

SALADS & PLATTERS

HOUSE SALAD	12
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	15
HERB ROASTED RED BEETS, GRAPEFRUIT SUPREMES, CUCUMBER, ARUGULA, CANDIED PECANS, AND HUMBOLDT FOG CHÈVRE, WITH ORANGE HONEY VINAIGRETTE	
ANDALUCIAN SALAD ^N	16
ARUGULA, CRUSHED MARCONA ALMONDS, AND ROGUE CREAMERY SMOKY BLUE CHEESE, ON SERRANO HAM, WITH MISSION FIG VINAIGRETTE	
MEAT & CHEESE PLATTER ^N	26
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	14
MARCONA ALMONDS, HOUSE OLIVES, AND HOUSE MADE PICKLED VEGETABLES	

VEGETABLES

PATATAS BRAVAS	12
SMOKED PAPRIKA AND HERB FRIED YUKON GOLD POTATOES WITH AIOLI	
PADRÒN PEPPERS	11
BLISTERED WITH SEA SALT, SERVED WITH LEMON AIOLI	
CRISPY CAULIFLOWER ^N	16
FRIED CAULIFLOWER FLOURETTES WITH GINGER PICKLED GOLDEN RAISINS, TOASTED ALMONDS, AND AIOLI	
SERRANO HAM WRAPPED ASPARAGUS	14
SERRANO WRAPPED ASPARAGUS SPEARS, WITH AIOLI, AND 6 MINUTE EGG	
BASQUE STYLE ARTICHOKE	13
ARTICHOKE HEARTS AND SERRANO HAM, WITH ROASTED GARLIC IN A WHITE WINE BUTTER SAUCE, SERVED WITH BREAD	
MUSHROOMS CATALAN	15
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

SEAFOOD

SPANISH CEVICHE (3)	14
YELLOW TAIL, BAY SCALLOP, SERRANO CHILI, SHALLOT, AND CILANTRO, ON SMOKED PAPRIKA TOSTADA CHIPS	
SEAFOOD SKEWERS (2)	17
GRILLED MAHI MAHI AND SHRIMP, CILANTRO CRÈME FRAICHE, AND LEMON OIL	
SARDINAS DE LA CASA (3)	17
BACON WRAPPED MATIZ GALLEGO SARDINES, MANZANILLA OLIVE AND MARCONA ALMOND TAPENADE, WITH AIOLI	
MAHI MAHI	20
CORIANDER AND LEMON PEPPER ENCRUSTED AND PAN SEARED, WITH WILTED SPINACH, AND SWEET PEPPER RELISH	
CALAMARI	15
DUSTED WITH FLOUR, ONION AND GARLIC POWDER, AND FRIED	
PRAWNS DIABLO	16
SAUTÉED IN NYORA PEPPER OIL AND BUTTER, WITH SERRANO CHILIS	
GARLIC SAFFRON PRAWNS	18
SAUTÉED IN GARLIC, DRY SHERRY, AND SAFFRON BUTTER, SERVED WITH BREAD	

PAELLA

OUR 12" PANS ARE PORTIONED FOR 3 – 4 PEOPLE. PLEASE ALLOW 40 MINUTES.

HOUSE	48
CHICKEN DRUMETTES, SPANISH CHORIZO, SHRIMP, MUSSELS, MAHI MAHI, AND CALAMARI	
CATALUNIAN	47
SHRIMP, MUSSELS, CLAMS, MAHI MAHI, AND CALAMARI	
ANDALUCIAN	44
CHICKEN DRUMETTES, PORK LOIN, SPANISH CHORIZO, AND SERRANO HAM	
VEGETARIAN	38
SEASONAL VEGETABLES, ARTICHOKE HEART, ROASTED RED PEPPER	

LANDFOOD

BACON WRAPPED DATES (5)	15
BACON WRAPPED MEDJOOOL DATES STUFFED WITH SPANISH CHORIZO	
MANCHEGO AND BACON DIP	12
MANCHEGO, BACON, AND CREAM CHEESE DIP, SERVED WITH CROSTINI	
STEAK SKEWERS (2)	21
FLAT IRON STEAK, ONION, AND RED BELL PEPPER, WITH CHIMICHURRI SAUCE	
CHICKEN BREAST ^N	22
PAN SEARED, WITH BLUE CHEESE SMASHED POTATOES, ROASTED GREEN BEANS, PORTABELLA CREAM SAUCE, AND TOASTED PINE NUTS	
FLAT IRON STEAK	26
GRILLED FLAT IRON STEAK, WITH GARLIC SHALLOT SKILLET POTATOES AND CHOICE OF FINISHING BUTTER	
+ TOMATO BUTTER	
+ BLUE CHEESE BUTTER	
SPANISH RIBS	23
HOUSE SMOKED SPANISH SPICE RUBBED PORK SPARE RIBS, WITH APRICOT CARDAMOM GLAZE	
PAPAS DEL TORO	25
BRAISED OXTAIL, WITH FRIED POTATOES, ROGUE CREAMERY WHITE CHEDDAR, FRISÉE, AND WHITE TRUFFLE OIL	
ADD 2 POACHED EGGS* ... 2	

FLATBREADS

SALAMANCA ^N	15
CHEESE AND ROMESCO SAUCE	
SEVILLE	17
CRIMINI AND OYSTER MUSHROOMS, HUMBOLDT FOG CHÈVRE, ROASTED GARLIC, AND SPINACH	
CADIZ	18
LAMB SAUSAGE, ROGUE CREAMERY SMOKY BLUE CHEESE, AND HOUSE OLIVES	
MADRID	19
SERRANO HAM, MISSION FIG, CARAMELIZED ONION, CHEESE, 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