



BOARDS

served with seasonal accompaniments and bread

PAN TOMATE | 7 (vg)

flat bread | roasted cherry tomato | tetilla cheese | spanish balsamic

BURRATA | 12

frisee lettuce | cranberry jam | spicy toasted pumpkin seed | spanish balsamic

JAMON SERRANO | 9

twelve month | dry cured

CHORIZO PAMPLONA | 8

grilled | spiced

BLACK PEPPER GOAT | 8

green grapes | toasted pistachio | apple jam

MANCHEGO | 7

sheep | twelve month | hard

RED WINE GOAT | 7

mild | semi-soft

CHEF'S CHOICE | 23

assortment of cheese & charcuterie | seasonal garnishes
please ask your server for today's selection

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

All cheese and charcuterie are authentic D.O. products of Spain.

TAPAS

DAILY SOUP | 6

LOMO TOSTA | 12

pork tenderloin | apple cranberry jam | brie

HUEVOS ROTOS | 9 (vg/gf)

fresh cut fries | egg | roasted red pepper aioli
add chorizo, chicken or bacon + 3

JAMON CROQUETAS | 10

jamon serrano | mashed potato | manchego | roasted garlic aioli

MUSHROOM CROQUETAS | 11 (vg)

shiitake | oyster | beech | goat cheese | cream cheese | black pepper aioli

TARTARE | 13

beef tenderloin | shallot | caper | truffle oil | dijon | quail yolk | crostini

EMPANADILLAS | 12

braised pork cheek | toasted cumin aioli

PATATAS BRAVAS | 7 (vg/gf)

roasted garlic aioli | brava sauce

GARLIC SHRIMP | 11

butter | white wine | fennel | garlic | toasted baguette | guindilla pepper

TORITO | 12

veal and chorizo slider | mahon cheese | chipotle aioli | bellota bacon | iceberg lettuce

TORTILLA ESPAÑOLA | 9

egg | potato | onion | red pepper aioli

ENSALADA | 12

spinach | chicken | dried cranberry | candied walnut | goat cheese | apple | cherry maple dressing

CENA

DUCK | 15 (gf)

duck leg confit | parsnip puree | red sangria plum glaze

SCALLOP | 13 (gf)

romesco sauce | bellota bacon chutney

PULPO | 13 (gf)

octopus | grilled pineapple | confit fingerling | arugula | mojo picon

PUMPKIN RAVIOLI | 11 (vg)

manchego | brown butter

LOBSTER RAVIOLI | 13

saffron garlic cream sauce | asparagus | beech mushroom

SKATE WING FISH | 14

polenta | sofrito sauce

STEAK AU POIVRE | 19 (gf)

peppercorn veal sauce | cauliflower mashed potato | braised brussel sprout

PAELLA

(Serves 2-4) Please allow approximately 40 minutes

MOVIDA | 45 (gf)

braised pork shoulder | sofrito sauce | saffron | red onion | wild mushroom | goat cheese

VALENCIANA | 45 (gf)

prawn | calamari | mussel | chorizo riojano | fennel | sweet pea | sofrito sauce | saffron | garlic aioli
add chicken +3

VEGETABLE | 38 (vg/gf)

please ask your server for today's selection