

CARABINEROS AL AJILLO

Head-On Wild Cardinal Prawns, Galician Seaweed Salsa Mery, Garlic, Lemon Sea Salt
SF/F

22

PULPO CANARIO

Grilled Galician Octopus, Confit Baby Potatoes, Chicharrón-Infused Olive Oil, Mojo Rojo
Canario Aioli
F/E/D

19

ALMUSSAFES “BOCATA”

Sobrasada Ibérica, Farm Goat Cheese, Confit Onions & White Vermouth Purée, Truffle
Aged Balsamic, Pan de Cristal
G/D

16

CALABACÍN A LA BRASA

Nichols Farms Baby Zucchini, Allium Ash & Aged Rice Vinegar Vinaigrette, Smoked
Idiazábal Cheese
N/D/G/S

14

BRANDADA DE CABALLA

Mackerel Conserva Brandade, Shishito Peppers, Lemon Salt, Smoked Olive Oil
F/G

13

BOQUERONES ALIÑADOS

White Anchovies, Yuzu Olive Oil, Piparra Peppers, Fried Garlic, Potato Chip “Crumble”
F/G

13

GAZPACHO CON CANGREJO

King Crab, Green Onion Vinaigrette, Galician Seaweed, Olive Oil
SF/F/S/E

16

DÁTILES DE LA MANCHA

Cured Lamb Belly, Smoked Dates, Herb-Seasoned Farm Goat Cheese, Pisto Sauce,
Sherry Vinegar Reduction, Migas Manchegas
D/G

14

VIEIRAS CON JAMÓN IBÉRICO

Galician Seaweed & Arugula Cream, Confit Onions & White Vermouth Purée, Fried
Garlic, Wasabi Rice Crackers
SF/F/D

20

TARTAR DE TERNERA

Bone Marrow, Dry-Aged Angus Beef, Piparra Peppers, Boquerones, Rose Finn Potato
Chips
S/F/G/E

21

SALPICÓN DE MARISCO “VIAJERO”

Spanish Octopus, Deep Sea Crab, Galician Mussels Conserva, Red Onion, Spanish
“Leche De Tigre”, Anchovy Vinegar
F/SF

18

TIGRES IBÉRICOS

Jamón Ibérico Cinco Jotas, Mussels, Seaweed Aioli, Golden Whitefish Caviar
G/SF/F/D/E

12

HUEVOS ROTOS SHOOTER

Chorizo Ibérico & Oyster Sofrito, Truffle, Egg Yolk, Fried Egg & Potato Espuma, Fried
Potatoes
G/D/E/SF

9

FOIE & JEREZ

Foie Gras Terrine, Membrillo & Palo Cortado Sherry Jam, Almond & Orange “Taco
Shell”
G/D/E

12/pc

TIRADITO DE ATÚN

Wild Tuna, Salmorejo & Ají Amarillo Sauce, Black Garlic Aioli, Avocado & Picual Olive
Oil Purée, Szechuan Pepper Migas Manchegas
S/F/D/E/G

16

FIDEUÀ DE CERDO IBÉRICO

Noodles, Mushroom & Zucchini Sofrito, Grilled Dry-Aged Ibérico Pork Presa, Piquillo
Pepper
G

18pp

FIDEUÀ DE VERDURAS

Noodles, Fresh Seasonal Vegetables, Saffron
G

14pp

ARROZ NEGRO

Bomba Rice, Squid Ink, Calamari, Baby Scallops, Head-on Prawns, Saffron, Parsley
Aioli

+Add Carabineros 6
D/F/SF

17pp

PAELLA VALENCIANA

Bomba Rice, Free-range Chicken & Rabbit, Saffron, Gigante Beans, Socarrat

15pp

COCHINILLO

Confit Suckling Pig Belly, Fried Pork Ears, Apple & Morcilla Purée, Pork Jus with
Oloroso Sherry, Quince Mostarda

28

RODABALLO

Whole Roasted Bone-in Galician Turbot, Summer Vegetables, Uni Pil-Pil Sauce
F/S

41

VACA VIEJA

24oz Boneless 8 Year Old Dry Aged Spanish-Style Grass Fed Beef Ribeye, Charcoal
Piquillo Peppers, Beef-Fat Fries

85

TARTA DE QUESO

Basque Cheesecake, Spelt Grain Infused, San Simón Cheese Toffee, Membrillo
G/D/E

14

TARTA DE SANTIAGO

Almond Flour Cake, Apple Sorbet, Red Wine Glaze, Sherry Apple Butter, Almond

Nougatine

TN

11

PAPA CON CHOCOLATE

Spanish Fig Ice Cream, Cured Egg Yolk, Jamón Ibérico Potato Chips, Balsamic

Caramel, Candied Cacao Nibs

D/E

11