

QUESOS Y EMBUTIDOS

Jamón Serrano 13
"Jamónes de Segovia" Serrano ham, aged 18 Months

Jamón Ibérico de Bellota 32
1oz hand-carved, acorn-fed "Dehesa Cordobesa" Ibérico ham, aged for 30 months

Tabla de Quesos 19
Manchego, Caña de Cabra, and Aged Mahón, olives, pan con tomate and raisin walnut bread

Tabla de Embutidos 19
Jamón Serrano, Salchichón Ibérico, and Chorizo Ibérico, olives and pan con tomate

Tabla de Quesos y Embutidos 28
Manchego, Caña de Cabra, Jamón Serrano, and Chorizo Ibérico, olives, pan con tomate and raisin walnut bread

VERDURAS VEGETABLES

Pan con Tomate 6
Grilled Stirato bread rubbed with tomato, garlic and olive oil

Pimientos de Padrón 9
Blistered Shishito peppers, coarse sea salt

Coca de Setas 15
Grilled flatbread, porcini purée, Idiazábal cheese, caramelized onions, wild mushrooms, pine nuts, arugula

Coles de Bruselas 13
Brussels sprouts, cured Spanish chorizo, lemon juice

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

Calamares 14
Baby squid, white beans, artichokes, squid ink, Calabrian chilies, garlic, dill

Gambas al Ajillo 16
Shrimp, garlic, brandy, and Guindilla pepper in olive oil

Pulpo a la Plancha 19
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 14
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

PAELLA Y PARRILLADA

Paella de Mariscos 48 Medium / 69 Large
Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

Parrillada 48
Mixed grill with Creekstone Farm Hanger steak, house-made Chorizo, acorn-fed Ibérico 'Secreto', french fries, garlic allioli, hazelnut romesco, 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