

## DINNER

### SOPA (SOUP)

**GAZPACHO ANDALUZ:** TRADITIONAL GAZPACHO OF ANDALUCIA -9-

### ENSALADAS (SALADS)

**VERDE:** MIXED GREENS WITH TOMATO, CUCUMBER, ALMONDS

ALMOND VINAIGRETTE -9-

**DEL VERANO:** FRENCH GREEN BEANS, FIGS, BLACK TRUFFLE, WALNUTS, BASIL,

HOUSE VINAIGRETTE -15-

**DE LA CASA:** HEARTS OF ROMAINE, TOMATO, BONITO, OLIVES,

RED ONION, WHITE WINE VINAIGRETTE -14-

### TOSTAS (TOASTS)

**PAN CON TOMATE:** FRESH TOMATO, GARLIC, ARBEQUINA OLIVE OIL, SEA SALT -6-

**CASTELLANA:** HEIRLOOM TOMATO, HH CUCUMBER, MITI BLUE CHEESE -11-

**SETAS:** PORTOBELLO MUSHROOMS, GARLIC CREAM, ROASTED SHALLOTS -12-

**GAMBAS AJO BLANCO:** SAUTEED SHRIMP, GARLIC ALMOND PUREE,

SCALLIONS -12-

**MAGRET DE PATO:** LI DUCK BREAST, BALSAMIC, SOY SAUCE, SHERRY BRAISED

SHALLOTS -12-

**PAN TUMACA CON JAMÓN:** FRESH TOMATO, GARLIC, ARBEQUINA OLIVE OIL,

SERRANO HAM -11-

**HOGAZA DE LOMO:** ADOBO MARINATED PORK LOIN, GRUYERE CHEESE,

PIQUILLO PEPPERS -12-

### RACIONES (RATIONS)

**DÁTILES:** DATES STUFFED WITH ALMONDS AND WRAPPED IN BACON -8-

**ESPARRAGOS BLANCOS:** FRESH WHITE ASPARAGUS, CITRUS MAYONNAISE,

ARBEQUINA OLIVE OIL, MALDON SALT -14-

**QUESO DE CABRA CON MIEL:** FRIED GOAT CHEESE, HONEY,

CANDIED ONIONS -15-

**REMOLACHAS:** BABY BEETS, CREAMED GOAT CHEESE, CANDIED ONIONS,

WALNUT VINAIGRETTE -15-

**BANDEJA CON ROMESCU:** GRILLED ASSORTED SEASONAL VEGETABLES WITH

ROMESCU -12-

**CROQUETAS:** SERRANO HAM OR VEGETERIAN -14-

**TORTILLA ESPAÑOLA:** EGG, POTATO, ONION OMELET -13-

\*ADD CHORIZO, ASPARAGUS OR SETAS -3-

**PATATAS BRAVAS:** RED BLISS POTATOES, SPICY RED PEPPER SAUCE, ALIOLI -12-

**ALCACHOFAS CON JAMÓN:** ARTICHOKE HEARTS, SERRANO JAM, GARLIC -15-

**MEJILLONES AL VAPOR:** P.E.I. STEAMED MUSSELS, SHALLOTS, SAFRON, WHITE

WINE, PARSLEY -14-

**PLATO DE QUESOS:** SELECTION OF FOUR DISTINCT SPANISH CHESEES, QUINCE

AND ALMONDS -19-

**PLATO FIAMBRE ESPAÑOL:** SERRANO HAM, CHORIZO, LOMO,

SALCHICHÓN, VALDEON AND MANCHEGO CHEESE -19-

**JAMÓN SERRANO 24 MESES:** SERRANO HAM AGED 24 MONTHS -20-

**PULPO A LA GALLEGA:** OCTOPUS, POTATO, SEA SALT, ARBEQUINA OLIVE OIL,

PAPRIKA -17-

**CALAMARES A LA PLANCHA:** GRILLED CALAMARE, GARLIC, PARSLEY,

HOT RED PEPPER -15-

**VEIRAS:** PAN ROASTED SEA SCALLOPS, PISTACHIO VINAIGRETTE -18-

**GAMBAS AL AJILLO:** SHRIMP SAUTEED IN OLIVE OIL, GARLIC,

GUINDILLA PEPPERS -16-

**ALBÓNDIGAS:** MEATBALLS WITH BEEF, VEAL AND PORK, PINE NUTS, BRANDY

SAUCE -17-

**CHORIZO FRITO:** GRILLED SPANISH CHORIZO -13-

**PINCHOS MORUNOS:** COLORADO LAMB, GARLIC, PAPRIKA, GREEK

YOGURT, FRESH MINT -16-

### PLATOS (ENTREES)

**PESCADO O MARISCO DEL DIA:** MARKET SEAFOOD OF THE DAY -P/A-

**POLLO AL HORNO:** ROASTED ORGANIC CHICKEN, GREEN LENTILS, BABY SPINACH, ROASTED GARLIC, LEMON ZEST, CARAMELIZED SHALLOTS, SHERRY -21-

**CHULETÓN A LA BRASA:** GRILLED 16 OZ "VINTAGE FARM" RIB-EYE, ROASTED GARLIC BUTTER, FRIES -29-

### PAELLA DE MARISCO (SEAFOOD PAELLA)

PRAWNS, MUSSELS, CLAMS, SHRIMP, CALAMARE -20- PER PERSON

\*(MINIMUM ORDER OF 2 PERSON)\*