

SALADS & PLATTERS

HOUSE SALAD	11
MESCLUN GREENS, PARMESAN CHEESE, AND HOUSE MADE CROUTONS WITH YOUR CHOICE OF MISSION FIG VINAIGRETTE, SHERRY MUSTARD VINAIGRETTE, OR ORANGE HONEY VINAIGRETTE	
ROASTED BEET SALAD	14
HERB ROASTED RED BEETS, GRAPEFRUIT SUPREMES, CUCUMBER, ARUGULA, CANDIED PECANS, AND HUMBOLDT FOG CHÈVRE, WITH ORANGE HONEY VINAIGRETTE	
ANDALUCIAN SALAD^N	14
ARUGULA, CRUSHED MARCONA ALMONDS, AND ROGUE CREAMERY SMOKY BLUE CHEESE, ON SERRANO HAM, WITH MISSION FIG VINAIGRETTE	
SALMON BOARD	16
HOUSE MADE SALMON GRAVLOX, PICKLED VEGETABLES, SMOKED PAPRIKA AIOLI, AND CROSTINI	
MEAT & CHEESE PLATTER^N	18
SERRANO HAM, SPANISH DRY CHORIZO, MAHÒN RESERVA, AGED MANCHEGO, IDIAZÀBAL, HUMBOLDT FOG CHÈVRE, DOLCE GORGONZOLA, AND CABRA AL VIÑO, WITH CANDIED PECAN, HOUSE OLIVES, AND MISSION FIG	
SPANISH STARTER PLATE^N	10
MARCONA ALMONDS, HOUSE OLIVES, AND HOUSE MADE PICKLED VEGETABLES	

VEGETABLES

TORTILLA ESPAÑOLA	8
TRADITIONAL COLD SPANISH OMELET WITH POTATO, ONION, MANCHEGO CHEESE, AND SPINACH	
PATATAS BRAVAS	8
SMOKED PAPRIKA AND HERB FRIED YUKON GOLD POTATOES WITH AIOLI	
BASQUE STYLE ARTICHOKE	12
ARTICHOKE HEARTS WITH CRISPY SERRANO HAM, AND ROASTED GARLIC IN A WHITE WINE BUTTER SAUCE, SERVED WITH BREAD	
BACON WRAPPED BRUSSEL SPROUTS	9
WITH REDUCED BALSAMIC AND LEMON AIOLI	
CRISPY CAULIFLOWER^N	12
FRIED CAULIFLOWER FLOURETTES WITH SWEET PICKLED RAISINS, TOASTED ALMONDS, AND AIOLI	
MUSHROOMS CATALAN	11
SAUTÉED CRIMINI AND OYSTER MUSHROOMS WITH OLIVE OIL, ROASTED GARLIC, AND HERBS, SERVED WITH BREAD	

SIDE OF BREAD 1 BAGUETTE WITH SPANISH OLIVE OIL AND REDUCED BALSAMIC

*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

SEAFOOD

SPANISH CEVICHE*	10
YELLOW TAIL, BAY SCALLOP, SERRANO CHILI, SHALLOT, AND CILANTRO, ON SMOKED PAPRIKA TOSTADAS WITH MICRO GREENS	
BOQUERONE CANAPES (3)	11
SWEET PICKLED PEPPER RELISH WITH SPANISH WHITE ANCHOVY, AND REDUCED BALSAMIC	
SARDINAS DE LA CASA (3)	14
BACON WRAPPED GIANT MATIZ GALLEGO SARDINES, MANZANILLA OLIVE AND MARCONA ALMOND TAPENADE, WITH AIOLI	
CALAMARI	11
LEMON PEPPER AND FLOUR DUSTED, FRIED, WITH SMOKED PAPRIKA AIOLI	
MAHI MAHI	15
PAN SEARED, CORIANDER AND LEMON PEPPER ENCRUSTED, SERVED OVER SAUTÉED SPINACH, WITH SWEET PICKLED PEPPER RELISH AND LEMON OLIVE OIL	
PRAWNS DIABLO	15
SIX PRAWNS SAUTÉED IN NYORA PEPPER OIL AND BUTTER, WITH SERRANO CHILIS	
GARLIC SAFFRON PRAWNS	16
SIX PRAWNS SAUTÉED IN GARLIC, DRY SHERRY, AND SAFFRON BUTTER	
SPANISH STEAMED CLAMS	13
HARD SHELL CLAMS, SPANISH RUBBED PORK LOIN, AND DRY CURED CHORIZO IN WHITE WINE BUTTER SAUCE, SERVED WITH BREAD	

PAELLA

OUR 11" PANS ARE PORTIONED FOR 3 – 4 PEOPLE. PLEASE ALLOW 40 MINUTES.

HOUSE	42
CHICKEN DRUMETTES, SPANISH CHORIZO, SHRIMP, MUSSELS, MAHI MAHI, AND CALAMARI	
CATALUNIAN	41
SHRIMP, MUSSELS, CLAMS, MAHI MAHI, CALAMARI, AND BOQUERONES	
ANDALUCIAN	38
CHICKEN DRUMETTES, PORK LOIN, SPANISH CHORIZO, AND SERRANO HAM	
VEGETARIAN	32
SEASONAL VEGETABLES, ARTICHOKE HEART, ROASTED RED PEPPER	
BLACK	41
MUSSELS, CLAMS, SHRIMP, CALAMARI, AND SQUID INK	

LANDFOOD

LA PATA NEGRA	15
HAND CARVED BONE-IN 48 MONTH AGED JAMÓN IBERICO DE BELLOTA	
BACON WRAPPED DATES (5)	13
BACON WRAPPED MEDJOL DATES STUFFED WITH SPANISH CHORIZO	
WINTER CHICKEN BREAST	15
SOUS VIDE AND PAN SEARED BREAST, WITH WILD MUSHROOM VELOUTÉ, FALL VEGETABLE RATATOUILLE, AND MICRO GREENS	
SPANISH SLIDERS (2)	16
SPANISH SPICED BEEF PATTIES, IDIAZÀBAL CHEESE, CARAMELIZED ONION, AND HOUSE MADE CUMIN KETCHUP, WITH FRIED POTATO WEDGES	
LAMB LOLLIPOPS	14
HOUSE MADE LAMB MERGUEZ SAUSAGE WITH ESCABECHE OF ARTICHOKE HEART, MANZANILLA OLIVE, CAPERS, AND PIQUILLO PEPPER	
STEAK SKEWERS (2)	16
SOUS VIDE AND GRILLED STEAK WITH ONION AND RED BELL PEPPER, WITH CHIMICHURRI SAUCE	
FLAT IRON STEAK	17
GRILLED, SERVED MEDIUM RARE, WITH HERBED SKILLET POTATOES AND FINISHING BUTTER + TOMATO BUTTER + BLUE CHEESE BUTTER	
SPANISH RIBS	16
SPANISH SPICE DRY RUBBED AND HOUSE SMOKED PORK SPARE RIBS WITH APRICOT CARDAMOM GLAZE	
PAPAS DE TORO	17
BRAISED OXTAIL, WITH FRIED POTATOES, ROGUE CREAMERY WHITE CHEDDAR, FRISÉE, AND WHITE TRUFFLE OIL ADD 2 POACHED EGGS* ... 2	

FLATBREADS

SALAMANCA^N	12
CHEESE AND ROMESCO SAUCE	
SEVILLE	14
CRIMINI AND OYSTER MUSHROOMS, HUMBOLDT FOG CHÈVRE, ROASTED GARLIC, AND SPINACH	
CADIZ	16
LAMB SAUSAGE, ROGUE CREAMERY SMOKY BLUE CHEESE, AND HOUSE OLIVES	
MADRID	17
SERRANO HAM, MISSION FIG, CARAMELIZED ONION, CHEESE, HAZELNUTS, AND FRESH ARUGULA	