BONE MARROW	15	CHULETON DE BUEY	29
Cumin-Carrot Emulsion, Pannisse		Grape Tomatoes, Sherry Vinegar, Tomato Marmalade		18 oz. T-Bone, Roasted Piquillos	
WHITE BEAN STEW	15				
Duck & Foie Gras Sausage, Port Wine Reduction					