

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 REDUCED BALSAMIC

SARDINAS DE LA CASA ^N (3) 12
HOUSE MADE ALDERWOOD SMOKED BACON
WRAPPED GIANT MATIZ GALLEGOS SARDINES
ON MANZANILLA OLIVE AND MARCONA
ALMOND TAPENADE

BASQUE ARTICHOKE 12
ARTICHOKE HEARTS WITH CRISPY SERRANO HAM,
AND ROASTED GARLIC IN A WHITE WINE BUTTER
SAUCE SERVED WITH BREAD

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) 11
BACON WRAPPED MEDJOOOL DATES
STUFFED WITH SPANISH CHORIZO
ADDITIONAL DATES... 2.25 / EACH

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

LAMB LOLLIPOPS 12
HOUSE MADE LAMB MERGUEZ
SUASAGE WITH ESCABECHE OF
ARTICHOKE HEARTS, MANZANILLA
OLIVES, CAPERS, AND PIQUILLO
PEPPERS

LA PATA NEGRA 14
HAND CARVED BONE-IN 36 MONTH
AGED JAMÒN IBERICO DE BELLOTA

PINCHOS MORUNOS 8
3 SKEWERS OF GRILLED PORK TENDERLOIN
MARINATED IN A SPANISH ADOBO SAUCE

1

SIDE OF BREAD
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: 5 B: 8

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

SEVILLE 13

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

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

*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

BASQUE PISTO 11

STEWED WINTER VEGETABLES WITH POACHED EGG AND BREAD CRUMBS

PORK CHEEKS 13

BRAISED CARLTON FARM PORK CHEEKS ON DUCK FAT FRIED POLENTA CAKES, WITH SMOKED TOMATO VINAIGRETTE AND SHAVED MANCHEGO

FLAT IRON STEAK 16

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

+ TOMATO

+ BLUE CHEESE

+ CAPER

GARLIC SAFFRON PRAWNS 15

SIX PRAWNS SAUTÉED IN GARLIC, SHERRY, AND SAFFRON BUTTER

LAMB CHOP 14

GRILLED ANDERSON VALLEY LAMB CHOP, ROSEMARY BROWN BUTTER, RAINBOW CARROTS, MOROCCAN BLACK OLIVE RELISH AND CELERY ROOT PUREE, WITH VALDEON BLUE CHEESE

CALAMARI 11

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

DUCK BREAST 14

SOUS VIDE DUCK BREAST, ROASTED, APPLE, BUTTERNUT SQUASH, LEEK, SPINACH, WITH STONE GROUND MUSTARD, RED WINE DEMI GLAZE

SPANISH RIBS 14

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

BASQUE STYLE SOLE 12

OIL POACHED SOLE WITH GARLIC, DE ARBOR CHILI, AND WHITE WINE VINEGAR BROTH

PAPAS DE TORO 15

FRIED POTATOES, SWEET BRAISED BEEF OXTAIL, ROGUE CREAMERY WHITE CHEDDAR, AND WHITE TRUFFLE OIL, OVER FRISÉE

ADD TWO POACHED EGGS*... 2

SPANISH STEAMED CLAMS 13

HARD SHELL CLAMS, SPANISH RUBBED PORK LOIN, AND DRY CURED CHORIZO IN A WHITE WINE BUTTER BROTH, SERVED WITH BREAD

CHICKEN EMPANADAS ^N (3) 9

CONFIT LOCAL CHICKEN WITH HERBS AND ROASTED ALMONDS, WITH CHIPOTLE ADOBO SAUCE

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 39

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

ANDALUCIAN PAELLA 35

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

CATALUNIAN PAELLA 37

OUR SEAFOOD PAELLA, WITH SHRIMP, GREEN LIP MUSSELS, HARD SHELL CLAMS, MAHI MAHI, CALAMARI, AND BOQUERONES (SPANISH WHITE ANCHOVIES)

VEGETARIAN PAELLA 29

FULL OF SEASONAL VEGETABLES, ARTICHOKE HEARTS, AND ROASTED RED PEPPERS