

meat + cheese

one for \$6 - three for \$15

- Salumi Toscano** – black pepper
- Jamón Serrano** – dry-cured Spanish ham
- Capicola** – spicy pork shoulder
- Chorizo** – dried Spanish sausage
- Lomo** – paprika cured pork loin
- Jamón Ibérico** – acorn fed Spanish ham **\$15 oz**

- Six Month Manchego** – sharp, firm, sheep
- Sweet Grass Green Hill** – tangy, soft, cow
- Cana de Cabra** – tangy, soft, goat
- Valdeón Blue** – assertive, creamy, cow and goat
- Clothbound Cheddar** – nutty, firm, cow
- San Simon** – smoked, semi-firm, cow

salads

- Little Gem** – bacon lardons, tomato, chives, Valdeón blue cheese dressing 9
- Rocket Salad** – arugula, manchego, almond apple, charred onion vinaigrette 8
- Coal Roasted Beets** – goat cheese, mint, sherry vinaigrette 7
- Kale Caesar Salad** – brioche croutons, manchego, anchovy vinaigrette 8
- Grilled Octopus Salad** – pickled peppers olives, lemon, parsley 12

rapido

- Marcona Almonds** 5
- Olives** – warmed mixed olives, citrus zest, rosemary 5
- Chicharrones** – fried pork skin, sweet cayenne rub 3
- Boquerones** – anchovies, parsley, garlic, olive oil 5

tapas

- Oysters Rockefeller** – grilled with creamed spinach 12
panko, melted manchego
- Colossal Crabcake** – mango beurre blanc 15
red onion-papaya-pepper relish
- Meatballs** – tomato coulis, manchego 8
- Wood Grilled Artichokes** – lemon butter, chili flakes 9
- Seared Scallops** – red endive, fennel, apple, 16
red onion, radish, charred onion vinaigrette
- Goat Cheese stuffed Piquillo Peppers** – crostini 10
- Roasted Shishito Peppers** – sea salt 6
- Grilled Spanish Octopus** – yukon gold potato 13
paprika butter, sweet pepper, parsley, lemon, evoo
- MADE Skewers** – springer mountain chicken 9
merguez sausage, onion, pepper, zucchini, mushroom, garlic-rosemary olive oil
- Wood Grilled Vegetables** – seasonal mix, 9
cumin chickpea fries, olivetta
- Braised Pork Cheeks** – parsnip chips, red wine jus 8
- Sauteed Assorted Mushrooms** – garlic, sherry 9
- PEI Mussels** – piperade, white wine, garlic croutons 10
- Patatas Bravas** – fried spiced potatoes, tomato aioli 6
- Crispy Calamari** – pickled jalapeño, sweet chili sauce 7
- Shrimp & Grits** – smoked jalapeño butter, 13
red peppers, crispy serrano ham crumble

croquettes

- Lamb Empanadas** – housemade hotsauce 9
- Short Rib Croquettes** – romesco sauce 10

entrees

- Half Roasted Springer Mountain Chicken** – 18
olive rice cake, heirloom carrots, english peas, pan jus
- Pan Roasted Salmon** – quinoa, shallots, 21
brussels sprouts, preserved lemons
- Grilled Bone-in Pork Chop** – potato puree, 19
roasted mushrooms, jus
- *Grilled Skirt Steak** – twice fried fingerling 24
potatoes, chimichurri
- Bacon Wrapped Beef Tenderloin Medallions** 27
mashed potato, crimini mushroom, jus

paella for two

please allow 30 minute preparation

- Paella Mixta** - shrimp, chicken, chorizo, 46
mussels, saffron, calasparra rice
- Vegetarian Paella** - seasonal vegetables, 36
saffron, calasparra rice

desserts

- Shattered Chocolate Bar** 6
marcona almonds, candied orange peels
- Espresso Creme Catalan** 7
burnt turbinado sugar
- Queen of Cream Ice Cream** 5
lustau sherry, vanilla, saffron-almond
- Empanadas** 7
seasonal fruit empanadas,
lustau sherry ice cream



Executive Chef: Erick Balderrama
Pastry Chef: Shirlaine Maloney