

Tapas

Pan con tomate	grilled bread, garlic, olive oil	\$6
Albondigas	pork meatballs, tomato brodo, shaved manchego, toasted bread, gigante beans	\$11
Niscalos, Truffle Demi	locally grown wild mushrooms from majestic mushroom, blistered shishito, garlic shallot brandy sauce	\$14
Honey whipped chèvre	black mission figs, toasted bread	\$13
Crispy Garlic Shrimp	shaved garlic, sauteed gambas, espellete pepper	\$15
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	\$15
Pork Belly Sliders	adobo braised pork belly, gochujang roasted scallion slaw	\$13
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	\$14
Escargot	garlic, brown butter, herbs	\$15
Artichoke Flatbread	garlic chips, parmesan, herbs (add house made lardon \$3)	\$8
Cured Salmon	red cabbage cured salmon, lemon herb cream cheese, grilled bread	\$15
		\$11

Charcuterie Board

iberico chorizo, coppa, serrano jamon, soppressata, fruits, nuts, olives, selection of goat, sheep, cow cheese & honey comb	\$27
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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	\$11
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

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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, peas, gigante beans, saffron rice	\$28
Mariscos	shrimp, salmon, scallops, peas, saffron rice	\$47
Valencia	chicken thighs, prawns, escargot, housemade chorizo, peas, saffron rice	\$34
Salvaje	chicken quarter, pork belly, 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.

Salmon Cassoulet	red pepper gigante beans, za'atar crusted salmon, marinated tomatos,	\$34
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		
14 oz Prime Ribeye*	mojo verde, patatas bravas, seasonal vegetables	\$49
wine pairing: Torremoron Tempranillo		
12 oz Prime NY Strip*	sauce romesco, patatas bravas, seasonal vegetables	\$41
wine pairing: Silk & Spice Red Blend		
Seared Scallops	Smoked tomato cream, lobster demi, roasted potato	\$39
wine pairing: Valcanico Falanghina		
Mole Chicken BBQ	Herb ricotta, honey glazed carrots, red wine spiced cherries, green onion	\$33
wine pairing: Paternoster Synthesi		
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		
Peposo	House cured short rib braised peppercorn, red wine, toasted polenta cake	\$45
wine paring: Tommasi Rafael Valpolicella		

Pasta

Crispy Onion Shrimp Tagliatelle	pan seared shrimp, green pea black pepper sauce, crispy fried onions	\$25
Sweet Potato Gnocchi	Sweet potato puree, pickled red beets, cinnamon candied pecans, roasted califlour, house-made gnocchi	\$24
Prime Beef Ragu	housemade tagliatelle pasta, braised beef, ricotta	\$29

Side dishes-

Patatas Bravas \$6 – Brussel sprouts \$6  
Orzo Mac & Cheese \$9 – Haricot Vert \$6 – Shishitos \$6

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