

QTY

ITEM

TAPAS BAR

Tapas

Pan con tomate	grilled bread, garlic, olive oil	\$8
Albondigas	pork meatballs, tomato brodo, shaved manchego, toasted bread, gigante beans	\$16
Snapper Ceviche	chile vinaigrette, radish salsa, cilantro, water cracker	\$19
Honey whipped chèvre	black mission figs, toasted bread	\$13
Gambas al Ajillo	smoked paprika braised shrimp, shaved crispy garlic, olive oil	\$17
Garlic hummus	house flatbread, red pepper coulis, chile oil, herbs	\$9
House sliders	gruyere, caramelized onion, aioli, bacon	\$10
Fritto Misto	fried shrimp, scallops, pickled cauliflower, spicy tomato	\$19
Chicken adobo wings	jalapeno, sweet and sour	\$15
Mejillones	PEI mussels, house made chorizo, San Marzano tomatoes, white wine brodo	\$17
Goat cheese stuffed peppadews	paprika butter, marcona almonds, herbs	\$9
Pulpo a la gallega	grilled octopus, crispy potatoes, romesco, pickled pearl onions	\$19
Brussel sprouts	togarashi, peanuts, fish sauce caramel	\$8
Beef Carpaccio	dijon aioli, fried capers, calabria chile	\$16
Escargot	garlic, brown butter, herbs	\$15
Artichoke Flatbread	garlic chips, parmesan, herbs	\$10
Chicharrones	(add house made lardon \$3) blistered shisistos, mojo verde	\$11

Charcuterie Board

\$27

iberico chorizo, coppa, serrano jamon, soppressata, fruits, nuts, olives, selection of goat, sheep, cow cheese & honey comb

Ensaladas

Spanish Caesar	castelvetrano, pickled shallots, crouton, house caesar	\$11
Nicoise Salad	grilled salmon, haircot verte, tomato, cucumber, mixed greens, olive tapenade, hard boiled egg	\$19
Roasted Red Beet	arugula, marcona almonds, chèvre, pears, fennel, sherry vinaigrette	\$14
Mixte Green Salad	spring mix, carrot, cucumber, shaved fennel, tomato, toasted walnuts	\$9
Cobb Salad	grilled chicken, hard boiled egg, house lardon, queso mahon, cherry tomatoes, red beet, pickled shallot	\$17
Kale Salad	kale, apple, shaved butternut, cranberry, crispy quinoa, sesame maple dressing	\$13

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Paella

"The art of paella"

Dated as early as the 1800's this dish was created in Valencia, Spain and has stood the test of time. Interpreted modernly all over the world with a base of saffron rice, pimentos, and variety of seafood, meats, and vegetables. Paella is a culinary art that will never be lost.

Verduras	haricot verte, local mushrooms, artichokes, red peppers, english peas, crispy chickpeas, saffron rice	\$28
Mariscos	shrimp, mussels, scallops, peas, saffron rice	\$47
Valencia	chicken thighs, prawns, mussels, housemade chorizo, peas, saffron rice	\$34
Salvaje	chicken thighs, roast pork, housemade chorizo, peas, saffron rice	\$35
Family Valencia	12oz ribeye, tiger shrimp, chorizo link garlic aioli, romesco sauce, saffron rice, peas	\$79

Entradas



If it's not *Certified*, it's not the best.

Seared Snapper Filet	orzo, green beans, oyster mushrooms, piquillo peppers, salsa verde	\$31
wine pairing: Villa Sparina Gavi di Gavi		
8 oz Filet Mignon	truffle demi, crispy onion, orzo mac, seasonal vegetables	\$50
wine pairing: Casas del Bosque Pinot Nior		
12 oz Prime Ribeye	mojo verde, patatas bravas, seasonal vegetables	\$47
wine pairing: Torremoron Tempranillo		
12 oz Prime NY Strip	sauce romesco, patatas bravas, seasonal vegetables	\$41
wine pairing: Silk & Spice Red Blend		
Parrillada Mixta	8 oz filet mignon, housemade chorizo, choice of seared scallops or grilled shrimp, patatas bravas, shishito peppers, mojo verde, romesco sauce, garlic aioli	\$86
wine paring: Tommasi Amarone		

Pasta

Braised Pork Pappardelle	cider braised pork, housemade pappardelle, parsnips, roasted apple, parmesan	\$27
Manchego ravioli	roasted butternut squash, pearl onions, local mushrooms, sage pecans.	\$27
Prime beef ragu	housemade tagliatelle pasta, braised beef, house ricotta	\$29
Seared Scallop & Gnocchi	crispy brussels, pearl onion, roasted cauliflower, ricotta gnocchi, cauliflower puree	\$39

Side dishes-

Patatas Bravas \$8 — Brussel sprouts \$8
Orzo Mac & Cheese \$9 — Haricot Vert \$5 — Shishitos \$6