

# LATE NIGHT MENU



## SMALL PLATES

<b>BANDARILLA</b>	<b>2</b>
TRADITIONAL TAPAS SKEWER WITH MANZANILLA OLIVES, MANCHEGO CHEESE, DRY CURED CHORIZO, AND MISSION FIG	
<b>MARCONA ALMONDS <sup>N</sup></b>	<b>6</b>
SEA SALT ROASTED MARCONA ALMONDS	
<b>CEVICHE*</b>	<b>8</b>
YELLOW TAIL AND SCALLOP MARINATED IN LIME JUICE WITH SERRANO CHILIS, SHALLOTS, AND CILANTRO, TOPPED WITH HAWAIIAN BLACK SEA SALT, SERVED WITH WATER CRACKERS	
<b>HOUSE OLIVES</b>	<b>7</b>
ORANGE - SHERRY MARINATED MEDITERRANEAN OLIVES WITH FIRE ROASTED BELL PEPPERS AND CAPERS	
<b>TORTILLA ESPANOLA</b>	<b>7</b>
TRADITIONAL SPANISH OMELET WITH POTATO, ONION, CHEESE, AND SPINACH	
<b>MUSHROOMS CATALAN</b>	<b>9</b>
SAUTEED CRIMINI AND OYSTER MUSHROOMS WITH OLIVE OIL, ROASTED GARLIC, AND THYME, SERVED WITH BREAD	
<b>ELEMENTS HOUSE GRAPES</b>	<b>9</b>
RED GRAPES ENCRUSTED WITH ROGUE SMOKY BLUE CHEESE AND CRUSHED PISTACHIO	
<b>MAHI MAHI*</b>	<b>10</b>
PAN SEARED, CORIANDER AND LEMON PEPPER ENCRUSTED, SERVED OVER SAUTÉED SPINACH, WITH SWEET PICKLED PEPPER RELISH, AND LEMON OLIVE OIL	
<b>ELEMENTS HOUSE DATES (5)</b>	<b>10</b>
BACON WRAPPED MEDJOO DATES STUFFED WITH DRY CURED SPANISH CHORIZO ADDITIONAL DATES..... 2 / EACH	
<b>SHRIMP DIABLO</b>	<b>14</b>
SIX PRAWNS SAUTEED IN ÑORA CHILI PEPPER OIL AND BUTTER , WITH SERRANO CHILIS	
<b>JAMON IBERICO "LA PATA NEGRA"</b>	<b>13</b>
36 MONTH AGED, ACORN FED "BLACK HOOF" IBERIAN HAM	

## SOUP, SALADS, AND PLATTER

<b>SOUP OF THE DAY</b>	<b>CUP: 4</b>	<b>BOWL: 6</b>
<b>ELEMENTS HOUSE SALAD</b>	<b>8</b>	
MESCLUN GREENS, PARMESAN CHEESE, AND HOUSE MADE CROUTONS TOSSED WITH YOUR CHOICE OF DRESSING:		
+ MISSION FIG VINAIGRETTE		+ ORANGE HONEY VINAIGRETTE
+ SHERRY MUSTARD VINAIGRETTE		+ HERBED CRÈME FRAICHE
<b>ADD SAUTÉED SHRIMP .....</b>	<b>4</b>	
<b>ROASTED BEET SALAD <sup>N</sup></b>	<b>9</b>	
HERB ROASTED RED BEETS, GRAPEFRUIT SEGMENTS, CUCUMBER, ARUGULA, CANDIED PECANS, AND HUMBOLDT FOG CHEVRE, WITH ORANGE HONEY VINAIGRETTE		
<b>ANDALUCIAN SALAD <sup>N</sup></b>	<b>12</b>	
ARUGULA, MARCONA ALMONDS, ROGUE SMOKY BLUE CHEESE, WITH MISSION FIG VINAIGRETTE, ON SLICED SERRANO HAM		
<b>MEAT AND CHEESE PLATTER</b>	<b>18</b>	
SERRANO HAM, SPANISH CHORIZO, MAHÓN RESERVA, MANCHEGO, IDIAZÁBAL, VALDEÓN SPANISH BLUE, AND CABRA AL VIÑO, WITH CANDIED PECAN, HOUSE OLIVES, GRAPES, AND DRIED MISSION FIGS		

## LARGER PLATES

<b>CRISPY CAULIFLOWER</b> <sup>N</sup>	<b>9</b>
FRIED CAULIFLOWER FLOURETTES WITH PICKLED RAISINS, TOASTED ALMOND, AND LEMON AIOLI	
<b>BAKED MANCHEGO</b>	<b>12</b>
SEMI-FIRM CURED SHEEP'S MILK CHEESE WRAPPED IN PHYLLO WITH ROASTED GARLIC, AND SWEET RED PEPPER PUREE, SERVED WITH BREAD	
<b>CALAMARI</b>	<b>11</b>
LIGHTLY DUSTED CALAMARI FLASH FRIED, SERVED WITH SMOKED PAPRIKA AIOLI	
<b>PATATAS A LA RIOJANA</b> <sup>N</sup>	<b>9</b>
BASQUE STYLE POTATOES WITH SPANISH CHORIZO, GARLIC, ONION, ROMESCO SAUCE, AND AIOLI	
<b>FLAT IRON STEAK</b>	<b>16</b>
SEARED, SERVED MEDIUM RARE, WITH HERBED SKILLET POTATOES, AND YOUR CHOICE OF FINISHING BUTTER: TOMATO, BLUE CHEESE, OR CAPER	
<b>PORK EMPANADAS (3)</b>	<b>9</b>
CARDAMOM AND APRICOT BRAISED PORK SHOULDER AND PROVALONE CHEESE IN A FLAKY PASTRY	
ADDITIONAL EMPANADAS,,,,, <b>3 / EACH</b>	
<b>PAPAS DE TORO</b>	<b>14</b>
FRIED POTATOES WITH SWEET BRAISED BEEF OXTAIL, ROGUE CREAMERY WHITE CHEDDAR, AND WHITE TRUFFLE OIL OVER WILTED FRISEE	
ADD TWO POACHED EGGS* ..... <b>2</b>	
<b>SPANISH RIBS</b>	<b>14</b>
SPANISH SPICE DRY RUBBED, HOUSE ALDER WOOD SMOKED, ST. LOUIS CUT PORK RIBS WITH SPICY APRICOT CARDAMOM GLAZE	

## FLATBREADS

<b>SALAMANCA</b> <sup>N</sup>	<b>10</b>
CHEESE AND ROMESCO SAUCE	
<b>TUDELA</b>	<b>12</b>
SEMI-DRIED TOMATOES, ARTICHOKE HEART, HOUSE OLIVES, ROASTED GARLIC, AND CHEESE	
<b>VALENCIA</b>	<b>11</b>
TOMATO, CHEESE, AND CARAMELIZED ONION	
<b>SEVILLE</b>	<b>13</b>
SEASONAL MUSHROOMS, HUMBOLDT FOG CHEVRE, ROASTED GARLIC, AND SPINACH	
<b>ISLE OF IBIZA</b>	<b>15</b>
SPICY SHRIMP, ROMESCO SAUCE, AND CHEESE	
<b>CADIZ</b>	<b>16</b>
LAMB SAUSAGE, ROGUE CREAMERY SMOKY BLUE CHEESE, AND MARINATED OLIVES	
<b>MADRID</b> <sup>N</sup>	<b>16</b>
SERRANO HAM, MISSION FIG, CARAMELIZED ONION, CHEESE, ARUGULA, AND TOASTED HAZELNUTS	



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

<sup>N</sup> THESE ITEMS CONTAIN NUTS, OR ROMESCO SAUCE WHICH IS MADE WITH NUTS