

— **PINTXOS** —

Pan Con Tomate bread, tomato, garlic	\$8
Pa Amb Oli bread, tomato, garlic, manchego, jamón	\$9
Pan de Aceitunas bread, olive tapenade	\$7
Champiñones mushroom, caramelized onion, ajo blanco	\$8
Queso de Cabra roasted cherry tomato, garlic, goat cheese	\$14
Spanish Grilled Cheese manchego, spiced alioli	\$11
Mixed Olives	\$8
Paté de Hígados chicken liver mousse, currant confit, almond	\$10
Sardinas tomato, lemon crumble, alioli	\$12

CHARGUTERIE

PICK 4 \$26 **PICK 6** \$32

Manchego	Idiazabal	Drunken Goat
Caña De Oveja	Salchichón Ibérico	
Jamón Serrano	Chorizo	Bresaola

— **VEGETALES** —

Espárragos Ajoblanco garlic-almond, pickled grape	\$9
Tortilla Española traditional egg, potato, onion	\$8
Alcachofas Fritas artichokes, lemon alioli, crispy jamón	\$16
Escalivada Catalana roasted pepper, eggplant, sherry vinegar	\$13
Sandía de Jerez watermelon gazpacho salad, tomato, cucumber, pickled rind, manchego crema	\$12
Patatas Bravas fried potatoes, paprika alioli, chili flake	\$10
Ensalada fresh greens, fennel, orange, walnut, vin	\$9

PAELLA

MARISCOS shrimp, clam, squid, chorizo, chicken	\$39
JARDÍN roasted pepper, artichoke, mushroom eggplant, tomato, olive, fennel bulb	\$37
EXCLUSIVA seasonal mix of the best ingredients	\$46

*our paella is slow simmered in the traditional way
please order upon arrival as it will take some time*

— **CARNES** —

Pollo Ajillo chicken, garlic, onion, sherry, chili flake	\$12
Albondigas pork and chorizo meatball, tomato	\$10
Chorizo grilled sausage, red peppers, onion	\$12
Estacional seasonal fruit, chorizo, crema, balsamic	\$16
Carrillada de Ternera braised beef cheek, PX sherry, saffron potato	\$17
Picanha grilled steak, red chimichurri, mojo verde	\$19
Croquetas jamón serrano, ham, onion	\$12
Piquillos Rellenos pork and chorizo stuffed peppers	\$13

— **PESCADOS** —

Gambas Ajillo shrimp, garlic, onion, sherry, chili flake	\$14
Trucha Escabeche trout, tomato, garlic, capers	\$18
Almejas de Iberia clams, garlic, shallot, wine, bread	\$15
Calamares squid, roasted peppers, tomato, caper, olive	\$13
Pulpo octopus, paprika vinaigrette, saffron potato	\$17

— **POSTRES** —

Flan	\$11
Basque Cheesecake	\$9
Pastel de Chocolate y Nuez	\$8
Churros con Chocolate	\$10