

— **PINTXOS** —

Pan Con Tomate bread, tomato, garlic	\$8
Pa Amb Oli bread, tomato, garlic, manchego, jamón	\$9
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
Boquerones white anchovies, orange-chili salsa, olive	\$12
Paté de Hígados chicken liver mousse, currant confit, almond	\$10
Sobrassada piquillo, marcona almond, olive, pickled onion	\$12

CHARCUTERIE

PICK 4 \$27 **PICK 6** \$32

Manchego Mahon Valdeon Blue
 Drunken Goat Caña De Cabra
 Salchichón Ibérico
 Jamón Serrano Chorizo Bresaola

— **VEGETALES** —

Espárragos Asados walnut-caper relish, lemon zest	\$11
Tortilla Española traditional egg, potato, onion	\$9
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, fish, chorizo, chicken	\$39
JARDÍN roasted pepper, artichoke, mushroom eggplant, tomato, olive, fennel, alioli	\$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
Pinchos Morunos lamb skewers, couscous tabbouleh, ras el hanout, pickled tomato relish	\$20
Carrillada de Ternera braised beef cheek, PX sherry, saffron potato	\$18
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	\$15
Trucha con Fabada trout, white bean broth, jamón serrano	\$18
Almejas de Iberia clams, chorizo, shallot, tomato, wine, bread	\$15
Calamares squid, roasted peppers, tomato, caper, olive	\$13
Pulpo octopus, paprika vinaigrette, saffron potato	\$18

— **POSTRES** —

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

* Consuming raw or undercooked meats, eggs, fish or shellfish may increase your risk of food borne illness