

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

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.

BONE MARROW 22

roasted bone marrow, toast points, onion marmalade

ALBONDIGAS 20

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

GRILLED OCTOPUS 26

white bean salad, charred tomato, herb vinaigrette, pickled onion

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

DUCK TACO 28

shredded duck, teriyaki aioli, pineapplepico de gallo, watermelon radish

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

TUNA CRISPY RICE 28

crispy rice, hand chopped tuna, sriracha aioli, mango fennel salad

CEVICHE 27

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

PAN CON TOMATE 18

toasted bread, garlic rubbed, heirloom tomato pulp, serrano ham, manchego

CALAMARI 26

fried crispy paprika calamari served with our house mojo rojo

Vida

brunch

PRIMAVERA 18

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

GRILLED ROMAIN 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

THE BURGER 32

two four ounce smashed burgers, onon marmalade, gruyere and munster cheese, special sauce, pickles, bacon

ADD FREE RANGE EGG 10

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.