

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) 13
HOUSE MADE ALDERWOOD SMOKED BACON
WRAPPED GIANT MATIZ GALLEGO 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 15
HAND CARVED BONE-IN 48 MONTH
AGED JAMÒN IBERICO DE BELLOTA

PINCHOS MORUNOS 9
3 SKEWERS OF GRILLED PORK TENDERLOIN
MARINATED IN A SPANISH ADOBO SAUCE

<p>SIDE OF BREAD 1 WITH SPANISH OLIVE OIL AND REDUCED BALSAMIC</p>

SALADS, AND PLATTERS

HOUSE SALAD 9

MESCLUN GREENS, PARMESAN CHEESE,
AND CROUTONS

- + MISSION FIG VINAIGRETTE
- + SHERRY MUSTARD VINAIGRETTE
- + ORANGE HONEY VINAIGRETTE

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

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

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

SEASONAL PLATES

CRISPY CAULIFLOWER ^N 9

FRIED CAULIFLOWER FLOURETTES WITH SWEET PICKLED RAISINS, TOASTED ALMONDS, AND AIOLI

CALAMARI 11

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

SEAFOOD CROQUETAS (5) 13

CRAB, SCALLOPS, AND RAZOR CLAM, SERVED WITH DILL AIOLI

FLAT IRON STEAK 16

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

+ TOMATO

+ BLUE CHEESE

DUCK ALBONDIGAS 14

SAUTÉED HOUSE MADE DUCK MEATBALLS WITH WILD LOCAL MUSHROOMS, UPLAND CRESS, AND SHAVED IDIAZABAL CHEESE

GARLIC SAFFRON PRAWNS 15

SIX PRAWNS SAUTÉED IN GARLIC, DRY SHERRY, AND SAFFRON BUTTER

SPANISH RIBS 14

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

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

FALL PORK BELLY 13

FRESH PRESSED APPLE CIDER AND SMOKED CHILI BRAISED CARLTON FARM PORK BELLY, WITH SAUTÉED LOCAL APPLES

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 36

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

CATALUNIAN PAELLA 38

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