

## •SOUPS AND SALADS•

**lobster gazpacho** | chilled spanish tomato soup | lobster meat | cherries 11  
**fisherman's soup** | shrimp | mussels | clam | whitefish | sofrito 15  
**wild mushroom soup** | shiitake, crimini and oyster mushrooms | foie gras cream 13  
**lobster salad** | chilled lobster meat | baby heirloom tomatoes | red onion 14  
**mixed baby romaine salad** | trio of nuts | berries | dates | sherry vinaigrette 10  
**goat cheese salad** | mixed greens | romesco | mint | almonds | cucumber | tomatoes 10

## •NEW STYLE TAPAS•

\***ahi tuna tempura** | avocado rocoto mayo | seaweed | ponzu sauce 17  
\***tuna-raspberry skewer** | ahi tuna | "molecular" raspberry | wasabi | sesame seed 14  
\***huevos estrellados** | fried potatoes | eggs | imported spanish pork chorizo 11  
**coca vegetarian** | spanish pizza | alioli | tomato | onion | pisto 10  
**heirloom tomato salad** | mozzarella ice cream | pesto sauce | micro basil 12  
**goat cheese and tomato marmalade cake** | spanish goat cheese | pesto | panko | balsamic reduction 12  
**sautéed foie gras** | lentil & lentil puree | manchego fruit bread | px reduction 20  
\***steak tartare** | raw prime beef tenderloin | cornichon | capers | dijon mustard | rocoto pepper | taro chips 15  
\***avocado cannelloni** | atlantic salmon | seaweed wakame | rocoto mayo 16  
\***yellowtail "tiradito"** | sliced crudo yellowtail | sweet potato haystacks | horseradish cream | ponzu sauce 16

## •CEVICHEs AND SEAFOOD TAPAS•

\***white ceviche** | fresh white fish | red onion | rocoto pepper | cilantro | lime juice 14  
\***mixed seafood ceviche** | shrimp | white fish | octopus | cilantro | lime juice 15  
\***tuna cones** | ahi tartare | cucumber | crispy won ton | avocado | ponzu 14  
**steamed mussels** | shallots and garlic | brandy | natural jus 12  
**gambas** | sautéed shrimp | garlic | arbol chilis 12  
**gambas a la plancha** | head-on prawns | maldon salt | lemon garlic oil dressing 25  
\***seared scallop** | romesco sauce 14  
**octopus** | potatoes | spanish paprika 12  
**fried calamari** | fried calamari | alioli sauce 14  
**fresh calamari a la plancha** | lemon parsley e.v.o.o. | caramelized onions 15  
**mediterranean bass** | donostiarra sauce | tomato confit | arbol chili | garlic 14  
\***tuna carpaccio** | ahi number 1 plus | toasted pine nuts | frisee lettuce | capers | anchovy vinaigrette 14  
**salmon with truffle** | truffle béchamel | portabella mushroom 13  
**buñuelo de pescado** | tempura fish of the day | piquillo pepper sauce 12  
\***white anchovy fillets** | piquillo pepper | crouton | parsley oil 12  
**black rice** | fresh calamari | lobster meat | sofrito | squid ink 12  
**monkfish and pisto** | seared monkfish | eggplant | zucchini | tomato 14  
**lobster saffron** | half lobster tail | saffron oil | iberian pork | creamy potatoes | asparagus 14

## •CHEESE AND CHARCUTERIE•

**cheese platter** | caña de cabra: soft goat's milk | one-year-old manchego: sheep's milk | cabrales: cow's milk | la serena: soft sheep's milk 16  
**spanish charcuterie platter** | chorizo: salamanca | salchichon: granada | sobrasada: mallorca | lomo embuchado: salamanca 14  
**imported spanish serrano ham** | serrano aged 18 months: redondo iglesias | garlic tomato sauce 15  
**imported spanish "pata negra" 5j ham** | the most delicious ham in the world | garlic tomato sauce 39

\* thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked

### •VEGETARIAN TAPAS•

**brava potatoes** | spicy tomato | alioli sauce 10  
**sautéed baby spinach** | pine nuts | raisins | apple | shallots 11  
**asparagus a la plancha** | jumbo green asparagus | almonds | romesco 11  
**roasted red peppers** | fresh garlic | sherry vinaigrette | e.v.o.o. 11  
**stuffed piquillo peppers** | goat cheese | mushrooms 12.5  
**creamy risotto** | wild mushroom | aged manchego cheese 11  
**cheese lollipop** | herb bread crumb | manchego cheese | red wine poached pear 12  
**pan manchego** | toasted bread | fresh garlic tomato sauce | one-year-old manchego cheese 8  
**spanish tortilla** | potatoes | eggs | onions 8  
**pan tomate** | toasted bread | fresh garlic tomato sauce 7  
**sautéed padron peppers** | imported mini green peppers | e.v.o.o. | sea salt 8  
**marinated olives** 4  
**roasted marcona almonds** | sea salt | sunflower oil 6

### •MEAT AND POULTRY TAPAS•

**traditional spanish chicken croquetas** | chicken | béchamel 12.5  
**garlic chicken** | marinated chicken thighs | garlic | herbs 12.5  
**stuffed dates** | medjol dates | goat cheese | crispy pancetta | tomato marmalade 12  
**pintxo de chorizos** | mini spanish pork chorizo | garlic mashed potatoes | garlic sauce 12.5  
**\*albondigas** | beef and pork meatballs | tomato | sherry sauce 12.5  
**spanish iberico sliders** | prime beef | iberian pork | caramelized onions 12.5  
**\*“bomba”** | veal tenderloin & pork tenderloin spicy meat ball | spicy rocoto sauce 12.5  
**\*beef and cheese** | prime tenderloin | cheese | honey | walnuts 17.5  
**\*grilled rib eye steak** | japanese eggplant | mushroom demi 17  
**\*grilled lamb chop** | alioli sauce | rosemary sauce 16.5  
**\*iberico black pig ribs** | white bean stew | black pig ham | garlic demi sauce 16  
**\*black pig pintxo** | iberian pork shoulder meat | caramelized onion 18  
**\*short ribs** | 48 hours short ribs | lime sweet potatoes | manchego crisp | cipolinni glace 16  
**rabo de toro** | oxtail | iberian pork | creamy mashed potatoes 15

### •PAELLAS•

paellas take a minimum of 40 minutes to prepare | portions are designed for two people | larger paellas can be made on request

**valenciana** | chicken | pork shoulder | spanish pork chorizo | vegetables | saffron rice 45  
**marinera** | calamari | shrimp | mussels | monkfish | vegetables | saffron rice 45  
**mixed paella** | lobster | mussels | chicken | spanish pork chorizo | vegetables | saffron rice 50  
**rosellat** | shrimp | monkfish | angel hair pasta | paella pan style 40

### •PLATOS GRANDES•

**\*mariscada** | lobster tail | head-on shrimp | scallop | mussels | clams | savory meringue 40  
**\*atlantic cod** | porcini-crusted atlantic cod | cauliflower puree | espresso demi glace 28  
**crispy chicken breast roulada** | sautéed potatoes | spanish pork chorizo | roasted red peppers 24  
**\*pork chop** | sous vide organic pork chop | “rainbow baby carrots” | dry fruit | px demi 28  
**\*mar y montaña** | surf and turf | filet mignon | head-on shrimp a la plancha 50  
**\*colorado lamb chops** | chuletas de cordero | potatoes and onions confitadas | rosemary sauce 32

18% gratuity will be added to parties of eight or more