

## TAPAS

- CANGREJO** dungeness crab & egg tortilla, tomalley, bonito bread crumbs, uni aioli 12.
- COCA** focaccia, dijon cream, onion, pears, walnuts, manchego cheese, jamon serrano 11.
- PATATAS CARGADAS** potatoes, brava sauce, cilantro crema, braised oxtail 22.
- PATATAS BRAVAS** crispy potatoes, spicy brava sauce 11.
- PATATAS AIOLI** crispy potatoes, za'atar aioli, sesame seeds 11.
- BRUSELAS** brussels sprouts, grapes, balsamic-pedro ximénez reduction 11.
- COLIFLOR** blistered cauliflower, mornay sauce, mojo picón, bacon lardons 13.
- PIQUILLOS** goat cheese stuffed piquillo peppers, radicchio, honey balsamic 12.
- BIMI** grilled broccolini, hazelnut-pistachio romesco, manchego 14.
- FABADA** white bean stew, morcilla, chorizo, pork belly, chermoula creme fraiche 15.
- CALAMARES** crispy monterey squid, cumin salt with squid ink aioli 14.
- BUÑUELOS** shrimp & sweet onion savory donut with cilantro-lime crema 14.
- PULPO** grilled octopus, fennel, pollen, sunchoke puree, garbanzos 20.
- GAMBAS** head-on prawns, cashew-ajoblanco purée & charred yuzu powder 20.
- VIERIAS** day boat scallops, sherry miso butter, tapenade, chorizo crisps 22.
- TOCINO** pork belly, hazelnut-pistachio romesco, sherry poached figs 15.
- ALBÓNDIGAS** meatballs, tomato cream, manchego, guindillas, toast 14.
- HAMBURGUESAS** cumin lamb sliders, payoyo, mint, cucumber, harissa mayo 16.
- COSTILLAS** sherry marinated confit ribs, pickled peppers, arugula 12.
- CROQUETAS DE POLLO** ras el hanout chicken & gruyere with green olive aioli 11.
- CROQUETAS DE CHAMPIÑONES** mushroom & manchego with mojo verde 11.
- CROQUETAS DE CALABAZA** butternut squash, jamón & mahón with tomato cream 11.
- CROQUETAS DE CANGREJO** dungeness crab & squid ink with squid ink aioli 16.
- CROQUETAS DE BOGAVANTE** lobster & cheddar with raw oyster aioli 18.

Acme Bread with Frog Hollow Organic Olive Oil 6.

## ENSALADAS

- CÉSAR NEGRO** baby gem, pecorino, anchovies, croutons, squid ink caesar dressing 14.
- ACHICORIA** chicoy, kale, candied walnuts, blue cheese, pears 12.
- ENSALADA MIXTA** red butter lettuce, 7-min farm egg, cherry tomatoes, olives, confit tuna 16.

## TABLA DE EMBUTIDOS

served with house pickles 24.

- JAMÓN SERRANO** 20 month cured pork
- JAMÓN IBÉRICO DE BELLOTA** 100% acorn fed pata negra
- 'JAMÓN' DE PATO** house cured duck breast

## TABLA DE QUESOS

served with local fruit preserves, fried almonds, & toast 24.

- QUINTA** soft-ripened, bloomy rind cow's milk
- PASO VINO** firm cow's milk, wine infused
- CABRILLO** aged 5 months, nutty & firm, goat & cow milk

**ARROCES** please allow 30-45 minutes. serves 2.  
made with house stock, saffron, bomba rice & a tomato-leek sofrito.

- PAELLA MIXTA** chicken, chorizo, head-on prawns 54.
- ARROZ NEGRO** squid ink, clams, fennel sausage, oyster aioli, smoked trout roe 65.
- PAELLA HUERTANA** winter squash, nori-cauliflower, fennel seed glazed carrots, pepitas 50.
- PAELLA MARINERA** mussels, clams, shrimp, calamari, peas 56.
- PAELLA TRES CERDITOS** pork shoulder, panceta, chorizo, cider, arugula 52.
- PAELLA MARROQUÍ** harissa chicken, merguez, almonds, raisins, olives 55.

20% auto-gratuity added to parties of 6 or more

We use local, organic, and sustainable whenever possible.  
Currently sourcing from: Full Belly, Oya Organics, Riverdog & Frog Hollow Farms