

SMALL PLATES

HOUSE OLIVES	7
ORANGE AND SHERRY MARINATED MEDITERRANEAN OLIVES WITH ROASTED RED PEPPERS AND CAPERS	
MARCONA ALMONDS ^N	7
SEA SALT ROASTED	
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 ^N	9
RED GRAPES ENCRUSTED WITH ROGUE CREAMERY SMOKY BLUE CHEESE AND CRUSHED PISTACHIO	
BOQUERONE CANAPES (3)	9
SWEET ONION, TOMATO, AND PICKLED SWEET PEPPERS WITH SPANISH WHITE ANCHOVY AND SABA	
SARDINAS DE LA CASA ^N (3)	11
HOUSE MADE ALDERWOOD SMOKED BACON WRAPPED GIANT MATIZ GALLEGOS SARDINES ON MANZANILLA OLIVE AND MARCONA ALMOND TAPENADE	
ASPARAGUS	12
WITH SERRANO HAM, PARMESAN TUILE, POACHED EGG, AND BUERRE BLANC SAUCE	

PATATAS BRAVAS	7
SMOKED PAPRIKA AND HERB FRIED YUKON GOLD POTATOES WITH AIOLI	
MUSHROOMS CATALAN	10
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 MEDJOOOL DATES STUFFED WITH SPANISH CHORIZO ADDITIONAL DATES... 2 / EACH	
PRAWNS DIABLO	14
SIX PRAWNS SAUTÉED IN ÑORA PEPPER OIL AND BUTTER, WITH SERRANO CHILIS	
GARLIC SAFFRON PRAWNS	15
SIX PRAWNS SAUTÉED IN GARLIC, SHERRY, AND SAFFRON BUTTER	
LA PATA NEGRA	13
36 MONTH AGED JAMÓN IBERICO DE BELLOTA	
PINCHOS MORUNOS	8
3 SKEWERS OF GRILLED PORK TENDERLOIN MARINATED IN A SPANISH ADOBO SAUCE	

SIDE OF BREAD	1
WITH SPANISH OLIVE OIL AND REDUCED BALSAMIC	

SOUP, SALADS, AND PLATTERS

HOUSE SALAD 9

MESCLUN GREENS, PARMESAN CHEESE, AND CROUTONS

- + MISSION FIG VINAIGRETTE
- + SHERRY MUSTARD VINAIGRETTE
- + ORANGE HONEY VINAIGRETTE
- + HERBED CRÈME FRAICHE

ROASTED BEET SALAD ^N 11

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 11

CHEESE AND ROMESCO SAUCE

VALENCIA 12

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

TUDELA 13

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

^N THESE 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

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 ALBÒNDIGAS 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

FLAT IRON STEAK 16

GRILLED, SERVED MEDIUM RARE, WITH HERBED SKILLET POTATOES, AND YOUR CHOICE OF FINISHING BUTTER:

- + TOMATO
- + BLUE CHEESE
- + CAPER

SMOKED DUCK BREAST 14

APPLE WOOD SMOKED DUCK BREAST, ROASTED TRI-COLOR CARROTS, AND BABY TURNIPS, WITH BING CHERRY DEMI

SPANISH RIBS 14

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

BAKED MANCHEGO 12

WRAPPED IN PHYLLO, SERVED WITH ROASTED GARLIC, QUINCE SAUCE, AND BREAD

MOORISH LAMB 14

GRILLED LEG OF LAMB, WITH CONFIT POTATOES, TRI-COLORED CARROTS, AND MOROCCAN RELISH

CALAMARI 11

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

PORK EMPANADAS ^N (3) 9

SMOKED CHILI BRAISED PORK SHOULDER, GOLDEN RAISINS, ALMONDS, AND CHEESE
ADDITIONAL EMPANADAS... 3 / EACH

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