

CURED MEATS

JAMÓN SERRANO AND SMOKED ALMONDS (2.5 OZ)	18
JAMON IBERICO DE BELLOTA 5JS (1 OZ)	27

TAPAS

FRESH EAST COAST OYSTERS	3.75/EA
FERMENTED HOT SAUCE AND HORSERADISH	
ROASTED MARCONA ALMONDS	6
MARINATED SPANISH OLIVES	7
MANCHEGO AND MEMBRILLO	8
CRISPY STUFFED GORDAL OLIVES	
SOBRASADA SAUSAGE AND A GUINDILLA PEPPER AIOLI	8
PAN CON TOMATE	8
+ ADD BOQUERONES OR CANTABRIAN ANCHOVIES 3	
STEAMED ARTICHOKEs	12
CAPER AIOLI AND LEMON	
MATRIMONIO	7
CANTABRIAN SEA ANCHOVIES, BOQUERONES AND ENGLISH CUCUMBERS	
PATATAS BRAVAS	8
GARLIC AIOLI, BRAVA SAUCE	
WHIPPED GOAT CHEESE	13
CUMIN HONEY AND, ROASTED ALMONDS	
YELLOWFIN TUNA CRUDO	19
CAPERS, CALABRIAN CHILIS, TONNATO SAUCE	
GULF SHRIMP	14
CALABRIAN CHILI OIL, SHAVED LARDO, LEMON	
MAITAKE MUSHROOMS	14
CHICKPEAS, MISO BUTTER AND AN EGG YOLK,	
CROQUETAS DE POLLO AND JAMON SERRANO	12
HAZELNUT ROMESCO	
SEARED BAVETTE STEAK	29
AMERICAN WAGYU BEEF, ARTICHOKEs, PIQUILLO PEPPERS AND FENNEL POLLEN	
MORCILLA DE BURGOS	12
GRILLED SPANISH BLOOD SAUSAGE, GOAT CHEESE, DATES, AND GREEN APPLES	
TORRIJA	9
BANANAS, HAZELNUTS AND COCONUT	

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