

## DINNER

## TAPAS

PAN DE MANCHEGO <sup>NF, VG</sup> 7

QUINCE JAM, WHIPPED BUTTER

FRITTO DEL MAR <sup>NF</sup> 20

CALAMARI, SHRIMP, BELL PEPPER, PIQUILLO PEPPER AIOLI, MOJO VERDE

ALBONDIGAS <sup>NF</sup> 16

BEEF AND LAMB MEATBALLS, SALMORRA SAUCE, CROSTINI

QUESO Y CHARCUTERIA 26

CHEF'S SELECTION OF CURED MEATS AND CHEESES

PICKLED VEGETABLES, MARCONA ALMONDS, SEASONAL MOSTARDA, JAM, CROSTINI

QUATRO QUESO 18

CHEF'S SELECTION OF FOUR CHEESES

PICKLED VEGETABLES, MARCONA ALMONDS, SEASONAL MOSTARDA, JAM, CROSTINI

COL DE BRUSELAS 15

BRUSSELS SPROUTS, CRISPY JAMON, LOCAL CHEVRE CHEESE, SPICED HAZELNUTS, SABA

DATILES RELLENOS <sup>GF</sup> 11

BACON WRAPPED DATES, MARCONA ALMOND, SPANISH BLUE WHIP

PATATAS BRAVAS <sup>GF, NF, DF</sup> 12

CRISPY POTATOES, PALACIOS CHORIZO, SAFFRON AIOLI, SALMORRA SAUCE

GAMBAS AL AJILLO <sup>NF</sup> 26

PRAWNS, CHILE DE ARBOL, BLOOD ORANGE, ARUGULA, GARLIC CHIPS, CITRUS BEURRE BLANC

BAGUETTE CRISPS

PULPO A LA GALLEGA <sup>GF, DF, NF</sup> 20

SMOKED PAPRIKA MARINATED OCTOPUS, SAUTEED POTATOES WITH ONIONS

FRISÉE AND ARUGULA SALAD

ACEITUNA INFUNDIDO <sup>DF</sup> 9

CITRUS AND SHERRY MARINATED OLIVES, ROSEMARY, MARCONA ALMONDS

## PAN TOSTADOS

DE CHORIZO 17

RED WINE POACHED CHORIZO, ONION JAM, SHAVED MANCHEGO

DE TOMATE 16

PESTO, CABRA WHIP, MARINATED TOMATOES

## ENSALADAS Y SOPAS

HEIRLOOM TOMATO GAZPACHO <sup>DF</sup> 18

PERSIAN CUCUMBER, HEIRLOOM TOMATOES, GARLIC, PEPPERS, CORN NUTS, ALMONDS, EVOO

LA DIOSA VERDE <sup>GF, VG</sup> 18

LACINATO KALE, AVOCADO, MANCHEGO, GRAPES, MARCONA ALMONDS

GREEN GODDESS DRESSING

TOMATE Y QUESO <sup>GF, VG</sup> 22

MARINATED HEIRLOOM TOMATOES, BURRATA, ARUGULA, FRISÉE, SPICED HAZELNUT

TARRAGON VINAIGRETTE

MISTA <sup>GF, VG</sup> 16

MARKET GREENS, PETITE CUCUMBER, DRIED FIG, CRISPY SHALLOT, MANCHEGO

CHAMPAGNE VINAIGRETTE

CESAR <sup>NF</sup> 17

BABY ROMAINE, CRISPY CAPERS, HOUSE CROUTONS, PARMESAN, MARINATED ANCHOVY

CESAR DRESSING

## ADD TO ANY SALAD

CHICKEN BREAST \$8, FILET PINCHOS \$12, SHRIMP \$10, SALMON \$10

## OCÉANO

VIEIRA DEL MAR\* <sup>NF</sup> 48

PAN SEARED DIVER SCALLOPS, BASIL FARRO, CAMPARI TOMATO, ASPARAGUS

SHAVED FENNEL SALAD, SMOKED PAPRIKA CHIMICHURRI

SALMON Y ARROZ AMARILLO\* <sup>GF, NF</sup> 44

CRISPY SKIN SALMON, SOFRITO ARTICHOKE, RAPINI & PEPITAS, CAMPARI TOMATO, CRISPY

CAPERS, ORANGE GARLIC SAUCE

CORVINA EN SALSA VERDE\* <sup>GF, NF</sup> 52

SPANISH WHITE FISH, BELUGA LENTILS, SWEET PEPPERS, WILD MUSHROOMS, ASPARAGUS

MOJO VERDE

## PAELLAS

MARISCOS\* <sup>NF, GF, DF</sup> 49

SHRIMP, CLAMS, MUSSELS, CALAMARI, WHITE FISH, CHORIZO

DE VERDURA <sup>NF, GF, DF, VG</sup> 39

SOYRIZO, CHARRED RAPINI, WILD MUSHROOMS, ANDALUSIAN SUCCOTASH

MARINATED ARTICHOKE

DEL CARNICERO\* <sup>GF, DF, NF</sup> 52

RIOJA SHORT RIB, FILET PINCHOS, GRILLED LAMB CHOPS, PALACIOS CHORIZO

## TIERRA

LOMO IBERICO\* <sup>GF, NF</sup> 46

HARISSA HONEY ROSEMARY PORK TENDERLOIN, LEMON CHARRED RAPINI

CHARRED CARROTS, GARLIC FINGERLING POTATOES, QUINCE WHISKEY GLAZE

COSTILLA RIOJA <sup>GF, NF</sup> 47

BRAISED BEEF SHORT RIB, SUMMER SQUASHES & EGGPLANT, SWEET PEPPERS

ROASTED GARLIC MASHED POTATOES, PIQUILLO PEPPER JAM

LOMO DE RES\* <sup>GF, NF</sup> 60

PRIME BEEF TENDERLOIN, ANDALUSIAN SUCCOTASH, ASPARAGUS, WILD MUSHROOMS

HARISSA MANCHEGO MASHED POTATOES, RIOJA WINE DEMI

CHULETAS DE CORDERO\* <sup>GF, NF</sup> 48

RACK OF LAMB, HEIRLOOM CORN PUREE, ASPARAGUS, WILD MUSHROOMS

RIBBON CARROT SALAD, ROSEMARY APRICOT DEMI

POLLO MORISCO\* <sup>GF, NF</sup> 42

SHISHITO PEPPER, HEIRLOOM CARROT, MOROCCAN COUSCOUS, TARRAGON GREMOLATA

PISTO <sup>GF, NF</sup> 32

HEIRLOOM CORN PUREE, BELUGA LENTILS, SUMMER SQUASHES, EGGPLANT

PIQUILLO PEPPER, SALMORA TOMATO SAUCE

## DESSERTS

PALETA DE CHOCOLATE <sup>GF, NF</sup> 14

SALTED MILK CHOCOLATE MOUSSE POPSICLE, MINT, CHERRY SAUCE

BERRIES CON CREMA <sup>NF</sup> 13

SEASONAL BERRIES, LEMON, SWEET CRÈME GELATO

SWEET CORN CREMA CATALANA <sup>GF, NF</sup> 13

ORANGE, PEACH, HONEY, FIG, BURNT MERINGUE

ALMOND BUTTER CAKE 12

GRAPEFRUIT, HONEYCOMB, CREAMSICLE GELATO

\*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.

GF - GLUTEN FRIENDLY V - VEGAN VG - VEGETARIAN DF - DAIRY FREE NF - NUT FREE