

Tapas

	Charcuterie Board	selection of meats, fruits, nuts, olives, selection of aged cheeses, honey	27
gf	Peaches & Creme	burrata, grilled peaches, shaved prosciutto, spicy honey drizzle, torn basil	14
	House Sliders	beef, gruyere, caramelized onion, aioli, bacon	10
gf	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
gf	Seasonal Hummus	watermelon radish, cucumbers, house flatbread	11
	Gambas al Ajillo	smoked paprika braised shrimp, shaved crispy garlic, olive oil	17
gf	Goat Cheese Stuffed Peppadews	paprika butter, marcona almonds, herbs	9
	Steak Tartare*	roasted bone marrow, toasted bread	19
	Alkachofa Fritti	Italian Fried Artichokes with Lemon Aioli	14
	White Anchovies	pan-fried imported anchovies, garlic, butter aioli	15
	Pan Con Tomate	grilled bread, garlic tomato rub, olive oil	8
gf	Patatas Bravas	patatas, spicy tomato, garlic aioli	8
	Albondigas	pork & beef meatballs, tomato brodo, shaved manchego, toasted bread	11
gf	Zesty Shishitos	blistered shishitos, citrus zest, sea salt	8
gf	Pinxtos	traditional Spanish skewers <u>changes weekly, ask you server</u>	12
gf	Brussel Sprouts	honey, togarashi, lemon juice	8

Ensalada & Sopa

	Sopa de la Semana	soup of the week	10
gf	Heirloom Tomato	fresh strawberries, heirlooms tomatoes, burrata, sea salt , white balsamic vinaigrette	15
gf	Asian Watermelon	watermelon, crumbled feta cheese, asian drizzle slapped mint	12
gf	Roasted Red Beet	arugula, shaved almonds, chèvre, apples, fennel, sherry vinaigrette	14
	Cobb Salad	grilled chicken, hard boiled egg, house lardon, queso mahon, cherry tomatoes, red beet, pickled shallot	17
	Spanish Caesar	castelvetrano, pickled shallots, crouton, house caesar	11
gf	Mixte Green Salad	spring mix, cucumber, shaved fennel, tomatoes, walnuts	9

*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
gf	Mariscos	shrimp, red snapper, scallops, peas, saffron rice	47
	Salvaje	chicken quarter, pork belly, house chorizo, peas, saffron rice	35
gf	Valencia	chicken thighs, shrimp, escargot, house chorizo, peas, saffron rice	34
gf	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.



gf	Summer Salmon	spicy chimichurri sweet corn, avocado, tomato, summer salad Salmon is served MR	32
gf	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
gf	12 oz Ribeye*	mojo verde, patatas bravas, seasonal vegetables	40
gf	Grilled Red Snapper filet	salsa criolla, Olive oil, garlic, peppers, rice	36
	Arroz con Pollo	Spanish Roasted Chicken, summer rice,grilled aparaguss	32
	8 oz Filet Mignon*	Jamon, manchego rissotto , seasonal vegetables	55
	Churrasco a La Parilla	skirt steak, crispy mango salista, brussel sprouts	31

Housemade Pasta

	Lobster Ravioli	hand rolled ravioli, lobster meat, lobster, bisque sauce,	44
	Pasta al limon	tagliatelle pasta, lemon ricotta cheese, fresh basil shaved manchego	28
	Beef Ragu	tagliatelle pasta, braised beef, ricotta	36
	Iberico Mac & Cheese	garlic crunchies, 3 cheese cream sauce crispy imberico ham	28

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