

SMALL PLATES

BANDARILLAS 2
TRADITIONAL TAPAS SKEWER WITH MANZANILLA OLIVES, MANCHEGO CHEESE, SPANISH DRY CURED CHORIZO, AND MISSION FIG

MARCONA ALMONDS ₪ 6
SEA SALT ROASTED

HOUSE OLIVES 7
ORANGE AND SHERRY MARINATED MEDITERRANEAN OLIVES WITH ROASTED RED PEPPERS AND CAPERS

TORTILLA ESPAÑOLA 7
TRADITIONAL SPANISH OMELET WITH POTATO, ONION, MANCHEGO CHEESE, AND SPINACH

CEVICHE* 8
YELLOW TAIL AND SCALLOP MARINATED IN LIME JUICE WITH SERRANO CHILIS, SHALLOTS, AND CILANTRO, TOPPED WITH HAWAIIAN BLACK SEA SALT, SERVED WITH WATER CRACKERS

HOUSE GRAPES ₪ 9
RED GRAPES ENCRUSTED WITH ROGUE CREAMERY SMOKY BLUE CHEESE AND CRUSHED PISTACHIO

LA PATA NEGRA 13
36 MONTH AGED, ACORN FINISHED JAMÓN IBERICO DE BELLOTA

BOQUERONE CANAPES (3) 9
SWEET ONION, TOMATO, AND PICKLED SWEET PEPPERS WITH SPANISH WHITE ANCHOVY AND SABA

CANAPÉ OF THE WEEK (3) 7
SOMETHING WONDERFUL ON CROSTINI: ASK YOUR SERVER FOR THIS WEEK'S SELECTION

SARDINAS DE LA CASA ₪ (3) 11
HOUSE MADE ALDERWOOD SMOKED BACON WRAPPED GIANT MATIZ GALLEGO SARDINES ON MANZANILLA OLIVE AND MARCONA ALMOND TAPENADE

PATATAS BRAVAS 7
SMOKED PAPRIKA AND HERB FRIED YUKON GOLD POTATOES WITH AIOLI

FRIED PADRÓN PEPPERS 7
TOSSED IN SEA SALT AND BLACK PEPPER, SERVED WITH AIOLI

MANCHEGO & BACON DIP 8
MANCHEGO, HOUSE MADE ALDER WOOD SMOKED BACON LARDONS, CARAMELIZED ONION, AND CREAM CHEESE, SERVED WITH CROSTINI

POTATO & HAM CROQUETAS 7
YUKON GOLD, SERRANO HAM, AND CHEESE, WITH AIOLI AND ROASTED RED PEPPER COULIS

MUSHROOMS CATALAN 9
SAUTÉED CRIMINI AND OYSTER MUSHROOMS WITH OLIVE OIL, ROASTED GARLIC, AND HERBS, SERVED WITH BREAD

MAHI MAHI* 10
PAN SEARED, CORIANDER AND LEMON PEPPER ENCRUSTED, SERVED OVER SAUTÉED SPINACH, WITH SWEET PICKLED PEPPER RELISH, AND LEMON OLIVE OIL

SEAFOOD CAZUELA 13
CALAMARI, BAY SCALLOPS, ROASTED GARLIC, AND SPANISH CHORIZO IN SHERRY BUTTER BROTH, SERVED WITH CROSTINI

BACON WRAPPED DATES (5) 10
BACON WRAPPED MEDJOL DATES STUFFED WITH SPANISH CHORIZO
ADDITIONAL DATES... 2 / EACH

SHRIMP DIABLO 14
SIX PRAWNS SAUTÉED IN ÑORA PEPPER OIL AND BUTTER, WITH SERRANO CHILIS

BEEF SHORT RIB 11
SHERRY ORANGE BRAISED, OVER PARSNIP PURÉE, TOPPED WITH MICRO GREEN AND ORANGE ZEST SALAD

SOUP, SALADS, AND PLATTERS

HOUSE SALAD 8

MESCLUN GREENS, PARMESAN CHEESE, AND CROUTONS
+ MISSION FIG VINAIGRETTE
+ SHERRY MUSTARD VINAIGRETTE
+ ORANGE HONEY VINAIGRETTE
+ HERBED CRÈME FRAICHE

ROASTED BEET SALAD ^N 9

HERB ROASTED RED BEETS, GRAPEFRUIT SUPREMES, CUCUMBER, ARUGULA, CANDIED PECANS, AND HUMBOLDT FOG CHEVRE, WITH ORANGE HONEY VINAIGRETTE

ANDALUCIAN SALAD ^N 12

ARUGULA, MARCONA ALMONDS, AND ROGUE CREAMERY SMOKY BLUE CHEESE, ON SERRANO HAM, WITH MISSION FIG VINAIGRETTE

SOUP C: 4 B: 6

ASK YOUR SERVER FOR TODAY'S SOUP

MEAT & CHEESE PLATTER ^N 18

SERRANO HAM, SPANISH CHORIZO, MAHÒN RESERVA, MANCHEGO, IDIAZÀBAL, HUMBOLDT FOG CHEVRE, DOLCE GORGONZOLA, AND CABRA AL VIÑO, WITH CANDIED PECAN, HOUSE OLIVES, AND MISSION FIG

CHEESE BOARD 13

MAHÒN RESERVA, MANCHEGO, IDIAZÀBAL, DOLCE GORGONZOLA, AND CABRA AL VIÑO, SERVED WITH BREAD AND STONE GROUND MUSTARD

FLATBREADS

SALAMANCA ^N 10

CHEESE AND ROMESCO SAUCE

VALENCIA 11

TOMATO, CHEESE, AND CARAMELIZED ONION

SEVILLE 13

CRIMINI AND OYSTER MUSHROOMS, HUMBOLDT FOG CHEVRE, ROASTED GARLIC, AND SPINACH

IBIZA ^N 15

SPICY SHRIMP, ROMESCO SAUCE, AND CHEESE

CADIZ 16

LAMB SAUSAGE, ROGUE CREAMERY SMOKY BLUE CHEESE, AND HOUSE OLIVES

MADRID ^N 16

SERRANO HAM, MISSION FIG, CARAMELIZED ONION, CHEESE, TOASTED HAZELNUTS, AND FRESH ARUGULA

SAN SEBASTIAN ^N 16

DUCK BREAST, HUMBOLDT FOG CHEVRE, CANDIED PECAN, RED GRAPES, AND SPINACH

TUDELA 12

SEMI-DRIED TOMATOES, ARTICHOKE HEART, HOUSE OLIVES, ROASTED GARLIC, AND CHEESE

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

^NTHESE ITEMS CONTAIN NUTS, OR ROMESCO SAUCE WHICH IS MADE WITH NUTS

LARGER PLATES

CRISPY CAULIFLOWER ^N 9
FRIED CAULIFLOWER FLOURETTES WITH SWEET PICKLED RAISINS, TOASTED ALMONDS, AND AIOLI

PATATAS A LA RIOJANA ^N 9
POTATOES WITH SPANISH CHORIZO, ROASTED GARLIC, CARAMELIZED ONION, AND ROMESCO SAUCE

PORK EMPANADAS (3) 9
CARDAMOM AND APRICOT BRAISED PORK SHOULDER AND CHEESE
ADDITIONAL EMPANADAS... 3 / EACH

BAKED MANCHEGO 12
WRAPPED IN PHYLLO, SERVED WITH ROASTED GARLIC, SWEET AND TANGY QUINCE SAUCE, AND BREAD

PAPAS DE TORO 14
FRIED POTATOES, SWEET BRAISED BEEF OXTAIL, ROGUE CREAMERY WHITE CHEDDAR, AND WHITE TRUFFLE OIL, OVER FRISÉE
ADD 2 POACHED EGGS*... 2

TRIO OF ALBONDIGAS 13
TWO EACH OF THE FOLLOWING HOUSE MADE STUFFED LAMB MEATBALLS:
+ ROGUE CREAMERY SMOKY BLUE CHEESE
+ SPANISH CHORIZO WRAPPED IN SERRANO HAM
+ PEACH, WITH SPICED PEACH GLAZE

CALAMARI 11
LEMON PEPPER AND FLOUR DUSTED AND FRIED, WITH SMOKED PAPRIKA AIOLI

SHELLFISH ROMESCO ^N 15
CLAMS OR GREEN LIP MUSSELS WITH ROASTED GARLIC, CARAMELIZED ONIONS, ROMESCO SAUCE, WITH SHAVED ROMANO CHEESE AND CRUSHED MARCONA ALMONDS

SERRANO PRAWNS (5) 15
SEARED SERRANO HAM WRAPPED PRAWNS WITH SAFFRON VANILLA BUERRE BLANC
ADDITIONAL PRAWNS... 3 / EACH

CINNAMON CHERRY DUCK 15
PAN SEARED DUCK BREAST WITH CINNAMON, CHERRY, AND THYME PORT GASTRIQUE, AND WILTED SPINACH

SPANISH RIBS 14
SPANISH SPICE DRY RUBBED, HOUSE ALSER WOOD SMOKED PORK SPARE RIBS WITH APRICOT CARDAMOM GLAZE

FLAT IRON STEAK 16
SEARED, SERVED MEDIUM RARE, HERBED SKILLET POTATOES, AND YOUR CHOICE OF FINISHING BUTTER:
+ TOMATO
+ BLUE CHEESE
+ CAPER

BRUSSEL SPROUTS 12
SAUTÉED WITH HOUSE MADE BACON, STONE GROUND MUSTARD, AND CRÈME FRAICHE

PAELLA

OUR 11" PANS ARE PORTIONED FOR 3 – 4 PEOPLE. PLEASE ALLOW 40 MINUTES, AS WE MAKE THEM FROM SCRATCH

HOUSE PAELLA 38
THE "EVERYTHING IN" APPROACH, WITH CHICKEN DRUMETTES, SPANISH CHORIZO, SHRIMP, GREEN LIP MUSSELS, MAHI MAHI, AND CALAMARI

ANDALUCIAN PAELLA 34
THIS IS AN "INLAND PAELLA" WITH CHICKEN DRUMETTES, PORK LOIN, SPANISH CHORIZO, AND SERRANO HAM

CATALUNIAN PAELLA 36
OUR SEAFOOD PAELLA, WITH SHRIMP, GREEN LIP MUSSELS, HARD SHELL CLAMS, MAHI MAHI, AND CALAMARI

VEGETARIAN PAELLA 29
FULL OF SEASONAL VEGETABLES, ARTICHOKE HEARTS, AND ROASTED RED PEPPERS