



SANDWICHES/ WRAPS

Manchego Beef Sliders

Brioche Buns, Heirloom Tomatoes, Paprika
Alioli, Little Gem Lettuce
\$16

Turkey Greek Sliders

Brioche Buns, Greek Yogurt Spread, Feta
Cheese, Piquillo Peppers, Little Gem Lettuce
\$14

Grilled Chicken Romesco Club Sandwich

Ciabatta Bread, Little Gem Lettuce, Heirloom
Tomato, Brie Cheese, Romesco
\$14

Spanish Chicken Wrap

Sun Dried Tomato Wrap, Bacon, Manchego
Cheese, Spinach, Saffron Chile Alioli
\$12

CHILLED / SALADS

Citric Yuzu Salad

Local Mixed Greens, Yuzu Vinaigrette,
Marcona Almonds, Oranges, Avocado
\$14

Ceaser Salad

Romaine, Garlic Herbed Croutons,
Manchego Cheese
\$14

++ Shrimp \$9

++ Salmon \$14

CRAFTED FRIES

Manchego Truffle Fries

Chives, Manchego, Truffle Oil
\$12

Blue Cheese Serrano Fries

Serrano Ham, Cabrales Cheese, Chives
\$15

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Tapas

Calamardo Frito

(Fried Calamari)

Calamari Tubes, Tentacles, Pepper Flakes, Smoked Paprika, Lemon, Tarragon

Alioli

\$18

Pan con Tomate

(Tomato Bread)

Grated Heirloom Tomatoes, Olive Oil, Chili Oil, Micro Greens, Sal de Anana,

Sourdough VG DF

\$10

Pasteles De Cangrejo

(Lumpy Crab Cakes)

3 Crab Cakes, Green Apple Root Puree, Hazelnuts, Frieze Salad, Finishing Oil GF

\$20

Pimentones de Patron Salteados

(Blistered Padron Peppers)

Pimientos Chiles, Olive oil, Sal de Anana, Lemon

\$15

Elote estilo Español

(Spanish Style Corn)

Whole Corn, Manchego Cheese, Paprika, Cayenne, Aioli, Parsley

\$13

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