

Tapas

Tapas			
Charcuterie Board	selection of meats, fruits, nuts, olives, selection of aged cheeses, & honey		27
Peaches & Creme	burrata, peaches , prosciutto, spicy honey drizzle, torn basil		14
Artichoke Flatbread	garlic chips, parmesan, herbs (add house made lardon \$3)		9
Beef Carpaccio	dijon aioli, fried capers, calabria chile		14
Honey Whipped Goat Cheese	black mission figs, toasted bread		13
Escargot	garlic, brown butter, herbs		15
Fritto Misto	fried shrimp, scallops, pickled cauliflower, spicy tomato		15
Seasonal Hummus	house flatbread		9
Gambas al Ajillo	smoked paprika braised shrimp, shaved crispy garlic, olive oil		17
Goat Cheese Stuffed Peppadews	paprika butter, marcona almonds, herbs		9
Brussel Sprouts	honey, togarashi, lemon juice		8
House Sliders	gruyere, caramelized onion, aioli, bacon		10
Tuetano y Champiñones	roasted bone marrow, garlic sautéed wild mushrooms toasted bread		14
Pan Con Tomate	grilled bread, garlic, olive oil		8
Seasonal Ceviche	seasonal fresh fish, lime juice, chili vinnagrette, radish salsa. cilantro, water cracker		19
Albondigas	pork meatballs, tomato brodo, shaved manchego, toasted bread		11
Zesty Shishitos	blistered shishitos, citrus zest, sea salt		8
Pinxtos	traditional Spanish skewers, changes weekly ask you server		12
Aceitunas	aceitunas castlventrano olives, lemon, chili spice		8
Bao Buns	Asian pulled pork, brussel sprout kimchi		11
Patatas Bravas	spicy tomato, garlic aoli		8
Ensaladas			
Thai Watermelon Salad	Crumbled feta, fresh mint, asian spanish infusion		11
Pipirrana	Spanish-Mediterranean chopped salad, tomatoes, cucumber cumin, onion, bell peppers, sea salt, evoo and sherry vinegar		11
Cobb Salad	grilled chicken, hard boiled egg, house lardon, queso mahon, cherry tomatoes, red beet, pickled shallot		17
Mixte Green Salad	spring mix, cucumber, shaved fennel, tomato, shaved almonds		9
Roasted Red Beet	arugula, shaved almonds, chèvre, apples, fennel, sherry vinaigrette		11
Spanish Caesar	castelvetrano, pickled shallots, crouton, house caesar		11

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food-borne illness. \$5 Split fee for all entrees

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.

Family Valencia*	12oz ribeye, shrimp, chorizo link, garlic aioli, romesco sauce, saffron rice, peas	79
Mariscos	shrimp, red snapper, scallops, peas, saffron rice	47
Salvaje	chicken quarter, pork belly, house chorizo, peas, saffron rice	35
Valencia	chicken thighs, shrimp, escargot, house chorizo, peas, saffron rice	34
Verduras	local mushrooms, artichokes, red peppers, peas, saffron rice	28
Fideua	house chorizo, shrimp, shallots, saffron, chicken stock, toasted fideo	31



Entradas



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

Seared Scallops	lemon beurre blanc smoked lardon, orzo mac, bok choy, crisped wontons	28
12 oz Prime Ribeye*	mojo verde, patatas bravas, seasonal vegetables	38
Seared Halibut	seasonal halibut	MP
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	76
Red Snapper Veracruz	grilled red snapper, sofrito, white wine, sauteed peppers, olives and capers, rice	36
8 oz Filet Mignon*	truffle demi, crispy onion, orzo mac, seasonal vegetables	40
Pollo Al Pastor	chicken thighs, in pastor marinade with pineapple rice	28

Housemade Pasta

Pasta al Limone	tagliatelle pasta, ricotta cheese, , lemon zest, white wine, fresh basil, shaved manchego	22
Prime Beef Ragu	tagliatelle pasta, braised beef, ricotta	29