

TAPAS

- OLIVES + ALMONDS \$12
Spanish olives + Marcona almonds with Pimentón
- MANCHEGO WITH MEMBRILLO \$15/\$13*
- MANCHEGO FRITO \$16
With apricot honey + caperberries
- GOAT CHEESE AL HORNO \$14
Roasted garlic, black olives, rosemary, sofrito + crostini
- MOROCCAN CARRORT HUMMUS \$14/\$12*
With grilled yogurt flatbread + sesame seeds
- BAGUETTE \$6
Sage Bakehouse sourdough baguette with EVOO
**Revolution Bakery's gluten free bread is also available to substitute on any menu items.*
- PAN CON TOMATE \$8* (4pcs)
**Add Jamón Serrano for an additional \$8*
- BOQUERONES \$14
With pan con tomate
- ORTIZ SARDINAS \$18
With toasted baguette, escabeche + egg yolk butter
- ALCACHOFAS \$16/\$14*
Grilled Roman artichokes + Queso de Cabra
- PURÉE DE CALABAZA \$16
Butternut squash puree, cider poached chorizo + pepitas
- ROASTED CAULIFLOR \$16
With tximitxurri + toasted piñon
- PATATAS BRAVAS \$12/\$9*
Fried papas with spicy sherry vinegar + roasted garlic aioli
- BRUSCHETTA \$17
Baguette, mushrooms, Reggiano cream + a fried egg
- GAMBAS AL AJILLO \$19/\$17*
Sautéed shrimp, garlic, white wine, butter + chile de árbol
- GAMBAS FRITAS \$19
Andalusian fried shrimp with lemon + pimentón agridulce

TABLAS

- TABLA DE QUESOS
FOR TWO \$19 FOR FOUR \$38
Daily selection of cured cheeses from Spain served with accompaniments + crostini

PAELLAS

- PAELLA CLASSICA
FOR ONE \$30 FOR TWO \$58
Saffron rice, chicken, chorizo, mussels, shrimp, roasted red bell peppers + English peas

- KALE SALAD \$16/\$14*
With roasted walnuts, marinated tomatoes, shredded Manchego, white beans + Sherry citrus vinaigrette
- TUNA PIQUILLO SALAD \$18
With hard boiled egg, arugula + parsley vinaigrette
- GRILLED SHRIMP + FENNEL SALAD \$19
With black olives, red onions + citrus vinaigrette

- SALAZÓN \$21
House cured salmon, brioche toast + crème fraîche
- SEARED YELLOWFIN TUNA \$24
Roasted red pepper-green olive piperade
- MEJILLONES \$19/\$17*
With spicy tomato-vermut sauce
- CANELONES \$26
Crab and bay scallop stuffed pasta + Manchego cream
- TACOS DE LA BOCA \$20
Shrimp and Morcilla with pimentón agridulce + mango slaw
- MORCILLA PINTXOS \$16
With roasted piquillo peppers, roasted garlic aioli + piparra
- JAMÓN SERRANO \$19 / \$17*
With Manzanilla olives
- CROQUETAS DE JAMÓN \$16
Traditional fried Béchamel croquetas with Jamón Serrano
- CHICHARRONES DE ANDALUZ \$16/\$14*
Fried pork belly, cumin, sea salt, lemon + harissa
- NEW MEXICO FLAT IRON STEAK 4oz \$19 / 8oz \$38
Choice of smoked sea salt caramel sauce or Cabrales butter
- LAMB ALBONDIGAS \$19
With roasted red pepper tomato sauce + melted Iziababal
- BRAISED BEEF SHORT RIBS \$32
Caramelized onion - Oloroso pan sauce, Yukon Gold mash + fried sage

- TABLA MIXTA
FOR TWO \$24 FOR FOUR \$48
Daily selection of cured cheeses and meats from Spain served with accompaniments + crostini

- VEGETABLE PAELLA
FOR ONE \$22 FOR TWO \$42
Saffron rice, kale, mushrooms, artichokes, roasted red bell peppers + English peas