

## DINNER

## TAPAS

## PAN DE MANCHEGO (NF, VG) 7

QUINCE JAM | WHIPPED BUTTER

## FRITTO DEL MAR (NF, GF) 20

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

## ALBONDIGAS (NF) 16

BEEF AND LAMB MEATBALLS | CROSTINI | SALMORRA SAUCE

## QUESO Y CHARCUTERIA 26

CHEF'S SELECTION OF CURED MEATS AND CHEESES | PICKLED VEGTABLES  
MARCONA ALMONDS | SEASONAL MOSTARDA | JAM | CROSTINI

## COL DE BRUSELAS (GF) 15

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

## CHILE PADRON (NF, GF, DF) 13

SAFFRON AIOLI | CRISPY SHALLOT | UMAMI SAUCE

## GAMBAS AL AJILLO (NF) 26

PRAWNS | CHILE DE ARBOL | BLOOD ORANGE | ARUGULA  
GARLIC CHIPS | BAGUETTE CRISPS | CITRUS BEURRE BLANC

## PULPO A LA GALLEGA (GF, DF, NF) 20

SMOKED PAPRIKA MARINATED OCTOPUS | GARLIC ONION SAUTEED POTATOES  
FRISÉE ARUGULA SALAD

## ACEITUNA INFUNDIDO (DF, V) 9

CITRUS SHERRY MARINATED OLIVES | ROSEMARY | MARCONA ALMONDS

## PAN TOSTADOS

## DE CHORIZO 17

RED WINE POACHED CHORIZO | ONION JAM | SHAVED MANCHEGO

## DE TOMATE 16

TOMATO JAM | CROW'S DAIRY GOAT CHEESE | HEIRLOOM TOMATOES | TANGERINE OIL

## ENSALADAS Y SOPAS

## CALDO DE LENTEJAS (GF, NF) 18

BELUGA LENTILS | ANDALUSIAN MIREPOIX | JAMON LARDONS | RAS AL HANOUT  
SPANISH CHORIZO CHIP | PETITE GREENS

## LA DIOSA VERDE (GF, VG) 18

LACINATO KALE | AVOCADO | MANCHEGO | GRAPES | MARCONA ALMONDS  
GREEN GODDESS DRESSING

## REMOLACHA (VG, GF, NF) 22

YELLOW AND RED ROASTED BEET | ARUGULA | PUFFED QUINOA  
CROW'S DAIRY GOAT CHEESE | PICKLED SHALLOTS | AGRODOLCE VINAIGRETTE

## MISTA (GF, VG) 16

MARKET GREENS | PETITE CUCUMBER | DRIED FIG | CRISPY SHALLOT  
MANCHEGO | APPPLE CHIPS | CANDIED WALNUTS | CHAMPAGNE VINAIGRETTE

## CÉSAR (NF) 17

BABY ROMAINE | CRISPY CAPERS | HOUSE CROUTONS | PARMESAN  
MARINATED ANCHOVY | CAESAR DRESSING

## ADD TO ANY SALAD

CHICKEN BREAST \$9 | FILET PINCHOS \$12 | SHRIMP \$12 | SALMON \$12

## OCÉANO

## VIEIRA DEL MAR (NF) 48

PAN SEARED DIVER SCALLOPS | BASIL FARRO | CAMPARI TOMATO  
ASPARAGUS SHAVED FENNEL SALAD | SMOKED PAPRIKA CHIMICHURRI

## SALMON Y ARROZ AMARILLO (GF, NF) 44

CRISPY SKIN SALMON | RAPINI | PEPITAS | CAMPARI TOMATO | CAPERS | POMEGRANATE  
ORANGE GARLIC SAUCE

## BRANZINO (GF, NF, DF) 52

SPANISH SEABASS | BUTTERNUT SQUASH | SWEET PEPPERS | WILD MUSHROOMS  
ASPARAGUS | SALMORA SAUCE

## PAELLAS

## MARISCOS (NF, GF) 49

SHRIMP | CLAMS | MUSSELS | CALAMARI | WHITE FISH | CHORIZO

## DE VERDURA (NF, GF, DF, V) 39

SOYRIZO | CHARRED RAPINI | WILD MUSHROOMS | ANDALUSIAN SUCCOTASH  
MARINATED ARTICHOKE | CAMPARI TOMATO

## DEL CARNICERO (GF, DF, NF) 52

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

## TIERRA

## CHULETAS DE CORDERO\* (GF, NF) 48

SEVEN SPICE ROASTED RACK OF LAMB | BUTTERNUT SQUASH PUREE  
ASPARAGUS | WILD MUSHROOMS | ROSEMARY FIG DEMI SAUCE

## POLLO MORISCO (42)

SHISHITO PEPPER | THUMBELINA CARROT | MOROCCAN COUSCOUS | SPICED PISTACHIOS  
DARK CHICKEN JUS

## JARDIN DE INVIERNO (NF, V, DF, GF) 32

SPICED CAULIFLOWER | GIGANTE BEANS | BRAISED KALE | THUMBELINA CARROTS  
ROASTED BUTTERNUT SQUASH | PUFFED QUINOA | SMOKED CHIMICHURRI

## LOMO IBERICO\* (GF, NF, DF) 46

HARISSA HONEY ROSEMARY PORK TENDERLOIN | LEMON CHARRED RAPINI  
THUMBELINA CARROTS | GARLIC FINGERLING POTATOES | QUINCE WHISKEY GLAZE

## COSTILLA RIOJA (GF, NF) 47

BRAISED BEEF SHORT RIB | WINTER SQUASH & PARSNIP | SWEET PEPPERS  
ROASTED GARLIC MASHED POTATOES | PIQUILLO PEPPER JAM

## LOMO DE RES\* (GF, NF) 60

PRIME BEEF TENDERLOIN | ANDALUSIAN SUCCOTASH | ASPARAGUS  
WILD MUSHROOMS | HARISSA MANCHEGO MASHED POTATOES | RIOJA WINE DEMI SAUCE

## DESSERTS

## STICKY SPANISH PAN BUDIN 13

BOURBON TOFFEE GLAZE | MARCONA ALMONDS | CARAMEL APPLE GELATO

## PASTEL DE MANCHEGO VASCO (NF) 14

BLACKBERRY | ROSEMARY | LEMON CREMA

## CREMA CATALANA DE CHOCOLATE (GF, NF) 14

CITRUS | SALTED STREUSEL | CREAMSICLE GELATO

## ARROZ CON LECHE Y BUENUELOS (NF) 13

HIBISCUS | VALENCIA ORANGE | CREMA

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

\*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.