

CHARCUTERIE BOARD \$55

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

Mordiscos y Picaderas

PA AMB TOMAQUET \$13 ALLERGENS: GLUTEN, ALLIUMS

House-made sourdough, garlic, plum tomatoes, sliced mexican tomatoes, tomato powder

EGGPLANT HUMMUS AND ESCALIVADA \$19 ALLERGENS: ALLIUMS, VINEGAR, GLUTEN

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

NOT TRADITIONAL PATATA BRAVA \$16 ALLERGENS: ALLIUMS, DAIRY

Idaho potato roll, romesco, pepita seeds, spanish piquillo peppers, pinenuts, Jeréz, cheddar tortilla

CROQUETAS OF THE DAY \$18 ALLERGENS: GLUTEN, DAIRY, CITRUS

Chef's selection of unique croquetas

ENSALADA VERDE \$20 ALLERGENS: VINEGAR, ALLIUMS, DAIRY

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

PULPO A LA GALLEGA \$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

A 22% Service Fee is automatically included in every check. Additional gratuity is not required, but always welcome.

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase risk of foodborne illness especially if you have underlying medical conditions



CAULIFLOWER ON THE WOODS \$35 ALLERGENS: ALLIUMS, NUTS, MUSHROOM

Roasted cauliflower, mixed mushrooms & yellow tomato ragú, black garlic, fermented honey

BRANZINO FILET A LA VERACRUZANA \$45 ALLERGENS: SEAFOOD, ALLIUMS, CITRUS

Shallots, garlic, olives, parsley, roasted potatoes, fried green plantain, roasted tomatoes, fumet

HOKKAIDO SCALLOPS WITH ARTICHOKES & PEAS \$43 ALLERGENS: SHELLFISH, ALLIUMS, DAIRY, NUTS

Pan seared in brown butter, green peas & celery root purée, sauteed artichoke, bacon, pinenuts

ROASTED FRENCHED LAMB RACK \$65 ALLERGENS: ALLIUMS, MUSHROOMS, DAIRY

Truffle parsnips purée, fig & apricots jam, lamb jus

NEW YORK STRIP A LA PARRILLA \$80 ALLERGENS: ALLIUMS, DAIRY, MUSHROOMS

Prime New York Strip, morita pepper butter, marble potatoes, shishito peppers, cremini mushrooms

PAELLA STYLE

*All PAELLAS are served in multiple of two portions Prices display below are per portion (1 portion per person)

SEAFOOD HEAVEN \$43 ALLERGENS: SHELLFISH, ALLIUMS, CITRUS, VINEGAR

Bomba rice, Mexican gulf prawns, Maine lobster, New Zealand mussels, pearl onions, asparagus, garlic aioli, tomato compote

DUCK AND MUSHROOMS \$39 ALLERGENS: DAIRY, ALLIUMS

Bomba rice, duck magret, pickle pearl onion, cremini mushrooms, cherry tomatoes, brown butter carrot purée

FROM THE GARDEN \$21 ALLERGENS: NUTS, ALLIUMS, CITRUS

Bomba rice, roasted beet purée, pink sweet potato, white fava beans, sweet & sour merkén dressing (Chilean smoked pepper powder)

FIDEUÁ \$29 ALLERGENS: NUTS, ALLIUMS, CITRUS

Angels hair pasta, calamari sofrito, sea urchin sauce, black garlic, shrimps, pine nuts vinaigrette

TABLE SIDE ON THE CART

*For 2+

WHOLE BRANZINO A LA VERACRUZANA \$65 ALLERGENS: SEAFOOD, ALLIUMS, CITRUS

Shallots, garlic, olives, parsley, roasted potatoes, fried green plantain, roasted tomatoes, fumet

EL COCHINILLO (Suckling Pig) \$125 ALLERGENS: ALLIUMS, DAIRY, VINEGAR

Spanish suckling pig, coconut rice, salsa Criolla, pork demi glace, pickled pineapple

LAMB SHANK & GUAVA \$85 ALLERGENS: DAIRY, ALLIUMS

Sousvide organic lamb, potato and sweet potato gratin, secret sauce, tomato salad

45 DAYS DRY AGED TOMAHAWK \$190 ALLERGENS: ALLIUMS, DAIRY

30 oz Prime bone-in tomahawk, morita pepper butter, marble potatoes, shishito peppers, cremini mushrooms





