

charcutería y caviar

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

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	
SOFRITO	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 rojo	

ensaladas

PRIMAVERA	18	REMOLACHA	18
mixed greens, snap peas, shaved carrot, radish, honey vinaigrette, goat cheese		red beets, creamy stracciatella cheese, frisee, radish, marcona almonds, sherry reduction	
GRILLED ROMAINE	18	CESAR SALAD	17
grilled baby romaine, romesco sauce, manchego, parsley aioli		house cesar dressing, croutons, baby romaine, shaved parmesan, black pepper	

Vida

parrilla

grilled, served with mojo verde, mojo rojo, chimichurri, vegetable

100% PASTURE RAISED BEEF

FILET MIGNON	60
RIB EYE	58
COWBOY STEAK 28 OZ	125

IMPORTED SPANISH IBERICO PORK

pasture raised, acorn and olive-fed, direct from Spain	
PRESA	58
PRIZED RICH, JUICY, AND FULL OF FLAVOR	
SECRETO	58
PRIZED SHOULDER CUT, DEEP INTENSE MARBLE, WAGYU OF PORK	

paella

(serves one)

traditional Spanish rice served with roasted garlic aioli

DE VIDA	40
chicken, chorizo, seared beef, sofrito, saffron	
MARISCOS	46
scallops, mussels, shrimp, clams, lobster broth	
VEGETAL	37
mushrooms, peas, asparagus, fava, pea puree, lemon zest, nettles	

entrées

LAMB NECK	55	LAMB CHOPS	56
red wine, braised lamb neck, potato, roasted pepper		Grilled lamb served with red wine reduction, mashed potatoes, and broccolini	
POLLO GALLEGO	43	SEA SCALLOPS	49
sautéed chicken breast, chorizo, roasted peppers, potatoes, garlic		pistachio puree, teriyaki reduction	
MARKET FISH	MP	LOBSTER RAVIOLI	36
best of the ocean seasonal sides		Creamy lobster-filled pasta topped with brown butter and chives.	
CHICKEN AL AJILLO	43	FRA DIAVOLO	37
Roasted half chicken in white wine and garlic sauce with black-garlic mashed potatoes		spaghetti, shrimp, lobster sauce, arugula, cherry tomato	

sides

PATATAS FRITAS	13	MUSHROOMS	14
beef tallow fried crispy with sea salt and pepper		sautéed mushrooms with garlic, finished with sherry	
BROCCOLINI	13	PATATAS ASADAS	13
garlic-sautéed tender baby broccolini		roasted baby potatoes, garlic, paprika, roasted peppers	

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.

EXECUTIVE CHEF MARC TAXIERA
CHEF DE CUISINE GUADALOUPE ZETIN