

# 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

**Robiola Bosina**  
soft, cow

**Humboldt Fog**  
tangy, goat

**Valdeón Blue**  
creamy, cow & goat

**San Simon**  
smoked, cow

**Tomme**  
semi soft, 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

# platillos de pescado

**Colossal Crabcake 18**  
citrus vanilla bean vinaigrette

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

**Oysters Rockefeller 12**  
grilled with creamed spinach panko,  
melted manchego

**Shrimp + Grits 14**  
smoked jalapeno butter, red peppers,  
crispy serrano ham crumble

**Crispy Calamari 7**  
pickled jalapeno, sweet chili sauce

**Seared Scallops 16**  
manchego risotto

**Tuna Tartare 12**  
guacamole, wasabi caviar,  
yukon gold chips

**Grilled Spanish Octopus 13**  
yukon gold potato, paprika butter,  
sweet peppers, parsley, lemon, evoo

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

# platillos 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 9**  
parsnip chips, red wine jus

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

**MADE Skewers 11**  
springer mountain chicken, merguez sausage,  
onion, red bell pepper, zucchini, mushrooms,  
zesty horseradish aoli

**Pork Belly 9**  
red cabbage slaw, bourbon ginger glaze

# platillos 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

**Patatas Bravas 6**  
fried spiced potatoes, tomato aioli

**Pan con Tomate 9**  
grilled bread, roasted heirloom tomato,  
garlic, basil, burrate cheese, e.v.o.o,  
balsamic glaze

**Piquillo Peppers 10**  
goat cheese stuffed, crostini

**Potato Gnocchi 9**  
spinach, mushroom, corn, sage butter

# paella

30 minute prep time | serves 2 – 4

**Paella Mixta 48**  
shrimp, chicken, chorizo, mussels, saffron, calasparra rice

**Vegetarian Paella 36**  
seasonal vegetables, saffron, calasparra rice

# grandes platos

**Pan Roasted Salmon 21**  
quinoa, brussel sprouts, lemon burr blanc

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

**Brine Roasted Chicken 19**  
potato puree, grilled red onion,  
shiitake mushroom, arugula

**Wood Fire Grilled Bone-in Pork Chop 19**  
stone ground grits, caramelized apple reduction  
allow 30 minute prep time

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

**Wood Grilled Filet\* 38**  
mash potatoes, grilled asparagus

# 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