Vida

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.

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 hot honey mayo

DUCK TACO 28
shredded duck, teriyaki aioli, pineapple pico de gallo, watermelon radish

CAULIFLOWER 17
Roasted cauliflower finished with sweet-chili glaze

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

ensaladas

VERANO 18
mixed greens, cucumber, cherry tomatoes, string beans, croutons, lemon chardonnay dressing, goat cheese

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

BURRATA 24
heirloom tomato, cucumber, burrata, basil pesto, cabernet honey dressing

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

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

parrilla

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

100% PASTURE RAISED BEEF

FILET MIGNON	60
RIB EYE	58
NY STRIP	58

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
corn, mushrooms, corn puree, marjorum, black truffle

entrées

THE BURGER 32
two four ounce smashed burgers, onon marmalade, gruyere and munster cheese, special sauce, pickles, bacon
ADD FREE RANGE EGG 10

POLLO GALLEGO 43
sautéed chicken breast, chorizo, roasted peppers, potatoes, garlic

MARKET FISH MP
best of the ocean
seasonal sides

CHICKEN AL AJILLO 43
Roasted half chicken in white wine and garlic sauce with black-garlic mashed potatoes

LAMB CHOPS 56
Grilled lamb served with red wine reduction, mashed potatoes, and broccolini

SEA SCALLOPS 49
corn, tomato, black truffle

FRA DIVAOLO 36
shrimp, garlci, calabrian chili, cherry tomato, arugula, spaghetti

PAPPARDELLE 37
shredded lamb collar, red wine, herbs, tomato

sides

PATATAS FRITAS 13
beef tallow fried crispy with sea salt and pepper

BROCCOLINI 13
garlic-sauteed tender baby broccolini

MUSHROOMS 14
sauteed mushrooms with garlic, finished with sherry

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

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