



CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

SOBRASADA

Mallorca
Soft, spreadable chorizo

FUET

Catalonia
Dry-cured pork sausage

CHORIZO SORIA

United States
Dry-Cured pork sausage, smoky & garlicky

CHORIZO PICANTE

United States
Spicy, dry cured pork sausage

FRESH MAHÓN

Minorca
Semi-soft, cow's milk cheese

VALDEÓN

Castile y León
Cow & goat's milk blue cheese, tangy & spicy

DRUNKEN GOAT

Murcia
Semi-soft goat's milk soaked in red wine

TETILLA

Galicia
Mild, buttery cow's milk cheese, soft & creamy

IBORES

Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

IDIAZÁBAL

Basque
Smoked raw sheep's cheese, nutty & robust

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

DÉLICE DE BOURGOGNE

Burgundy, France
Triple cream cow's milk cheese, rich & buttery

CABRA ROMERO

Murcia
Goat's milk cheese coated with rosemary

JAMÓN MANGALICA | 14

Segovia
Cured Hungarian pig

APERITIVO BOARD | 26

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

TAPAS

PIQUILLO HUMMUS | 9

Oregano, Pita

CHAMPIÑONES A LA PLANCHA | 11

Mushrooms, Salsa Verde

EGGPLANT CAPONATA | 5.5

Sweet Pepper, Parsley, Basil

SPINACH & CHICKPEA CAZUELA | 8.5

Cumin, Roasted Onions, Lemon

WHIPPED SHEEP'S CHEESE | 9.5

Truffle Honey

GRILLED ASPARAGUS | 9

Almond Romesco

SPICED CAULIFLOWER | 8.5

Herbed Aioli

BROCCOLINI | 9

Garlic, Chili Flake, Lemon

CORN CAZUELA | 8.5

Piquillo Peppers, Sumac Crema

MARINATED OLIVES | 5

Pickled Vegetables, Garlic, Citrus, Thyme

POTATO TORTILLA | 7

Chive Sour Cream

PATATAS BRAVAS | 8

Salsa Brava, Garlic Aioli

BLISTERED SHISHITO PEPPERS | 8.5

Lime, Sea Salt

BOQUERONES | 8

Parsley, Garlic

SALMON CRUDO | 11.5

Parsley, Capers, Onions, Pepper Croutons

MUSSELS AL DIABLO* | 13

Lobster Broth, Spicy Tomato

SNAPPER A LA PLANCHA | 13.5

Salsa Verde

PULPO A LA GALLEGA | 15.5

Celery, Red Onions, Potatoes

GRILLED PRAWNS | 12

Red Chimichurri

GAMBAS AL AJILLO | 9.5

Guindilla Pepper, Olive Oil, Garlic

TRUFFLED BIKINI | 8.5

Jamón Serrano, San Simón

CHORIZO W/ SWEET & SOUR FIGS | 9

Balsamic Reduction

GRILLED CHICKEN THIGH | 9.5

Harissa Yogurt, Lemon

BACON-WRAPPED DATES | 8

Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS | 7

Garlic Aioli

HANGER STEAK* | 12.5

Truffle Vinaigrette

STEAK PAILLARD* | 14.5

Pepper Vinaigrette, Frites

GRILLED PORK BELLY | 10.5

Mojo Rojo

ALBONDIGAS | 9.5

Spiced Meatballs in Jamón-Tomato Sauce

MORCILLA & POTATOES | 8.5

Saffron Aioli

SPICED BEEF EMPANADAS | 8

Red Pepper Sauce

SALADS

ENSALADA MIXTA | 9

Little Gem Lettuce, Olives, Onions, Tomatoes

CELERY HEARTS & WATERMELON RADISH | 8.5

Apple Saffron Vinaigrette

HEIRLOOM TOMATOES | 10.5

Basil, Idiazábal

LARGE PLATES

CHICKEN PIMIENTOS | 23

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO | 26.5

Broccolini, Lemon

half / full / double

PAELLA VERDURAS | 18 / 36 / 64

Broccolini, Carrots, Chickpeas, Garlic Aioli

PAELLA SALVAJE | 28 / 56 / 98

Chorizo, Gaucho Sausage, Pork Belly, Chickpeas

PAELLA MARISCOS | 28 / 56 / 98

Prawns, Mussels, Clams, Calamari

SQUID INK FIDEOS | 15.5 / 31 / 62

Calamari, Pickled Red Onions, Salsa Verde

PARILLADA BARCELONA* | 31 / 62 / 108

Strip Loin, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN | 7

CHOCOLATE CAKE | 9

Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT | 8

Citrus Cream, Strawberries, Pistachios

OLIVE OIL CAKE | 9

Sea Salt

BURNT BASQUE CHEESECAKE | 9

Luxardo Cherries

TORTA DE SANTIAGO | 8.5

Almonds, Lemon

CHEFS AARON DANIELS & JASON DUFFY

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.