

CASA RUBIA

• Fundada 2013 •

Simple

Almendras - Marcona Almonds, Sea Salt	5	Ensalada De Manzana - Honey Crisp Apple, Valdeon, Smoked Pear Butter	8
Aceitunas - Arbequina Olives Confit, Orange, Herbs, Garlic	7	Erizos - Sea Urchin, Rustic Bread, Quail Yolk, Iberico Lardo	8
Boquerones - Anchovies, Olive Oil, Fennel, Pickled Shallots	8.5		

Quesos

Pasamontes Manchego	7
Queso Mahon	8
Idiazabal	7
San Simon	7
Cabrales	7
Valdeon	7
Tasting Queso Plate	21

Embutidos

Jamon Iberico de Bellota	25
Lomo Iberico de Bellota	14
Chorizo Iberico de Bellota	10
Lardo Iberico de Bellota	8
Jamon Serrano	9
Tasting Embutidó Plate	33

Complex

Alcachofas

Crispy Artichokes, Meyer Lemon, Fresno Chile, Mojama, Saffron Aioli

10

Mejillones En Escabeche

Cape Cod Mussels, Sour Orange, Sherry, Herbs, Trout Roe

11

Codorniz

Texas Quail, Merguez, Sunchoke, Kale, Smoked Onion Broth

14

Trucha

Speckled Trout, Serrano, Salsify, Pedro Ximenez, Papas Arrugadas

16

Croquetas de Bacalao

Piperade, Aceitunas, Pimenton Honey

9

Pulpo A La Plancha

Octopus, Saffron Potatoes, Pickled Onions, Romesco Verde

15

Bogavante

Lobster, Vanilla, Marcona Almonds, Roasted Grapes, Rye, Celery Root

20

Setas

Maitake Mushrooms, Quince, Duck Egg, Idiazabal, Soft Herbs

13

Conejo

Rabbit Leg, Smoked Egg Puree, Bacon, Lentils, Natural Jus

16

Fideua

Fideos, Razor Clams, Chorizo, Burnt Leek Aioli

15

Vieiras

Nantucket Bay Scallops, Black Trumpet Mushrooms, Olive Oil Potato Espuma Tapenade, Sherry Brown Butter

18

Cordero

Lamb Belly, Moorish Spiced, Pomegranate Molasses, Pickled Mustard Seeds Parsnip

15

Paella Del Dia

(4 guest or more)

mkt

Conclude

Leche y Miel - Torrijas, Brittle, Honey Ice Cream, Milk Espuma	8.50
Sorbete De Piña - Roasted Pineapple Sorbet, White Chocolate, Toasted Coconut, Macadamia	8.50
Chocolate Cremoso - Dark Chocolate Ganache, Olive Oil "Bread", Satsuma, Canela Crumble	8.50

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Espumoso

	Glass	Bottle
<i>Cava</i> Paul Cheneau Brut (Macabeo/Xarel-lo/Chardonnay/Parellada) Floral & grassy aromas; Fresh acidity balance nicely with creamy dough & floral notes; Lingering finish	7	35
Kila Brut, (Xarel-lo/Macabeo/Parellada) Fresh floral aroma; Dried, crisp fruit & spice on the palate		30
Berberana Gran Tradicion Brut (Macabeo/Parellada/Xarel-lo) Sharp, dry aroma; Light & dry on the palate; Mineral finish		34
Gran Sarao Brut Rose (Garnacha/Monastrell) Cherry blossom & strawberry aromas; Crisp & vibrant on the palate	8	40
Biutiful Brut Rose (Garnacha) Smoky fruit aromas; Zesty palate with raspberry & plum notes; Solid finish		42

Rosado

	Glass	Bottle
<i>La Rioja</i> Marques de Caceres, 2012 (Tempranillo/Garnacha) Rose & cherry aromas; Crisp & fruit forward on the palate; Well-balanced finish	7	28
<i>Campo de Borja</i> Borsao, 2011 (Garnacha) Strong aromas of berry & candy; Young & fresh on the palate; Spice & floral notes on the finish	8	32
<i>Catalonia</i> Mas Amor, 2011 (Garnacha/Carignan/Sumoll) Potpourri & citrus aromas; Crisp & vibrant on the palate		34
<i>Monsant</i> Acoustic, 2011 (Garnacha/Carignan/Samso) Highly aromatics of juicy fruit & some herbs; Silky texture, bright acidity, and dry; Fruit driven & slightly bitter on the finish		42

Blanco

	Glass	Bottle
<i>Rias Baixas</i> Deusa Nai, 2011 (Albarino) Orange blossom & oceanic aromas; Lively spiced & citrusy melon flavors; Mineral & orange zest finish	9	36
Ramon Bilbao, 2011 (Albarino) Intense aromatics: apple cider, key lime, and minerality; Dramatically layered flavors of white peach & apricot; sharp, concise finish		40
Zarate, 2010 (Albarino) Tropical fruit aromas; Crisp & fresh on the palate; Balanced & rounded, lingering finish		50
<i>La Rioja</i> Marques de Caceres, 2012 (Viura) Pear & mineral aromas; Apple & tropical fruit flavors; Acidic & clean finish	7	28
Muga 2010 (Viura/Malvasia) Pineapple & peach aromas; Smooth & well-balanced bitter, sweet, and acidic flavors; floral finish	10	40
<i>Carriena</i> Beso de Vino, 2012 (Macabeo) Mineral & lime aromas; Intense & lingering savory finish	7	28
<i>La Mancha</i> Tapeña, 2011 (Verdejo) Vibrant tropical fruit aromas; Bright fruit & crisp flavors; Light minerality throughout the finish	7	28
Paso a Paso, 2011 (Sauvignon Blanc) Apple & pear aromas; Bright, crisp flavors; nicely balanced acidity & clean finish		46
<i>Rueda</i> Martinsancho, 2012 (Verdejo) Mineral accented aromas; Flavors of citrus zest & green apple & light pepper; long & dry finish		48

	Glass	Bottle
<i>Rueda</i> Egeo, 2011 (Verdejo) Dusty apple & mineral aromas; Pear & lime flavors; Grassy finish		40
Gran Familia "Privada", 2011 (Verdejo) Rich, tropical fruit aroma; Crisp & fresh on the palate; Round, lingering finish		32
<i>Malaga</i> Botani, 2011 (Muscat) Floral & mandarin orange aromas; Dry & fruity on the palate; Gentle, citrus finish		45
<i>Galicia</i> Avanthia, 2011 (Godello) Candy & slight spice aromas; Vanilla & quince on the palate; Toasted lees & rich minerals on the finish		84
<i>Getariako Txabalina</i> Txomin Etxaniz, 2012 (Hondarrabi Zuri/Hondarrabi Beltza) Crisp, fruity aromas; Clean, vivid acidic & carbonated on the palate		70
Ulacia Getariako, 2010 (Hondarrabi Zuri/Hondarrabi Beltza) Floral aromas; lime & zest on the palate with an acidic & fizzy component; fresh, clean finish		46

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Tinto

	Glass	Bottle		Glass	Bottle
<i>La Rioja</i>			<i>Ribera del Duero</i>		
Vina Herminia, 2012 (Tempranillo) Explosive red fruit & subtle pepper aromas; Full-bodied & smooth on the palate	7	28	Alejandro Fernandez “Pesquera” 2009 (Tempranillo) Dark fruit & woody aromas; smooth & lush texture with ripe tannins add balance to acidity; Lingering finish		86
Iuvene, 2010 (Tempranillo/Garnacha/Graciano/Mazuelo) Black fruit aroma and flavor; medium finish	8	32	Condado de Haza, 2009 (Tempranillo) Anise & mocha aromas; Herbal notes & succinct tannins on the palate compliment mineralit & acid		80
Bodega Pujanza “Hado”, 2010 (Tempranillo) Cedar, leather, and lavender aromas; Rich, juicy flavors with deep & structured tannins; Spiced & bitter finish		50	Legaris, 2006 (Tempranillo) Coconut & vanilla aromas with an added hint of jammy candy; Plumy rich palate; satisfying finish		60
Muga Reserva, 2008 (Tempranillo/Garnacha/Mazuelo/Graciano) Berry & dark chocolate aromas; cherry-vanilla & anise flavors; long tannic finish adds balance		60	Mauro, 2008 (Tempranillo/Syrah) Powerful & fresh red fruit aromas with slight smoke; Rich & well-polished tannins; Lingering finish		95
Marques de Murrietta Reserva, 2007 (Tempranillo/Garnacha/Mazuelo/Graciano) Mineral smoke & cherry aromas; Ripe fruit and soft tannins on the palate; Plush texture & well-balanced		68	Abadia Retuerta “Seleccion Especial”, 2009 (Tempranillo/Cabernet Sauvignon/Syrah) Oak & black coffee aromas; Fleshy, plush texture with cassis & coffee flavor notes; Soft finish		72
Marques de Caceres Crianza, 2009 (Tempranillo/Garnacha/Graciano) Raspberry & vanilla aromas; soft spice on the palate; plush finish	10	40	<i>La Mancha</i>		
Marques de Caceres Gran Reserva, 2005 (Tempranillo/Garnacha/Graciano) Forest fruit & oaky aromas; Fresh fruit & nicely structured tannins on the palate; luscious finish		75	Alejandro Fernandez “El Vinculo”, 2009 (Tempranillo) Slight oak & dark berry aromas rounded with hints of pepper & clove; Jammy & sweet with cherry-vanilla & blackberry flavors; Soft tannins & spice accents shape finish		48
Marques de Murrietta “Castillo Ygay” Gran Reserva, 2004 (Tempranillo) Aromas of caraway, chocolate, and dough; smooth, earthy chocolate notes on the palate; lush tannins develop into a slight floral sweetness on the finish.		120	<i>Priorat</i>		
<i>Valatayud</i>			Pasanau, 2010 (Cabernet Sauvignon/Garnacha) Lavender, slate, and black currant aromas; Full-bodied and fruit spiced; Nicely layered components		65
Teorema, 2009 (Garnacha/Syrah) Cocoa & red berry aromas; Peppery fruit, soft tannins, and bright minerality on the finish	7	28	Font de la Figuera, 2006 (Grenache/Carignan/Syrah/Mourvedre/ Cabernet Sauvignon) Mineral, smoke, and black cherry aromas; Medium to full-bodied layers of ricvh fruit; Medium tannins & slightly lingering finish		90
Las Rocas “Vinas Viejas”, 2009 (Garnacha) Spicy cranberry aroma; Dark cherry flavor, slight oak, and soft on the palate; Fruit forward finish		44	<i>Carinena</i>		
<i>Campo de Borja</i>			El Burro “Kickass”, 2010 (Garnacha) Violet & red berry aromas; Smooth, wild berry fruit flavors; Spicy finish	7	28
Alto Moncayo “Veraton”, 2009 (Garnacha) Full-bodied & soft tannins; Red & black fruits, cola, spice, and oak add balance & depth		64	<i>Valencia</i>		
<i>Jumilla</i>			Casa L’Angel, 2009 (Cabernet Sauvignon/Tempranillo) Sweet & juicy aromas; Dark fruit & medium depth on the palate; Thick syrup texture on the finish	10	40
Carchelo “C”, 2011 (Monastrell/Tempranillo/Cabernet Sauvignon) Cassis & spice accented aromas; Slight smokiness; peppery fruit flavours on the palate	10	40			
<i>Alicante</i>					
Tarima Hill, 2009 (Monastrell) Strong aromas of red fruit & tobacco; deep fruit, spice, and tannins on the palate add to a long, sweet finish		38			
<i>Montsant</i>					
Jorge Ordenez “Zerran”, 2010 (Garnacha, Mazuelo, Syrah) Red currant and cherry aromas; Earthy and mineral spice with cherry on the palate; Bitter cherry finish and lingering spice.t		50			