

\$46 per person

TAP & TAPAS

gf = gluten free
v = vegetarian

PARA EMPEZAR

appetizers

Jamón Serrano

Served with Pan Tomate

Tabla de Quesos (v) (gf) - add \$7

Cheese board with Manchego & Idiazábal, membrillo

Tabla de Carnes (gf) - add \$7

Cured meats platter with Cantimpalo, Salchichón, olives

Remolachas Ahumadas (v) (gf)

Smoked red & golden beets, candy cane beets, pumpkin seed labneh

Sopa de Calabaza (v) (gf)

Butternut squash soup

TAPAS

choice of two

Hummus de Chorizo

Served with olive tapenade & pita bread

Pimientos (v) (gf)

Blistered shishito peppers, lime sea salt

Merguez

3oz Mediterranean lamb sausage, red pepper chimichurri, sourdough

Chistorra (gf)

Classic Spanish sausage sautéed with onions

Camaron Ajo (gf)

Shrimp, olive oil, garlic

Vieiras en su Concha

4 Scallops on its shell, red pepper chimichurri, garlic crumbs

Cerdo con Piparras (gf)

Charred pork ribs, piparra pepper relish

Albóndigas Morunas

Lamb meatballs, mojo picón, mint labneh

Pulpo a la Plancha (gf) - add \$4

Grilled Spanish octopus, pickled squash, carrots, greens, mojo verde

Costillar de Vaca (gf) - add \$9

Charred prime short rib steak, red pepper chimichurri

Cordero con Escabeche (gf) - add \$12

Grilled baby lamb chops, peppers & onions escabeche

Arroz Caldoso (gf) - add \$15

Soupy paella with mussels, clams, shrimp and chistorra

POSTRES

dessert

Churros

Fried cinnamon-sugar sticks, goat's milk dulce de leche

Crema Catalana

Saffron & citrus custard with caramelized sugar

Restaurant Week Menu