

charcutería y queso

JAMON Y QUESO

pata negra	25
serrano	18
assorted cheese	18
marcona almonds	12
olives	12

CAVIAR

one ounce finest imported caviar, hand selected, traditional accompaniments	75
add a traditional champagne - method cava	100

Vida

tapas and heirloom tacos

PATATAS BRAVAS 18
Crispy golden potatoes tossed in our house "Spanish-style zesty sauce."

GAMBAS AL AJILLO 24
Shrimp sautéed in garlic butter and white wine.

FRIED ARTICHOKE 22
Fried crispy baby artichoke, manchego cheese, preserved lemon aioli

ALBONDIGAS 20
Soft beef meatballs in creamy Tetilla cheese sauce and mild tomato.

PULPO CARPACCIO 26
mache, olive tapenade, lemon zest, extra virgin olive oil, black pepper

SHRIMP TACOS 24
Juicy shrimp wrapped in warm tortillas with sweet mango salsa, mojo rojo

PORK TACOS 26
al pastor marinated pork shoulder, pineapple pico de gallo, pickled watermelon radish

EMPANADA 24
Flaky pastry stuffed with spiced beef, served with chimichurri.

BRUSSELS SPROUT 16
crispy Brussels served with a hot honey mayo

CAULIFLOWER 17
Roasted cauliflower finished with sweet-chili

HUEVOS ROTOS 26
Crispy potatoes topped with fried eggs, chorizo, and melty cheese, black truffle

SOFFRITO 18
tomato, peppers, leeks, garlic, slow cooked, toasted bread

MEJILLONES (MUSSELS) 20
mussels, chorizo, smoked tomato broth, paprika

BEEF PINCHOS 26
beef, bacon, skewers, sherry glaze, roasted oyster mushrooms, pickled peppers, parsley aioli

CROQUETTES 18
Creamy ham-and-cheese croquettes with a light kick of salsa brava

COSTILLAS 24
slow cooked Spanish ribs glazed with a sweet sherry BBQ sauce

BEEF TARTARE 28
hand-cut beef filet, capers, onion, parsley, dijon, quail egg, toasted bread

CEVICHE 27
hamachi, mango leche de tigre, grilled mango, avocado, corn salad, corn ash

AIAS (CHICKEN WINGS) 18
Battered fried chicken wings, black garlic aioli, roasted garlic aioli, onion ash

CALAMARI 26
fried crispy paprika calamari served with our house mojo

PRIMAVERA 18
mixed greens, snap peas, shaved carrot, radish, honey vinaigrette, goat cheese

GRILLED ROMAINE 18
grilled baby romaine, romesco sauce, manchego, parsley aioli

REMOLACHA 18
red beets, creamy stracciatella cheese, frisee, radish, marcona almonds, sherry reduction

OLIVE OIL PANCAKES 19
fluffy pancakes, olive oil, honey butter

AUGUSTINE'S CINNAMON TOAST 23
'kneaded bread' cinnamon swirl, whipped cream, fresh berries

MIGAS 19
chorizo, onions, bacon, toasted bread, sunny egg

LAMB SLIDERS 23
ground lamb, goat cheese, herb mayo, sumac onion

BEEF BURGER 28
kobe beef, onion jam, bacon, aged cheddar, special sauce

GRAND SLAM 23
two eggs any style, bacon, sausage, toast, potato pave

OMELETTE 22
gently scrambled, chives, smoked trout roe, creme fraiche, potato pave

STEAK AND EGGS 32
6 ounce bavette steak, two eggs, potato pave

CAESAR SALAD 17
house cesar dressing, croutons, baby romaine, shaved parmesan, black pepper

chicken : +10

shrimp: +12

CHURROS CON CHOCOLATE 18
fried churros, fruition chocolate

sides

PATATAS FRITA 13
beef tallow, sea salt, pepper

MUSHROOMS 14
'westchester mushroom co' mushrooms, garlic, sherry

PATATAS ASADAS 13
roasted potatoes, garlic, paprika, roasted peppers

PORK SAUSAGE 13

TURKEY SAUSAGE 13

BACON 10

EXECUTIVE CHEF MARC TAXIERA
CHEF DE CUISINE GUADALOUPE ZETIN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. If you have a food allergy, please speak to the owner, manager, chef or your server.

For parties of 6 or more, we kindly add a 20% service charge.