



MEREDIA/STARTERS

SERRANO HAM TARTARE

Cured Egg Yolk, Chives, Truffle Alioli, Manchego Cheese, Chili Oil, Herb Butter Crostini, Microgreens*
\$22

PLATILLO DE JAMÓN IBERICO DE BELLOTA

1 oz Thinly Carved Iberico Ham
\$32

IBERICO DE BELLOTA TARTARE

Cured Egg Yolk, Chive, Truffle Alioli, Manchego Cheese, Chili Oil, Herb Butter Crostini, Microgreens*
\$56

BOQUERONES ENDIABLADOS

Anchovies, Manchego Cheese, Spicy Romesco, Crostinis
\$12

PLATILLO DE JAMÓN SERRANO

1 oz Thinly Sliced Serrano Ham
\$12

BOQUERONES ESPANOLES

Anchovies, Spanish Olive Tapanade, Crostinis
\$10

TABLA ESPAÑOLA

Manchego Cheese, Caña de Cabra, Cabrales, Serrano Ham, Chorizo Iberico, Champagne Grapes, Marcona Almonds, Organic Honeycomb, Rosemary
\$38

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



ENSALADAS / SALADS

ENSALADA PIPIRRANA

(Spanish Cucumber Salad)

Cucumber, Baby Heirloom Tomatoes, Spanish Olives, Charred Red Onion, Yellow Peppers, Parsley, Paprika, Red Wine Vinaigrette, Feta Cheese

\$18

ENSALADA CABRALES

(Wedge Salad)

Baby Iceberg, Heirloom Tomatoes, Jamón Serrano, Sherry Glaze, 7-Minute Egg, Rosemary Cabrales Dressing*

\$19

ENSALADA DE BOQUERONES

(Spanish Caesar)

Red Leaf Romaine, Queso Manchego, Migas, Salted Almonds

\$18

PLATOS PRINCIPALES (MAIN COURSE)

ROASTED AIRLINE JIDORI CHICKEN

Baby Bella Mushrooms, Herbed Potatoes, Swiss Chard, Fresh Chives, White Wine Glaze

\$29

SALMON SARTENEADO

(Pan Seared Salmon)

Courgette, Aubergine, Blistered Red Peppers, Oven Roasted Tomatoes, Purple-Fleshed Potato Purée, Lemon Saffron Beurre Blanc*

\$37

BRANZINO CHAMUSCADO

(Seared Branzino)

Grilled Lemon, Yucca Skordalia, Romesco Sauce, Fennel Salad

\$39

ESTOFADO DE CERDO

(Braised Spanish Pork)

Spanish Dry Rub, Red Wine Broth, Pomme Purée, Pink Peppercorn Hazelnut Gremolata

\$32

PRIME BEEF FILET

8 oz. Prime Filet, Golden Pomme Purée, Grilled Asparagus, Cabrales Bordelaise Sauce*

\$46

Oscar Style - King Crab, Butter Poached Asparagus, Béarnaise
+\$50

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PAELLAS - DINNER MENU

Please Allow 40 Minutes For All Paellas

PAELLA MARINA

(Seafood Paella)

Bomba Rice, Saffron, Sweet Peppers, Peas, Tomatoes, Shallots, Garlic, Paprika, Lemon, Parsley, Clams, Mussels, Shrimp, Calamari

\$38/\$65

PAELLA TIERRA Y MAR

(Shrimp, Pork & Chicken Paella)

Bomba Rice, Saffron, Sweet Peppers, Peas, Tomatoes, Shallots, Garlic, Paprika, Lemon, Parsley, Chicken, Shrimp, Chorizo, Serrano Ham

\$35/\$63

PAELLA DE PLANTA

(Veggie Paella)

Bomba Rice, Saffron, Sweet Peppers, Peas, Tomatoes, Shallots, Garlic, Paprika, Lemon, Parsley, Artichokes, Olives, Vegan Chorizo


\$35/\$63

PAELLA SUPREMA

(Supreme Seafood Paella)

Bomba Rice, Saffron, Sweet Peppers, Peas, Tomatoes, Shallots, Garlic, Paprika, Lemon, Parsley, Maine Lobster Tail, U10 Scallops, Clams, Mussels, Calamari, Shrimp

\$69/\$118



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TAPAS

EMPANADAS DEL GALLINERO

(Chicken Empanadas)
Corn Masa, Pulled Chicken, Manchego Cheese,
Chile Rojo, Pimenton Alioli
\$13

EMPANADAS DEL CAMPO

(Vegan Empanadas)
Corn masa, Black Beans, Tomatoes, Onions, Corn,
Romesco Sauce
\$11

PAPAS BRAVAS ESPANOLAS

Potatoes, Chives, Sal de Añana, Salsa Brava, Lemon
Yogurt Alioli
\$12

CALAMARDO FRITO

(Fried Calamari)
Calamari Tubes, Tentacles, Smoked Paprika,
Lemons, Siracha Alioli
\$24

CROQUETAS DE JAMON E QUESO

(Cheese & Ham Croquettes)
Serrano Ham, Manchego Cheese, Breadcrumbs,
Fresh Herbs, Smoky Pimenton Alioli
\$14

CROQUETAS DE CHAMPINON

(Mushroom Croquettes)
Shiitake Mushrooms, Manchego Cheese,
Breadcrumbs, Truffle Alioli
\$11

CROQUETAS DE VIEIRAS

(Scallops Croquettes)
Scallops, Manchego Cheese, Onions, Breadcrumbs,
Fresh Chives, Saffron Alioli
\$16

PIMENTONES DE PATRON SALTEADOS

(Blistered Padron Peppers) Pimientos Chiles, Olive
oil, Sal de Anana, Lemon
\$15

PAN CON TOMATE

(Tomato Bread)
Grated Heirloom Tomatoes, Olive Oil, Sal de Anana,
Toasted Ciabatta
\$10

EJOTES FRITOS

(Battered-Fried Green Beans)
Green Beans, Batter, White Wine Alioli
\$13

COLIFLOR CON PIMENTON ROSTISADA

(Roasted Pimenton Cauliflower)
Roasted Cauliflower, Paprika, Pickled Raisins, Parsley, Romesco
Sauce
\$14

COLES DE BRUSELES CON CHORIZO

(Brussel Sprouts & Chorizo)
Brussel Sprouts, Sherry Vinegar, Chorizo
\$13

COLES DE BRUSELES VEGANOS

(Brussel Sprouts & Chorizo)
Brussel Sprouts, Herb Coconut Ghee, Sherry Vinegar, Vegan
Chorizo
\$11

ELOTE ESTILO ESPAÑOL

(Spanish Style Corn)
Whole Corn, Manchego Cheese, Paprika, Cayenne, Alioli, Parsley
\$13

MEJILLONES CON SALSA DE PESCADOR

(Mussels in Fisherman's Sauce)
Mussels, Saffron, White Wine, Garlic, Red Pepper Flakes,
Crushed Tomatoes, Chorizo, Parsley
\$16

ALMEJAS A LA MARINERA

(Clams in Sailor Sauce)
Clams, White Wine, Shallots, Garlic, Saffron Broth, Parsley, Salt
\$16

GAMBAS AL AJILLO

(Spanish Garlic Shrimp)
Shrimp, Garlic, Red Pepper Flakes, Paprika, Parsley, Lemon,
Chive Oil, Parsnip Purée
\$18

PASTELES DE CANGREJO

(Lumpy Crab Cakes)
Blue Crab, Green Apple Root Puree, Hazelnuts, Friesse Salad \$19

ASPARAGOS A LA PARILLA

(Grilled Asparagus)
Grilled Asparagus, Champagne Vinaigrette
\$12

PAN DE CAÑA DE CABRA

(Spanish Cheese Bread)
Goat Cheese, Honey Glazed Shallots, Chili Oil, Bruleed Grapefruit
Supreme, Rosemary Orange Honey
\$14

DATILES PUERCOS

(Chorizo Dates)
Local Date Harvest, Goat Cheese, Toasted Pecans, Chorizo
Iberico
\$13