

## TAPAS

CHARCUTERIE & CHEESE 26  
CHEF'S SELECTION OF CURED MEATS & CHEESE  
SERVED WITH TRADITIONAL ACCOMPANIMENTS

WOOD-GRILLED LAMB CHOPS\* 15  
MINT PESTO | BABY ARUGULA

BACON WRAPPED DATES 11  
MARCONA ALMOND | VALDEON CRÈME

BRIE BRUSCHETTA 9  
MEYER LEMON CURD | SOURDOUGH  
MARCONA ALMONDS

## Y MÁS (AND MORE)

CAESAR SALAD PARMIGIANA 15  
BUTTERMILK CROUTON | ANCHOVY

WOOD FIRED PRADO BURGER\* 19  
WHIPPED BRIE | CRISPY JAMÓN | HEIRLOOM TOMATO  
GEM LETTUCE | BUTTERMILK ROLL  
*Served with choice of:*  
CHERMOULA FRIES, SIDE SALAD OR FRUIT

FUNGI FLATBREAD 16  
WILD MUSHROOMS | CHARRED BROCCOLINI  
BRIE | ROASTED GARLIC

CATALAN COCA FLATBREAD 15  
PIQUILLO PEPPERS | CARAMELIZED ONION  
OLIVE OIL | CAPERS  
*Add chorizo \$5*

## DESSERTS

BREAD PUDDING 12  
CROISSANTS | PISTACHIO BRITTLE  
HOUSE MADE VANILLA ICE CREAM

CREMA CATALANA 12  
CITRUS | CINNAMON | BARQUILLO

TARTA DE SANTIAGO (GLUTEN-FREE) 12  
ALMOND CAKE | HONEY GRANOLA  
BUTTERMILK SORBET

CHOCOLATE BOMBA 12  
MILK CHOCOLATE MOUSSE | CRISPY RICE | GIANDUJA

LEMON CHEESECAKE 12  
BOURBON BLUEBERRIES | OLIVE OIL STREUSEL  
LEMON CURD

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes. A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.