

VERDURAS VEGETABLES

Pan con Tomate 6

Grilled Stirato bread rubbed with tomato, garlic and olive oil

Pimientos de Padrón 7

Blistered Shishito peppers, coarse sea salt

Coca de Setas 14

Grilled flatbread, porcini purée, caramelized onions, wild mushrooms, pine nuts, arugula

Coles de Bruselas 13

Brussels sprouts, lemon yogurt emulsion, Jamón Serrano vinaigrette, candied orange

Ensalada Romana 11 (Add Boquerones ~ 6)

Romaine hearts, romesco, Idiazábal cheese, mint, caramelized hazelnuts

Tortilla Española * 8

Traditional Spanish omelet of organic eggs, confit potatoes, Spanish onions

Escalivada 12 (Add Boquerones ~ 6)

Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, served with flatbread

Patatas Bravas * 10

Crispy potatoes, salsa brava, roasted garlic allioli

PESCADOS Y MARISCOS SEAFOOD

Fideuà Negra 17

Black squid-ink fideuà with sepia, sofrito, picada, lobster stock, garlic allioli, chives

Gambas al Ajillo 16

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

Pulpo a la Plancha 18

Grilled octopus, fennel, smoked pimentón, Picual olive oil mashed potatoes

CARNE MEAT

Dátiles con Beicon 9

Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

Pintxos Morunos * 12

Seared Colorado lamb skewers, pickled shallots, salsa verde

Croquetas Cremosas * 12

Creamy croquettes; three each of mushroom and Serrano ham

Albóndigas 16

Colorado lamb meatballs, tomato sauce, sheep's milk cheese, basil

Parrillada * 44

Mixed grill with Hanger steak, Chorizo, Ibérico pork, french fries, garlic allioli, romesco, and salsa verde

SURTIDO DE TAPAS CHEF SPECIAL

Ask your server for details

Chef's Menu 49 pp

Chef's Menu w/ Jamón Ibérico 60 pp

PAELLA

Paella de Mariscos 48 Medium / 69 Large

Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.