



CHARCUTERIE BOARD \$55

Served with homemade lavash cracker,
sourdough bread, quince, seasonal grapes
ALLERGENS: GLUTEN, ALLIUMS

TAPAS

PA AMB TOMAQUET (Spanish Tomato & Bread) \$13 *ALLERGENS: GLUTEN, ALLIUMS*
House-made sourdough, garlic, plum tomatoes, sliced mexican tomatoes, tomato powder

EGGPLANT HUMMUS \$19 *ALLERGENS: ALLIUMS, VINEGAR, GLUTEN, MUSHROOM*
Pickled charred mushrooms, pumpkin seeds, crispy capers, fermented honey,
roasted baby eggplant, lavash bread

MUSSELS ESCABECHE \$14 *ALLERGENS: SHELLFISH, VINEGAR, ALLIUMS, CITRUS*
New Zealand mussels, green mango, pickled carrot, saffron mayonnaise, crispy ciabatta chips

HAMACHI CRUDO \$25 *ALLERGENS: ALLIUMS, CITRUS, CAPSICUM*
Strawberry & piquillo aguachile, ensalada criolla, cherry tomatoes, potato chip

PATATA BRAVA OUR STYLE \$16 *ALLERGENS: ALLIUMS, DAIRY*
Idaho potato roll, salsa brava, pepita seeds, spanish piquillo peppers, Jeréz, cheddar tortilla

CROQUETAS OF THE DAY \$18 *ALLERGENS: GLUTEN, DAIRY, CITRUS, NUTS*
Chef's selection of unique croquetas

GREEN SALAD \$20 *ALLERGENS: VINEGAR, ALLIUMS, DAIRY, NUTS*
Baby Romaine, roasted heirloom tomatoes, green apple, capers, shallots, olives, figs, manchego cheese,
figs and guava dressing

AL CACHONDEO

ROASTED BABY CARROTS \$23 *ALLERGENS: NUTS, ALLIUMS, CITRUS, DAIRY*
White romesco, labne, espelette, black garlic, mandarin & habanero sauce

GAMBAS AL AJILLO \$31 *ALLERGENS: SEAFOOD, ALLIUMS, CITRUS*
Mexican Gulf shrimps (5), olive oil, spanish guindilla, dried calabrian peppers, chile de árbol

CRISPY RICE TERRINE WITH MUSSELS \$27 *ALLERGENS: SHELLFISH, CITRUS, ALLIUMS*
Pan seared rice cake, pickled mussels, black garlic dressing, lemon gel, lime zest

GALICIAN OCTOPUS \$28 *ALLERGENS: SEAFOOD, ALLIUMS, CITRUS*
Smoked Spanish paprika, confit potato, chives, microgreens, chervil, olive oil

STEAK TARTARE \$26 *ALLERGENS: GLUTEN, SOY, ALLIUMS, VINEGAR*
Prime hand-cut NY strip, cornichon, shallots, capers, olives, tomate de árbol dressing, chipotle syrup,
feta cream, sourdough chips

4% service fee is added to all checks to support restaurant operations; this is not a gratuity. For parties of six or more, an automatic 16% gratuity will be added for our staff.
Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase risk of foodborne illness especially if you have underlying medical conditions

