

COMIDA

ALLERGY WARNING: Normal kitchen operations involve shared cooking and preparation areas. Cross contact with other foods may occur during production. We are therefore unable to guarantee that certain menu items are completely free from any particular allergen.

* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.
** Item contains or may contain nuts

TAPAS



- TARTAR DE ATUN*** 18
Ahi tuna, pani puri, avocado mousse
- CARNE CRUDA*** 20
Prime steak tartare, Savora mustard crème, egg salad, house pickles, umami aoli
- MEJILLONES EN ESCABECHE*** 15
Preserved mussels, spicy tomato sauce, whipped feta
- DATILES RELLENOS*** 10
Blue cheese stuffed dates, bacon, honey
- TORTILLA DE BACALAO*** 16
Salt cod egg omelet, kimchi, uni, chimichurri
- EMPANADILLAS DE MORCILLA*** 14
Apple-Morcilla stuffed crispy empanadas, apple butter, frisée salad
- PAN CON TOMATE** 9
Toasted bread, garlic, olive oil, tomato pulp
- BIKINI SANDWICH*** 15
Paleta Ibérica, manchego, truffles, panini
- ALBONDIGAS*** 14
Roasted lamb meatballs, lemon yogurt, cucumbers
- VIEIRAS A LA PLANCHA**** 26
Seared scallops, seafood mole, green papaya salad
- ERIZOS CON HUEVOS*** 26
Fresh sea urchin scrambled eggs, miso butter toast (add Caviar: Mkt price)
- CROQUETAS DE POLLO*** 14
Creamy chicken fritters
- PULPO A LA GALLEGA*** 28
Warm Spanish octopus, fingerling potatoes, pimentón, Spanish olive oil
- RABO DE TORO*** 26
Red wine braised beef oxtail, wild mushrooms
- ENSALADA DE COGOLLOS*** 14
Little gem salad, buttermilk xo dressing, Manchego breadcrumbs
- CANELON DE POLLO AHUMADO*** 24
Smoked chicken cannelloni, duck liver sauce, sherry reduction
- BUTIFARRA*** 14
Grilled pork sausage, white bean purée, parsley salad
- ALBACORE TATAKI*** 17
Albacore tatakai, strawberry, yuzu-ginger-soy, toasted sesame seeds, crispy quinoa, cilantro
- GAMBAS AL AJILLO*** 16
Sautéed shrimp, olive oil, garlic, chili flakes, grilled bread
- CALAMARES*** 19
Crispy calamari steak, Meyer lemon squid ink aioli
- LA BOLA*** 14
Crispy potato and ground beef balls, garlic aioli, salsa roja
- PIQUILLOS RELLENOS**** 16
Crispy, cheese-stuffed piquillo peppers, pickled grapes, peanut romesco
- HUESOS AL HORNO**(Roasted bone marrow)* 26
Beef cheek toast, frisée, citrus
- PANZA DE CERDO*** 18
Crispy pork belly, white Romesco, cabbage
- ALBONDIGAS DE WAGYU*** 19
Wagyu beef meatballs, root vegetable purée, red onion marmalade
- CAVIAR SERVICE*** MKT PRICE
- CHEF SNACKS**** 6
Daily selection of Chef's favorites

— AL LADO —

- SETAS A LA PLANCHA*** 15
Oyster mushrooms, bottarga, sesame vinaigrette
- PATATAS BRAVAS*** 13
Spicy potatoes, tomato sauce, garlic aioli
- COLIFLOR** 14
Roasted cauliflower, tahini, raisins, lemon
- ESPÁRRAGOS VERDE**** 14
Grilled asparagus, peanut romesco, almonds
- BRUSÉLAS*** 14
Brussels sprouts, chorizo, sherry gastrique
- ALCACHOFA*** 13
Crispy baby artichoke, anchovy aioli, lemon
- BROCCOLINI A LA PARILLA**** 17
Grilled broccolini, manchego cheese sauce, pickled shallot, pine nuts

EMBUTIDOS

- JAMÓN IBÉRICO DE BELLOTA CINCO JOTAS**** 51 per oz
5J acorn-fed Iberian ham, cured over 5 yrs, hand carved to order
- JAMÓN IBÉRICO MARCOS SALAMANCA**** 41 per oz
Grain-fed 50% Iberian ham, free range, bone-in, carved to order
- PALETA IBÉRICA DE BELLOTA CINCO JOTAS**** 24
Cured Iberian boneless pork shoulder
- JAMÓN SERRANO FERMÍN**** 13
24-month cured Spanish ham
- JAMÓN DE PATO**** 13
House-cured duck ham
- CHORIZO DE PALACIOS**** 10
Cured Spanish chorizo by Palacios
- IBÉRICO CHORIZO**** 14
Cured Iberian pork chorizo
- LOMO DE BELLOTA CINCO JOTAS**** 15
Dry-cured Iberian pork sausage



QUESOS

3 Cheeses - \$22 // 5 Cheeses \$30

- SHEEP'S MILK**
- IDIAZABAL**** 9 / **MANCHEGO**** 3MO 8
- COW'S MILK**
- CABRALES**** 9 / **MAHON SEMI SOFT**** 8 / **MAHON AGED 12MO**** 9
- GOAT'S MILK**
- ROCINANTE**** 9 / **CAÑA DE CABRA**** 8
- CABRA AL ROMERO**** 10

LAS PAELLAS

- PAELLA DE MARISCOS*** 61
Seafood paella, prawns, clams, mussels, octopus, saffron bomba rice, garlic aioli
- PAELLA DE CARNE*** 53
Meat paella, pork belly, chorizo, blood sausage, duck confit, beef cheek, bomba rice, garlic aioli
- PAELLA DE VEGETALES*** 40
Vegetable paella, roasted vegetables, fideuà, saffron aioli
- PAELLA VALENCIANA*** 60
Scallops, shrimp, chicken, chorizo, saffron bomba rice, saffron aioli
- PAELLA DE PATO*** 55
Confit duck leg, crispy duck breast, bomba rice, aioli



CARNES Y PESCADOS

All of our beef is hormone & antibiotic free and grilled over a wood fire

- PRIME RIBEYE STEAK*** 89 PER LB
House specialty - aged 50+ days
- PRIME SKIRT*** 8oz 40
- PRIME HANGER*** 8oz 34
- PRIME NEW YORK STRIP*** 12oz 70
- STRAUSS GRASS FED NEW YORK STRIP*** 12oz 60
- SANTA CAROTA NEW YORK STRIP*** 10oz 59
- ANGUS FILET MIGNON*** 8oz 60
- A5 JAPANESE WAGYU*** MKT PRICE (3oz min)
- AMERICAN WAGYU COULOTTE*** 38
- "WANDERER" FLAT IRON*** 36
- CORDERO A LA PLANCHA*** 48
Miso glazed lamb, caponata
- FENNEL STUFFED BRANZINO*** 52

A service charge of 20% will be added to all parties of 6 or more.