



## DINNER

### CHARCUTERÍA

HOUSE PICKLES, STONE GROUND MUSTARD, CROSTINIS

**Jamón Ibérico de Bellota** dry-cured Ibérico de Bellota ham  
14.00

**Lomo Embuchado** air cured pork loin with paprika & garlic  
6.00

**Salchicha** air-dried seasoned pork and beef sausage  
5.00

**Chorizo Cantimpalo** cured pork with paprika & white wine  
6.00

**Duck Liver Mousse** Au Bon Canard Foie Gras  
8.00

**Pork Rilette** thyme, garlic & juniper berries  
7.00

**Charcutería Tasting** Lomo Embuchado, Pork Rilette, Salchicha  
15.00

### QUESO

QUINCE PASTE, MIXED NUTS, CROSTINIS

**Murcia al Vino** Murcia, firm goat's milk  
6.00

**Manchego** La Mancha, unpasteurized sheep's milk  
6.00

**Mahon** Island of Menorca, cow's milk  
6.00

**Azul Penacorada** Leon, pasteurized cow's milk  
5.00

**Monte Enebro** Avila, soft goat's milk  
7.00

**Choice of Three**  
15.00



## TAPAS

**Marcona Almonds** paprika spiced

4.00

**Olives** fennel, thyme, cava

5.00

**Green Salad** organic greens, shaved manchego cheese, aged sherry vinaigrette

7.00

**Espinaca** golden raisins, toasted pine nuts, apple

4.00

**Charred Beets** garlic chips, skyr sheep's milk cheese, smoked paprika vinaigrette

7.00

**Brussel Sprouts** Serrano ham, anchovy butter

5.00

**Setas y Papas** wild mushrooms, confit potato, sherry

8.00

**Pan Tostado** fried egg, sobrasada spread, grilled bread

7.00

**Piquillo Peppers** herbed goat's milk cheese, spicy garlic butter

5.00

**Beluga Lentils** farm poached egg, toasted brioche, truffle

8.00

**Boqueróns** Fresno peppers, roasted garlic aioli, citrus

5.00

**Dates** goat's cheese stuffed, bacon, cider vinaigrette

7.00

**Gratin de Escalivada** roasted vegetables, goat's cheese, tomato jam & grilled sourdough

9.00

**Papas Crujientes** crispy yukons, mascarpone, greens & fresh lemon

8.00

**Pollo con Ajo** garlic, chicken, manzanilla sherry sauce

9.00

**Grilled Quail** fig & date sauce with roasted cipollini onions

9.00

**Rabbit Stew** with serrano-sage dumplings

8.00

**Pulpo Estofado** grilled octopus, chickpeas, chorizo, pimenton, mojo de ajo

11.00



### TAPAS

- Mussels** smoked bacon, cilantro, piquillo butter sauce  
8.00
- Fried Oysters** chili garlic aioli, shallots & mint  
7.00
- Pescado Asado** seared “a la plancha”, salsa verde, radish slaw  
9.00
- Prawns al Ajillo** blue prawns, garlic, red chilis  
10.00
- Scallops “a la plancha”** smoked bacon, repollo en crema  
9.00
- Escargot** sobrasada, herb butter  
8.00
- Foie Gras** pear & cranberry chutney, candied orange zest, black pepper  
17.00
- Albondigas en Salsa** lamb meatballs in a red wine tomato sauce  
9.00
- Croqueta del dia** chef’s choice for the day  
4.00
- Pork Ribs** brown sugar pimenton rub, Cardenal Mendoza brandy glaze, apple sauce  
12.00
- Catalan Sausage** grilled sausage, gigande beans, carrots en escabeche  
9.00
- Braised Beef Cheeks** rutabaga puree, sea salt rosemary frites  
11.00
- Grilled Skirt Steak** cabrales butter, roasted peppers  
11.00

### PAELLA Y FIDEUÀ

- Vegetarian Paella** cheramoula, zucchini, peppers,  
roasted cauliflower, piquillo emulsion  
(serves 2) 36.00
- Meat & Shellfish Paella** chorizo, mussels, chicken,  
blue prawns & saffron chili aioli  
(serves 2) 40.00