

embutidos y queso

one/6, three/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 SUP 15/oz
acorn fed Spanish ham

Six Month Manchego
sharp, sheep

Sweet Grass Green Hill
tangy, cow

Cana de Cabra
tangy, goat

Valdeón Blue
creamy, cow & goat

San Simon
smoked, cow

ensalada

Rocket Salad 8
arugula, manchego, almond apple,
charred onion vinaigrette

Coal Roasted Beets 7
goat cheese, mint, sherry vinaigrette

Spanish Caesar Salad 9
romaine, sun-dried tomatoes, chickpeas,
sliced roasted almonds, croutons, manchego cheese,
anchovies, roasted garlic caesar dressing

botana

Marcona Almonds 5

Olives 5
warmed mixed olives, citrus zest, rosemary

Chicharrones 5
fried pork skin, sweet cayenne rub

Roasted Shishito Pepper 6
sea salt

platos de pescado

Colossal Crabcake 18
melted leeks, whole grain
mustard beurre blanc

Spanish Ceviche 17
avocado verde salsa,
yucca chips, cilantro

PEI Mussels 12
piperade, white wine, garlic croutons,
grilled ciabatta bread

Oysters Rockefeller 12
grilled with creamed spinach panko,
melted manchego

Shrimp + Grits 13
smoked jalapeno butter, red peppers,
crispy serrano ham crumble

platos de carne

Short Rib 11
creamy polenta, swiss chard

Albondigas 8
spicy spanish meatballs, paprika,
tomato coulis, shaved manchego

Short Rib Croquettes 10
romesco sauce

Braised Pork Cheeks 8
parsnip chips, red wine jus

platos de verdura

Brussel Sprouts 10
grapefruit reduction, feta, marcona almonds,
green onion, pickled shallots

Wood Grilled Vegetables 9
eggplant, zucchini, squash, red onion,
mushrooms, sweet peppers, evoo

Wood Grilled Artichokes 9
lemon butter chili flakes

Crispy Calamari 7
pickled jalapeno, sweet chili sauce

Seared Scallops 16
pumpkin puree, watercress, radish, red onion

Tuna Tartare 12
guacamole, wasabi caviar,
yukon gold chips

Braised Octopus 14
red onion, pickled peppers, grape tomatoes,
rosemary smashed fingerling potatoes
and garlic paprika sauce

Lobster Empanada 16
chipotle dough, red pepper, red onion,
cilantro, lemon zest, manchego cheese

Spanish Marinated Chicken 12
red onion, fingerling potato,
peppered neuskies bacon

Picadillo Empanada 10
rosemary pastry filled with ground beef,
onions, green peppers, olives,
toasted almonds, chipotle aioli

MADE Skewers 11
chimichurri marinated shrimp,
merguez sausage, onion, red bell pepper,
zucchini, mushrooms, zesty horseradish aoli

Patatas Bravas 6
fried spiced potatoes, tomato aioli

Pan con Tomate 8
grilled bread, roasted heirloom tomato,
garlic, basil, burrata cheese, e.v.o.o,
balsamic glaze

Piquillo Peppers 10
goat cheese stuffed, crostini

paella

30 minute prep time | serves 2 – 4

Paella Mixta 46
shrimp, chicken, chorizo, mussels, saffron, calasparra rice

Vegetarian Paella 36
seasonal vegetables, saffron, calasparra rice

grandes platos

Pan Roasted Salmon 21
tomato saffron caldo, couscous, mussels

Spanish Chorizo Linguini 25
mussels, chorizo, chickpeas, heirloom tomato,
capers, aleppo chili, orange zest

Pan Seared Grouper 24
braised white beans, roasted grape tomato, chard,
green olive, sun-dried tomato

Brine Roasted Chicken 19
potato leek cake, sautéed vegetables

Wood Fire Grilled Bone-in Pork Chop 19
potato puree, roasted mushrooms, jus,
allow 30 minute prep time

Wood Fire Grilled Skirt Steak* 24
twice fried fingerling potatoes, chimichurri

postres

Shattered Chocolate Bar 6
marcona almonds, candied orange peels

Espresso Creme Catalan 7
burnt turbinado sugar

Seasonal Ice Cream 5
server will provide details

Empanadas 7
seasonal fruit empanadas,
seasonal ice cream

